MINERVAS CRAB ARTICHOKE BAKE
Crabmeat, Cream Cheese, Artichoke, Lemon, Dill, Three Pepper Blend, Cheddar, Monterey Jack, Crackers, Bread. Serves 2 - 9 Serves 4 - 12

CLASSIC SHRIMP COCKTAIL*
(5) Prawned Jumbo Shrimp, Horsemaide Cocktail Sauce, Lemon Wedge. 13

SOUTH DAKOTA BEEF CHILISIC
Fried Crisp Premium Steak Tips, Garlic Salt, Red Pepper Remoulade, Arugula Salad. 15

BRUSSELS SPROUTS, BACON, PARMESAN MINERVAS CRAB ARTICHOKE BAKE
Fresh Italian Cheeses, Basil Pesto Sauce, Complements, Cheeses, Seasonal Fresh Herbs, Fries, Bold BBQ Sauce. 13

SWEET CORN & PEPPER RISOTTO +2
Grilled Sirloin Steak, Iceberg Wedge, FETTUCCINE BEEF STROGANOFF
12oz - 28 16oz - 34

MINERVAS NEW YORK*
16oz Center Cut NY Strip, Montreal Seasoning (Coarse Salt, Crushed Red & Black Pepper, Game Spice), Burgundy Au Jus. 35

TOP SIRLOIN*
8oz - 19

STEAK MICHAEL*
Peppered New York Strip, Encrusted with Horseradish, Bleu Cheese & Parmesan, Sautéed Mushrooms. 29

MINERVAS HUNTER'S RIBEYE*
12oz Ribeye, Montreal Seasoning, Burgundy Au Jus, Grilled Onion Stab. 32

RIBEYE*
The Most Marbling of All Prime Cuts and The Most Flavorful. 9oz - 25 12oz - 30

NEW YORK STRIP*
34oz - 19

FILET MIGNON* Applewood Bacon Wrapped. 8oz - 27 9oz - 35

FILET TOURNEEDOS
Two 4oz Filets – One with Blue Crab, Asparagus & Hollandaise, Second with Three Peppercom Sauce. 34

PEPPERCORN FILET & PASTA
Seared with Fresh Cracked Pepper, Béarnaise Sauce, Mushroom Fettuccine Alfredo. 28 (Does Not Include Choice of Side)

PETITE FILET OSCAR* Blue Crab, Asparagus, Hollandaise. 29

STEAK AVOCADO SALAD
Grilled Sirloin Steak, Iceberg Wedge, Black Bean & Charred Corn Salsa, Fresh Avocado, Crispy Onion Strings, Chipota Crema, Cilantro Lime Dressing. 16

STEAK ENHANCEMENTS
SAUTÉED STEAK MUSHROOMS Herbs, Butter, Garlic, Mushrooms. + 5
MICHAEL TOPPING Encrusted with Bleu Cheese, Parmesan & Horseradish. + 4
OSCAR STYLE Blue Crab, Fresh Asparagus, Hollandaise Sauce. + 5
HUNTERS STYLE Montreal Seasoned, Burgundy Au Jus, Grilled Onion Stab. + 4

*INDICATES GLUTEN FREE

MINERVAS AWARD-WINNING CREATE YOUR OWN SALAD BAR
Pasta Salads, Specialty Salads, Salad Complements, Cheeses, Seasonal Fresh Fruit, Homemade Soups. 12

STEAK TOURNEDOS

FILET MIGNON* Fresh Mushrooms & Onions, Light Cajun Seasoning, Pan Beef Gravy. 20

AJUN CHICKEN LINGUINE
Cajun Spiced Chicken Breast, Pan Seared, Fresh Mushrooms & Onions, Light Cajun Seasoning, Pan Beef Gravy. 18

Served with Minervas House Salad & Bread. Add Minervas Famous Salad Bar For 3.

CAJUN WALLEYE SALSA
Hand Cut Duchess Potatoes, Blue Crab, Fresh Asparagus, Béarnaise Sauce, Jasmine Rice. 19

