



## Appetizers

### Spinach Artichoke Dip

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

### Walleye Cakes

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

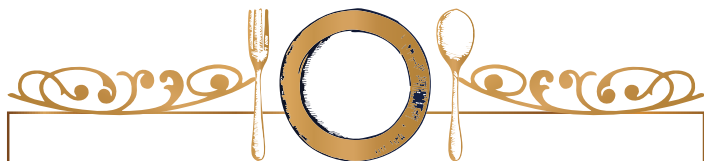
### Chislic\*

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

### Steakhouse Onion Rings

Sriracha Blue Cheese 15

## Salad & Soup



### Minervas Market Bar

Our Famous Soup, Salad & Sandwich Bar  
One plate 21 | Multiple plates 25

### Salmon Asparagus\*

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

### Chicken Cranberry Spinach\*

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

**SUB** Charbroiled Salmon 24

### Chicken Caesar

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

### 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

### 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 Cup 6

### 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

### Coconut Shrimp

Coconut Breaded, Wasabi, Teriyaki 19

## Entrées

### Honey Pepper Salmon\*

Oven Roasted Salmon, Honey, Fresh Ground Pepper, Bearnaise Sauce, White Cheddar Mashed 22

### Cajun Chicken Linguine

Cajun Spiced Chicken Breast, Carrots, Broccoli, Bell Peppers, Mushrooms, Almonds, Butter, White Wine Cream Sauce 22

### Coconut Curry Chicken\*

Pan Seared Chicken, Bell Peppers, Ginger, Basil, Thai Curry Sauce, Coconut Flakes, Heirloom Carolina Rice 22

### Hadrick Birria Ramen

Braised Beef, Red Chile Broth, Fresh Ramen Noodles, Queso Fresco, Crispy Garlic, Chile de Árbol Sauce, Radish 24

## Burgers & Sandwiches

*Served with French Fries.*

### Triple Smash Burger

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

### Bison & Blueberry

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

### Southwest Chicken

Breaded Chicken Breast, Bacon, Avocado, Pepper Jack Cheese, Chipotle Ranch, Brioche Bun 18

### Salmon Sandwich

Smoked, Honey Pepper Salmon, Chilled, Aioli, Capers, Ribbon Onions, Baby Gem Lettuce, Brioche 20

### French Dip

Hadrick Ranch Braised Beef, Swiss, Baguette Roll, Au Jus 20

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.

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

## 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  
Loaded White Cheddar Mashed + 2.50 // Fresh Asparagus +2 // Broccoli +2 // Creamed Peas +2.50

### Steak Enhancements

#### BOURBON GLAZED WILD MUSHROOMS\*

Wild Mushrooms, Butter, Garlic + 8

#### MICHAEL TOPPING\*

Blue Cheese, Parmesan, Horseradish + 6

#### SHRIMP OSCAR STYLE\*

Shrimp (2), Fresh Asparagus, Hollandaise Sauce + 10

#### HUNTERS STYLE\*

Montreal Seasoning, Burgundy Demi,  
Grilled Sweet Onion Slab + 8

#### CHIMICHURRI\*

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

#### CARAMELIZED ONIONS\*

Fresh Herbs, Bourbon, Butter, Garlic + 7

## Vanguard Hospitality Direct Partnerships

*These people are your community farmers, ranchers and producers that we purchase directly from within the region, who help make quality, healthy, sustainable food available for our communities. Our three Vanguard restaurants - Morrie's Steakhouse, Minervas Downtown Sioux Falls and Grille 26 by Minervas - create local relationships with these producers to bring our guests the freshest seasonal and sustainable offerings and more. It's all part of our mission to make their dining experience the best it can be.*

#### ADEE HONEY FARM Bruce, SD

Adee Honey Farms, a fourth-generation family apiary based in South Dakota, began during the Great Depression as a way to make ends meet.

#### BREADICO Sioux Falls, SD

Long-fermented sourdough breads, cookies, pastries, espresso, and fresh milled flour milled to order.

#### BREADSMITH Sioux Falls, SD

Breadsmith uses the highest quality ingredients to create hand-crafted breads made from scratch and baked fresh daily.

#### CHERRY ROCK FARMS Brandon, SD

Cherry Rock Farms has been family owned and operated since 1925. Located on Split Rock River where the rich river-bottom soil, summer heat, and winter frost make exceptional vegetables.

#### COFFEA ROASTERIE Sioux Falls, SD

Coffea Roasterie is committed to source, roast, brew, and serve coffee without compromise. Our local shops and roasterie bring great coffee to great people.

#### DAKOTA FRESH FOOD HUB Sioux Falls, SD

A farmer-owned collective that offers a year-round online marketplace, letting customers order from multiple local farms in a single weekly order.

#### DAKOTA MUSHROOMS & MICROGREENS

Sioux Falls, SD

Dakota Mushrooms and Microgreens offers a variety of gourmet items grown locally.

#### FLANDREAU SANTEE SIOUX TRIBE Flandreau, SD

A tribal initiative producing organic bison meat, supporting cultural renewal and sustainability through youth education and community partnerships.

#### FRUIT OF THE COOP Brandon, SD

Based in Brandon, SD, Fruit of the Coop raises heritage chickens and partners with local farms to supply pasture-raised eggs to Sioux Falls restaurants, retailers, and CSAs.

#### HADRICK RANCH PREMIUM ANGUS BEEF Faulkton, SD

The Hadrick family has been farming and ranching on the prairies of Faulk County, SD for more than 100 years. Hadrick Ranch beef has been recognized both locally and nationally for its exceptional quality and flavor.

#### HAIWICK RANCH Highmore, SD

Dry-aged, all-natural Angus beef from Haiwick Ranch—prime quality, hormone- and antibiotic-free, with fans in 15+ states.

#### JJ'S WINE, SPIRITS & CIGAR Sioux Falls, SD

JJ's Wine, Spirits & Cigars features the largest selection of PREMIUM adult beverage products in Sioux Falls.

#### LAKEVIEW COLONY Lake Andes, SD

Colony raised poultry.

#### LINDY LAND & LIVESTOCK (L3) Alcester, SD

100% pasture raised Berkshire Pork. Focusing on animal and soil health to provide the best possible quality of life for livestock, and the highest quality product.

#### MAYBORN ACRES Parker, SD

Ethically raised, nutritious, and delicious pastured raised poultry.

#### MORGAN RANCH Burwell, NE

Morgan Ranch in Burwell, Nebraska, produces premium Wagyu, Hereford, and Angus beef, raised on the lush grasses and spring-fed streams of the Sandhills—one of the world's finest cattle regions.

#### PRAIRIE COTEAU FARMS Astoria, SD

Specializing in certified organic garlic, grown sustainably to protect the farm's ecological health.

#### SONGBIRD KOMBUCHA Sioux Falls, SD

Authentic, raw kombucha brewed in Sioux Falls, SD. Family owned and operated.

#### STENSLAND FAMILY FARMS Larchwood, IA

Stensland Family Farms, a family-owned 200-cow dairy, crafts fresh milk, ice cream, aged cheese, and cheese curds in their on-farm creamery.

#### SVEC FARM Estelline, SD

Grass-fed, grass-finished beef from heritage breed cattle is raised without antibiotics or added hormones on a fifth-generation family farm near Estelline, SD.

#### TILFORD RYE FARM Garretson, SD

Regeneratively farmed vegetables and produce. Local food. Organic principles. CSA Members receive weekly shares of fresh produce available.