



# Ainerva

## BRUNCH

### STARTERS

#### Shrimp Cocktail\*

Housemade Horseradish Cocktail Sauce,  
Saltine Crackers, Lemon. 15

#### South Dakota Beef Chislic\*

Fried Premium Steak Tips, Garlic,  
Fresh Herbs, Bold BBQ Sauce. 15

### SALADS & SOUPS

#### Scottish Salmon Asparagus\*

Spring Mix Greens, Fresh Asparagus, Diced  
Tomatoes, Long Stem Artichokes, Roasted  
Red Peppers, Charbroiled Scottish Salmon.  
Sundried Tomato Ranch Dressing. 18

#### Steak Avocado\*

Grilled Sirloin Steak, Iceberg Wedge,  
Black Bean & Charred Corn Salsa, Fresh  
Avocado, Crispy Onion Strings, Chipotle  
Crema, Cilantro Lime Dressing. 18

#### Market Bar

Our famous soup, salad & sandwich bar.  
See menu for complete offering.  
22 Entree/ 12 Add-on

#### House\*

Mixed Greens, English Cucumbers,  
Carrots, Radishes, Red Onions,  
Heirloom Tomatoes, Croutons. 5

#### Caesar\*

Romaine, Red Onions, Aged Parmesan,  
Croutons, Lemon Wedge. 6

#### Wedge\*

Iceberg, Cave Aged Blue Cheese  
Crumbs, Bacon, Heirloom Tomatoes,  
Green Onions, Fresh Cracked  
Black Pepper, Blue Cheese Dressing. 8

**Tomato Zucchini** 5/bowl

**Soup du Jour** 5/bowl

### BREAKFAST ENTRÉES

#### Biscuits & Gravy

Two Large Buttermilk Biscuits,  
West Coast Sausage Gravy,  
Slab Bacon, Hash Brown  
Casserole. xx

#### Stuffed French Toast

Brioche Toast, Strawberries,  
Strawberry Compote  
Whipped Cream Quenelle,  
Hash Brown Casserole. xx

#### Bavarian Crepes

3 Home Made Crepes,  
Bavarian Cream, Simple Syrup  
Mixed Berries, Brulee Sugar,  
Hash Brown Casserole. xx

# ENTRÉES

## Scottish Salmon\*

Fresh Scottish Salmon,  
Served with Choice of Side.

### PREPARATION CHOICES:

**CHARBROILED\*** Lemon Butter. 24

**OSCAR\*** Shrimp (2), Asparagus &  
Hollandaise. 30

**HONEY PEPPER\*** Cracked Black Pepper,  
Honey, and Bearnaise. 27

## Canadian Walleye

Lightly Breaded, Dill Hollandaise  
Sauce, Toasted Almonds,  
White Cheddar Mashed. 27

## Chicken Breast Oscar\*

Charbroiled Chicken Breast,  
Jumbo Shrimp, Fresh Asparagus,  
Béarnaise Sauce,  
White Cheddar Mashed. 22

## Hunter Pork Chop\*

Montreal Seasoned Bone-In  
Pork Chop(cooked medium  
to medium well), Sweet Onions,  
Sautéed Fresh Spinach,  
Garlic & Burgundy Au Jus. 28

## Filet Mignon\*

Applewood Bacon Wrapped.  
Served with Choice of Side.  
6oz - 27 // 9oz - 36

## Ribeye\*

Served with Choice of Side.\*  
12oz - 34

## Minervas Prime Rib\*

Served with Choice of Side.\*  
10oz - 26 // 16oz - 38

## Puget Sound Crepe

Majestic Blue Crab, Scallops, Prawn,  
Crepe, Seafood Veloute, Giesbrecht  
Hydro Parsley and Spice & Tea Exchange  
Spanish Sweet Paprika. 29

## Cajun Chicken Linguine

Cajun Spiced Chicken Breast, Carrots,  
Broccoli, Bell Peppers, Mushrooms,  
Almonds, Butter, Cream, White Wine. 19

## Bolognese Ravioli

Cheese Ravioli (Ricotta, Parmesan & Asiago),  
House Made Bolognese Sauce &  
Parmesan Romano Cream Sauce. 21

## Sides

Baked Potato  
Loaded Baked Potato + 2.50

French Fries

Sweet Potato Fries

Wild Rice Blend

Fresh Asparagus

White Cheddar Mashed

Loaded Mashed Potatoes + 2.50



## Steak Enhancements

### COGNAC GLAZED WILD MUSHROOMS\*

Wild Mushrooms, Butter, Garlic, Cognac. + 7

### MICHAEL TOPPING\*

Encrusted with Bleu Cheese, Parmesan & Horseradish. + 5

### SHRIMP OSCAR STYLE\*

Shrimp (2), Fresh Asparagus, Hollandaise Sauce. + 7

### HUNTERS STYLE\*

Montreal Seasoning, Burgundy Demi Glace,  
Grilled Sweet Onion Slab. + 4

### CHIMICHURRI\*

Fresh Cilantro, Tabasco, Garlic, Red Wine Vinegar,  
Lemon Juice, Salt & Pepper. + 4

### SAUTÉED SWEET ONIONS\*

Fresh Herbs, Butter & Garlic. + 5

\*Indicates can be prepared gluten conscious.

Please inform your server if you would like the noted entree prepared gluten conscious.