MINERVAS – SINCE 1977 301 SOUTH PHILLIPS AVENUE SIOUX FALLS, SD 605.334.0386 MINERVAS.NET

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
Red Wine

Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Name</th>
<th>G</th>
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<tr>
<td>Minervas House Cabernet</td>
<td>8</td>
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<tr>
<td>205 J. Lohr Seven Oaks =&gt; Paso Robles, CA</td>
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<tr>
<td>206 Canoncillo =&gt; Paso Robles, CA</td>
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<tr>
<td>207 Katherine Goldschmidt =&gt; Alexander Valley, CA</td>
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<tr>
<td>048 Jessup Cellars =&gt; Napa Valley, CA</td>
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<tr>
<td>051 Duckhorn =&gt; Napa Valley, CA</td>
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<tr>
<td>052 Stags Leap &quot;Artensia&quot; =&gt; Napa Valley, CA</td>
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<tr>
<td>053 Mount Veeder Winery =&gt; Napa Valley, CA</td>
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<tr>
<td>071 Silver Oak =&gt; Napa Valley, CA</td>
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<tr>
<td>073 Peter Franz Cabernet Franc =&gt; Napa Valley, CA</td>
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<tr>
<td>088 Minervas House Chardonnay =&gt; Sonoma, CA</td>
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<tr>
<td>050 Peter Franus Sauvignon Blanc =&gt; Sonoma, CA</td>
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<tr>
<td>402 King Estate Pinot Gris =&gt; Willamette Valley, OR</td>
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<tr>
<td>412 Angeline =&gt; Sonoma, CA</td>
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<tr>
<td>416 Dom. Coffinet-Duvernay Chassagne-Montrachet =&gt; Burgundy, France</td>
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<tr>
<td>420 Cakembread =&gt; Napa Valley, CA</td>
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<tr>
<td>422 Frei Brothers =&gt; Russian River, CA</td>
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<tr>
<td>427 Hartford Court =&gt; Russian River, CA</td>
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Pinot Noir

<table>
<thead>
<tr>
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<tr>
<td>200 Angelino =&gt; Sonoma, CA</td>
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<tr>
<td>201 Outlier =&gt; Anderson Valley, CA</td>
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<tr>
<td>202 Talbott Kali Hart =&gt; Monterey, CA</td>
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<tr>
<td>002 Kendall Jackson =&gt; N. Central Coast, CA</td>
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<tr>
<td>003 Elouan =&gt; OR</td>
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<tr>
<td>004 Robert Mondavi =&gt; Napa Valley, CA</td>
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<tr>
<td>005 King Estate Signature =&gt; Willamette Valley, OR</td>
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<tr>
<td>006 Domaine Drouhin =&gt; Willamette Valley, OR</td>
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<tr>
<td>008 Goldeneeye =&gt; Anderson Valley, CA</td>
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<tr>
<td>009 Argyle =&gt; Willamette Valley, OR</td>
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<tr>
<td>010 J Vineyards Russian River =&gt; CA</td>
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<tr>
<td>012 Merry Edwards =&gt; Russian River, CA</td>
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<tr>
<td>016 Melomi =&gt; CA</td>
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<tr>
<td>018 Michel Picard Bourgogne =&gt; Burgundy, France</td>
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<tr>
<td>019 La Crema =&gt; Sonoma, CA</td>
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<tr>
<td>020 Mark West =&gt; CA</td>
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Zinfandel / Shiraz / Shab

<table>
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<th>Name</th>
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<tr>
<td>209 Seghesio Zinfandel =&gt; Sonoma, CA</td>
<td>11</td>
<td>14</td>
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<tr>
<td>211 Boneshaker =&gt; Lodi, CA</td>
<td>8.5</td>
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<tr>
<td>035 Saint Cosme Côte - Rotie =&gt; Rhone Valley, France</td>
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<tr>
<td>038 St. Francis Old Vine Zinfandel =&gt; Sonoma, CA</td>
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<tr>
<td>039 Nina Lee Syrah =&gt; Walla Walla, WA</td>
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<tr>
<td>040 Rosenblum Cuvée Syrah =&gt; CA</td>
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<tr>
<td>041 Easton Zinfandel =&gt; Amador County, CA</td>
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<tr>
<td>044 St Hallett &quot;Faith&quot; Shiraz =&gt; Barossa Valley, Australia</td>
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<tr>
<td>045 Foppiano Petite Sirah =&gt; Russian River, CA</td>
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Other International Reds

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<tr>
<td>203 La Foi Pulentia Malbec =&gt; Mendoza, Argentina</td>
<td>8.5</td>
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<tr>
<td>064 High Note Malbec =&gt; Mendoza, Argentina</td>
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<tr>
<td>065 Torres Sangre de Toro =&gt; Rioja, Spain</td>
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<tr>
<td>078 Tignanello Toscana =&gt; Tuscany, Italy</td>
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<tr>
<td>318 Banfi Chianti Classico =&gt; Tuscany, Italy</td>
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<tr>
<td>079 Chateau de la Coste Margaux =&gt; Bordeaux, France</td>
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<tr>
<td>080 Cono Sur Selección de Bodega Malbec =&gt; Mendoza, Argentina</td>
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<tr>
<td>081 Campo Viejo Reserva Tempranillo =&gt; Rioja, Spain</td>
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<tr>
<td>082 Domaine Tempier Mourvedre =&gt; Bandol, France</td>
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White Wine

