



Starters

Chislic*

Fried Morgan Ranch Waygu, Garlic, Fresh Herbs, Barbecue 25

Coconut Shrimp

Coconut Breaded, Wasabi Teriyaki Sauce 19

Walleye Cakes

Fresh Water Walleye, Wild Rice, Fresh Dill, Red Pepper Remoulade, Arugula Salad 17

Spinach Artichoke Dip

Fresh Spinach, Roasted Garlic, Red Pepper Flakes, Smoked Gouda, Parmesan, Mozzarella, Crackers, Focaccia Bread 17

Bison Empanadas (3)

Flandreau Santee Sioux Tribe Ground Bison, Currants, Golden Raisins, Olives, Spices, Aioli, Chimichurri 18

Tuna Tartare

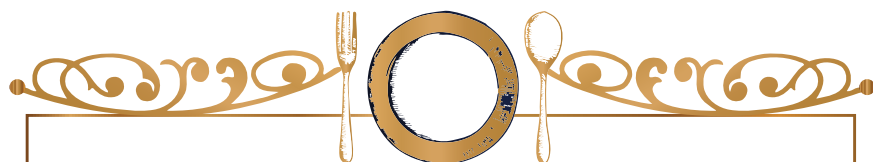
Yellow Fin Tuna, Crispy Wontons, Cucumbers, Sesame, Fried Shallots, Sriracha Soy, Creamed Avocado, Wasabi, Teriyaki, Sushi Rice 23

Bacon Slab*

Compart Bacon, Smoked Sweet Potato Purée, Fried Sage, Sweet Chili Glaze, Truffle Chili Crisp 20

Steakhouse Onion Rings

Sriracha Blue Cheese 15



Minervas Market Bar

Our Famous Soup, Salad & Charcuterie Bar
30

Salad & Soup

Salmon Asparagus*

Spring Mix Greens, Charbroiled Salmon, Fresh Asparagus, Diced Tomatoes, Artichoke Hearts, Roasted Red Peppers, Sun Dried Tomato Ranch Dressing 24

Cranberry Pecan

Grilled Chicken Breast, Fresh Spinach, Pears, Blue Cheese Crumbles, Craisins, Red Onions, Spicy Pecans, Cranberry Vinaigrette 20

SUB Charbroiled Salmon 24

Tuna Crunch Salad*

Yellow Fin Tuna, Napa Cabbage, Kale, Green Cabbage, Cucumber, Bell Pepper, Carrot, Edamame, Slivered Almonds, Crispy Wontons, Scallions, Citrus-Soy Vinaigrette 24

Chicken Caesar

Panko Crusted Fried Chicken, Anchovy Caesar, Hydro Romaine, Baby Gem, Pancetta, Parmesan, Shaved Egg Yolk 20

House*

Mixed Greens, English Cucumbers, Carrots, Radishes, Red Onions, Heirloom Tomatoes, Croutons 8

French Onion Bowl

Sweet Onions, Garlic, Swiss, Provolone, Bourbon, Croutons 12

Tomato Zucchini/ Soup Du Jour Bowl 8

Seafood

Add Minervas Market Bar 16

Honey Pepper Salmon*

Oven Roasted, Honey, Fresh Ground Pepper, Bearnaise Sauce, White Cheddar Mashed 29

Charbroiled Salmon*

Oven Roasted, Lemon Butter, Choice of Side 28

Canadian Walleye

Lightly Breaded, Dill Hollandaise Sauce, Toasted Almonds, White Cheddar Mashed 28

* INDICATES CAN BE PREPARED GLUTEN CONSCIOUS. Please request with your server.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



Steaks

With Choice of Side. Add Minervas Market Bar 16

Certified Angus Beef®

New York Strip*

12oz – 45

Filet Mignon*

6oz Bacon Wrapped 48 | 8oz Bacon Wrapped 62

Ribeye*

12oz – 56

RANCH TO TABLE RESERVE



Hadrick Ranch Certified Angus Beef® Butcher Cut* – Mkt

Top Sirloin*

8oz Morgan Ranch American Wagyu 35

Santee Bison Steak*

Flandreau Santee Sioux Tribe, South Dakota
Raised Bison, Butcher Cut 36

Sides

French Fries // Sweet Potato Fries +1 // Wild Rice Blend // White Cheddar Mashed // Creamed Peas +2.50
Loaded White Cheddar Mashed + 2.50 // Baked Potato // Loaded Baked Potato + 2.50 // Broccoli +2
Fresh Asparagus +2

Entrées

Add Minervas Market Bar 16

Roasted Half Duckling

Slow Roasted, Wild Rice
Lingonberry **OR** Brandy Sauce 40

Pheasant Risotto

Aged Parmesan Reggiano Wild Mushroom Risotto,
Sous Vide Pheasant 32

Bone-In Hunter Pork Chop*

Compart Family Farms Pork, Montreal Seasoning,
Sweet Onion, Sautéed, Spinach, Garlic, Burgundy,
Au Jus, Choice of Side 38

Chicken Breast Oscar*

Charbroiled Chicken Breast, Grilled Shrimp, Fresh
Asparagus, Béarnaise Sauce, White Cheddar
Mashed 29

Coconut Curry Chicken*

Pan Seared Chicken, Bell Peppers, Ginger, Basil,
Thai Curry Sauce, Coconut Flakes, Heirloom
Carolina Rice 24

Triple Smash Burger

Smashed Hadrick Ranch Beef Patties, Melted
Cheddar, Caramelized Onions, House Pickles,
Mustard, Aioli, Garlic Herb Buttered Brioche Bun,
French Fries 24

Bison & Blueberry

Flandreau Santee Sioux Tribe Ground Bison,
Black Pepper Dimock Cheese, Charred Inspired
Blueberry Wojapi, Aioli, Sage Oil, Arugula,
Amaranth, French Fries 25

Pastas

Add Minervas Market Bar 16

Cajun Chicken Linguine

Cajun Spiced Chicken Breast, Carrots, Broccoli,
Bell Peppers, Mushrooms, Almonds, Butter,
White Wine Cream Sauce 24

Lamb Ragu Bolognese

Matt Pache, Prairie Coteau Lamb Ragu,
Parmigiano Reggiano Fondue 32

Broccoli Rabe

Lumache, L3 Italian Sausage, Broccoli Rabe, Garlic,
Wine, Olive Oil, Calabrian Chile, Butter 29

Ratatouille

Linguine, Roasted Zucchini, Eggplant, Bell Pepper,
Tomato Basil Sauce, Parmigiano Reggiano,
Calabrian Chili Oil 22

Crab Macaroni and Cheese

Lumache, White Cheddar Sauce, Crab,
Smoked Paprika, Parmesan Panko 33