

Minervas

SHAREABLES

LETTUCE WRAPS —15

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

SPINACH DIP —13

artichoke heart, roasted garlic, cream cheese, asiago, parmesan, artisan bread

COCONUT SHRIMP —15

malibu batter, coconut breading, wasabi-laced teriyaki

YELLOWFIN TUNA —18

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

ANGUS SLIDERS —13

(3), american cheese, caramelized onion, dijon remoulade, pickle

CALAMARI —16

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

CHISLIC —17

cajun rubbed steak tips, haystack onion, arugula, marinated tomato, sauce béarnaise, gorgonzola crumble, balsamic reduction

605 NACHOS —12

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

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, especially if you have certain medical conditions.

Salads & Soups

SALAD ADD-ONS

chicken +6 salmon +9

HOUSE CHOP 10

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

CAESAR 10

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

APPLE SPINACH 16

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

STEAK FAJITA 19

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

BLACKENED SALMON 19

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

SOUP DU JOUR

CUP 6 BOWL 9

FRENCH ONION

CROCK 9

TOMATO BISQUE

CUP 6 BOWL 9

Between Bread

Served with choice of fresh fruit, cottage cheese, potato salad or french fries. **SUB petite chop salad or cup of soup +2. SUB minervas specialty salad bar +5.**

All burgers are 6oz steak-burger and charbroiled. **SUB buffalo on any specialty burger +4.**

ANGUS BURGER 14

lettuce, tomato, onion, pickle

ADD cheese +1 (american / blue / swiss / cheddar / provolone / monterey jack)

ADD applewood bacon +2

BACON BLUE BURGER 17

gorgonzola, applewood bacon, caramelized onion & mushroom, garlic aioli, arugula

RANCH BURGER 17

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

DAKOTA BUFFALO BURGER 19

south dakota raised buffalo, caramelized onion, cheddar, garlic aioli, lettuce, tomato

FRENCH DIP 17

shaved roast beef, swiss, french baguette, au jus

ADD caramelized onion & mushroom +2

SOUTHWEST CHICKEN BLT 17

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

Pastas

ADD petite chop salad or cup of soup +4. ADD minervas specialty salad bar +6.

CAJUN CHICKEN	23
blackened chicken, mushroom, bell pepper, broccoli, carrot, cajun cream, fettuccine	
<i>SUB seared salmon or shrimp +3</i>	
CHICKEN BROCCOLI	22
chicken, broccoli, garlic, fresh herb, alfredo, fettuccine	
TRIPLE CHEESE MAC	19
aged white cheddar, mozzarella, gorgonzola, bacon, fresh herb, breadcrumb, white wine cream, cavatappi	
<i>WITH chicken 25 WITH shrimp or salmon 28</i>	
HONEY ALMOND CHICKEN	23
grilled chicken breast, mushroom, sage, almond, honey cream, penne	
PRIMAVERA	19
mushroom, red onion, zucchini, tomato, carrot, broccoli, arugula, white wine cream, fettuccine	
<i>WITH chicken 25 WITH shrimp or salmon 28</i>	
PESTO SHRIMP	26
seared shrimp, mushroom, roasted bell pepper, asparagus tips, garlic, fresh herb, pesto cream, penne	

Steaks

ADD petite chop salad or cup of soup +4. ADD minervas specialty salad bar +6.

STEAK MICHAEL	41
12oz ny strip steak, house pepper seasoned, michael crusted (gorgonzola, parmesan & horseradish), cognac demi, sautéed mushroom & pearl onion, garlic-parmesan freddies	
STEAK & PASTA	42
6oz bacon-wrapped filet, cognac demi, maître d butter, mushroom-cream fettuccine	
HUNTER'S RIBEYE	43
12oz hunter spiced, burgundy demi, caramelized onion, loaded mashed potato	
BLACKENED STEAK TIPS	27
cajun seasoned, garlic mashed potato, mushroom, gorgonzola cream, balsamic reduction, haystack onion	
WHISKEY SIRLOIN	27
8oz sirloin, mushroom-whiskey cream, garlic mashed potato, seasonal vegetable	
PORK FILET	24
10oz bacon-wrapped pork chop, house pepper seasoned & honey glazed, cognac demi, garlic-parmesan freddies	

SIGNATURES

ADD petite chop salad or cup of soup +4.
ADD minervas specialty salad bar +6.

GRILLED SALMON—26
herb seasoned salmon, wild rice medley, seasonal vegetable, marinated tomato, arugula, pesto beurre vert
HONEY PEPPER SALMON—26
house pepper seasoned, honey glazed, sauce béarnaise, garlic mashed potato, seasonal vegetable
POTATO WALLEYE—27
potato crusted walleye, wild rice medley, seasonal vegetable, citrus beurre blanc
CHAMPAGNE CHICKEN—24
seared & roasted airline chicken breast, mushroom-champagne cream, garlic mashed potato, seasonal vegetable
PORK TENDERLOIN MARSALA—22
seared pork tenderloin, mushroom, pearl onion, marsala cream, garlic mashed potato, seasonal vegetable
STIR FRY—18
broccoli, carrot, bell pepper, onion, water chestnut, mushroom, zucchini, cashew, sesame seed, basmati rice
<i>WITH chicken 22 WITH shrimp 24</i>
<i>WITH steak 24</i>

CHOOSE YOUR CUT

Finished with maître d butter, served with choice of side.

B U T C H E R B L O C K	12oz RIBEYE	39	
	12oz NY STRIP	37	
	6oz BACON-WRAPPED FILET	39	
	8oz SIRLOIN	24	
	10oz BACON-WRAPPED PORK CHOP (SERVED MEDIUM)	22	
	Sides		
	SEASONAL VEGETABLE • WILD RICE • FRENCH FRIES • GARLIC-PARMESAN FREDDIES • BAKED POTATO •		
	LOADED BAKED POTATO +1 • GARLIC MASHED POTATO •		
	LOADED MASHED POTATO +1		