Pinot Grigio / Pinot Gris / Sauvignon Blanc

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<tr>
<td>Minervas House Pinot Grigio</td>
<td>6</td>
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<tr>
<td>410 Terlato Pinot Grigio, Friuli-Venezia =&gt; Friuli, Italy</td>
<td>8.5</td>
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<tr>
<td>504 Benziger Sauvignon Blanc =&gt; North Coast, CA</td>
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<td>12</td>
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<tr>
<td>511 Sileni Sauvignon Blanc =&gt; Marlborough, New Zealand</td>
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<tr>
<td>500 Piccini Pinot Grigio delle Venetien IGT =&gt; Italy</td>
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<tr>
<td>402 King Estate Pinot Gris =&gt; Willamette Valley, OR</td>
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<tr>
<td>403 Chateau de Senarce Sauvignon Blanc =&gt; Loire Valley, France</td>
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<tr>
<td>458 Peter Franz Sauvignon =&gt; Napa Valley, CA</td>
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<tr>
<td>406 Kim Crawford Sauvignon Blanc =&gt; Marlborough, New Zealand</td>
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<tr>
<td>416 Fontana Candida Pinot Grigio =&gt; Italy</td>
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Chardonnay

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<td>Minervas House Chardonnay</td>
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<tr>
<td>505 Laguna =&gt; Russian River, CA</td>
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<tr>
<td>908 Kendall Jackson =&gt; CA</td>
<td>8.5</td>
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<td>32</td>
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<tr>
<td>412 Angelina =&gt; Sonoma, CA</td>
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<tr>
<td>416 Dom. Cofrinet-Duvemar Chassagne-Montrachet =&gt; Burgundy, France</td>
<td>125</td>
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<tr>
<td>Les Blanchots Dessous, =&gt; Burgundy, France</td>
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<tr>
<td>417 Louis Jadot Pouilly-Fusilé =&gt; Maconnais, Burgundy, France</td>
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<tr>
<td>418 Raymond Reserve =&gt; Napa Valley, CA</td>
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<tr>
<td>419 J Vineyards =&gt; Russian River, CA</td>
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<tr>
<td>420 Cakembread =&gt; Napa Valley, CA</td>
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<tr>
<td>422 Frei Brothers =&gt; Russian River, CA</td>
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<tr>
<td>427 Hartford Court =&gt; Russian River, CA</td>
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Pinot Noir

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Minerva's House Pinot Noir</td>
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</tr>
<tr>
<td>503 Schloss Vollradts Pinot Noir =&gt; Rheingau, Germany</td>
<td>9.5</td>
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<tr>
<td>444 Mionetto Sparkling Moscato =&gt; Italy</td>
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<tr>
<td>512 Willamette Valley Pinot Noir =&gt; Willamette Valley, OR</td>
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<tr>
<td>408 Chateau Ste. Michelle Pinot Noir =&gt; WA</td>
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<td>419 Timbach Gewürztraminer =&gt; Alsace, France</td>
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<tr>
<td>620 Botto Pinot Nero d' Asti =&gt; Italy</td>
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<td>328 Innocent Bystander Pinot Noir =&gt; Australia</td>
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Blush / Rosé

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<tr>
<td>509 Beringer White Zinfandel =&gt; CA</td>
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<tr>
<td>502 Chateau St. Jean Blau Rose =&gt; CA</td>
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<tr>
<td>442 Sutter Home Fete (Non Alcoholic) =&gt; St. Helena, CA</td>
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Champagne & Sparkling Wines

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<tr>
<td>329 La Marca Prosecco (Single Serve Bottle) =&gt; Italy</td>
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<td>430 Cooks Brut =&gt; CA</td>
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<td>431 Gionelli Asti =&gt; Piedmont, Italy</td>
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<tr>
<td>432 Taittinger Brut (1/2 Bottle) =&gt; Champagne, France</td>
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<tr>
<td>433 Taittinger Brut =&gt; Champagne, France</td>
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<td>434 Chandon Brut =&gt; CA</td>
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<td>435 Moet Imperial =&gt; Champagne, France</td>
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<td>436 Dom Pérignon =&gt; Champagne, France</td>
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<td>437 Martini &amp; Rossi Asti =&gt; Italy</td>
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<tr>
<td>439 Veuve Clicquot Yellow Label =&gt; Champagne, France</td>
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</table>

G = Glass  Q = Quintino  B = Bottle

A small decanter that holds a quarter of a liter (about one third of a bottle), that is a wonderful way to try and share new wines. Part of the fun of drinking wine is swirling it around in the glass, smelling it, sipping and savoring it slowly. The Quartino puts the control in your hands. If you don't wish to order a whole bottle of wine, or if some in your party want one type of wine and others something else, then the Quartino offers wonderful flexibility.