

•shareables•

LETTUCE WRAPS

chicken, water chestnut, carrot, mushroom, scallion, crispy rice noodle, sweet soy chili sauce. 13

SPINACH DIP

artichoke heart, roasted garlic, cream cheese, asiago, shaved parmesan, artisan bread. 12

CALAMARI

banana pepper, roasted bell pepper, house buttermilk breaded, dijon remoulade, charred lemon. 15

BUFFALO SLIDERS (3)

cheddar, caramelized onion, bourbon demi. 15

COCONUT SHRIMP

malibu batter, coconut breading, wasabi-laced teriyaki. 14

YELLOW FIN TUNA

sesame crusted tuna, napa slaw, wasabi aioli, peanut sauce, pickled ginger. 15

BLACK & BLUE CHISLIC

bruschetta tomato, haystack onion, blue cheese crumble, sauce béarnaise, balsamic glaze. 14

605 NACHOS

fried baked potato slices, cheddar & monterey jack, bacon, scallion, chipotle sour cream. 10

•between bread•

Served with choice of fresh fruit, cottage cheese, potato salad or french fries. SUB house chop or cup of soup +1.

SUB minervas specialty salad bar +5. All burgers are ½ lb. & charbroiled. SUB buffalo on any specialty burger +3.

ANGUS BURGER

lettuce, tomato, onion, pickle. 13

WITH cheese 14

(american / blue / swiss / cheddar / provolone / monterey jack)

WITH applewood bacon & cheese 16

RANCH BURGER

double american cheese, applewood bacon, haystack onion, ranch, lettuce, tomato. 16

DAKOTA BUFFALO BURGER

south dakota raised buffalo, caramelized onion, cheddar, lettuce, tomato. 17

SOUTHWEST CHICKEN BLT

grilled chicken breast, monterey jack, applewood bacon, avocado, lettuce, tomato, chipotle aioli, telera roll. 15

•soups & salads•

ADD chicken +4 ADD salmon +6

HOUSE CHOP

mixed greens, roma tomato, red onion, salami, olive, banana pepper, parmesan, crouton, red wine vinaigrette. 10

CAESAR

romaine, red onion, parmesan, hardboiled egg, crouton, toasted almond, creamy caesar dressing. 10

STEAK FAJITA

seared steak tips, tomato, cucumber, corn & black bean salsa, cheddar & monterey, sautéed bell pepper & onion, tortilla crisp, fajita ranch. 16

BLACKENED SALMON

atlantic salmon, spicy pecan, sautéed bell pepper & onion, hardboiled egg, applewood bacon, roma tomato, honey mustard vinaigrette. 16

APPLE SPINACH

grilled chicken, roasted fuji apple, applewood bacon, gorgonzola, candied walnut, dried cherry, honey balsamic vinaigrette. 14

TOMATO BISQUE

cup 4 / bowl 6

SOUP DU JOUR

cup 4 / bowl 6

FRENCH ONION SOUP 7

•pasta•

ADD minervas chop salad or cup of soup +3.

ADD minervas specialty salad bar +5.

CAJUN CHICKEN

mushroom, bell pepper, broccoli, carrot, cajun cream, fettucine. 19 *SUB seared salmon +2*

HONEY ALMOND CHICKEN

grilled chicken breast, mushroom, sage, almond, honey cream, penne. 19

CHICKEN BROCCOLI FETTUCINE

chicken, broccoli, garlic, herb blend, alfredo sauce. 19

TRIPLE CHEESE MAC

aged white cheddar, mozzarella, gorgonzola, bacon, fresh herbs, breadcrumb, white wine cream, cavatappi. 17

WITH chicken 19 WITH shrimp or salmon 21

PRIMAVERA

mushroom, red onion, zucchini, tomato, carrot, broccoli, arugula, white wine cream, fettucine. 16

WITH chicken 19 WITH shrimp or salmon 21

SAUSAGE & SHRIMP

mushroom, roasted bell pepper, shrimp, andouille sausage, spicy marinara, feta, penne. 22

MINERVASRESTAURANTS.COM

CONSUMER WARNING: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

•signature•

ADD minervas chop salad or cup of soup +3.

ADD minervas specialty salad bar +5.

GRILLED SALMON

herb seasoned salmon, wild rice medley, seasonal vegetable, marinated tomato, arugula, pesto beurre vert. 23

POTATO WALLEYE

potato crusted walleye, wild rice medley, seasonal vegetable, citrus beurre blanc. 23

HONEY PEPPER SALMON

house pepper seasoned, honey glazed, sauce béarnaise, garlic mashed potato, seasonal vegetable. 23

STIR FRY

broccoli, carrot, bell pepper, onion, water chestnut, mushroom, zucchini, cashew, sesame seed, basmati rice. 16

WITH chicken 19 WITH salmon 20 WITH steak 21

CHAMPAGNE CHICKEN

seared & roasted local airline chicken breast, mushroom, champagne cream, garlic mashed potato. 22

PORK TENDERLOIN MARSALA

seared pork tenderloin, mushroom, pearl onion, marsala cream, garlic mashed potato, seasonal vegetable. 20

•steaks•

ADD minervas chop salad or cup of soup +3.

ADD minervas specialty salad bar +5.

TATANKA FILET

locally sourced 6oz bacon-wrapped filet, buffalo trace bourbon demi, garlic mashed potato, haystack onion. 36

HOUSE FILET

6oz bacon-wrapped filet, garlic mashed potato, seasonal vegetable, bacon-blue cheese compound. 34

HUNTER'S RIBEYE

12oz hunter spiced ribeye, burgundy au jus, caramelized onion, loaded mashed potato. 33

BLACKENED STEAK TIPS

cajun seasoned, garlic mashed potato, mushroom, gorgonzola cream, balsamic reduction, haystack onion. 23

WHISKEY SIRLOIN

8oz sirloin, whiskey cream sauce, mushroom, garlic mashed potato, seasonal vegetable. 23

•choose your cut•

Served with choice of side.

12oz RIBEYE 31

8oz SIRLOIN 21

6oz BACON-WRAPPED FILET 30

6oz BACON-WRAPPED BUFFALO FILET 32

•sides•

baked potato • seasonal vegetable • wild rice
garlic mashed potato • loaded baked potato (+1)
loaded mashed potato (+1)

Minervas
RESTAURANT & BAR

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