

**LUNCH****Gluten-free****MENU****SHAREABLE****SPINACH DIP — 13**

artichoke heart, roasted garlic, cream cheese, asiago, parmesan, broccoli, carrot, celery

**SALADS****HOUSE CHOP — 10**

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

**CAESAR — 10**

romaine, red onion, parmesan, hardboiled egg, 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, fajita ranch

**BLACKENED SALMON — 19**

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

**BETWEEN BREAD**

*Served with choice of fresh fruit, cottage cheese or potato salad. SUB petite chop salad +2.*

**ANGUS BURGER**

16

lettuce, tomato, onion, pickle, gluten-free bun

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

**ADD applewood bacon +2**

**DAKOTA BUFFALO BURGER**

21

south dakota raised buffalo, cheddar, garlic aioli, lettuce, tomato, onion, pickle, gluten-free bun

**SOUTHWEST CHICKEN BLT**

19

grilled chicken breast, monterey jack, applewood bacon, avocado, lettuce, tomato, chipotle aioli, gluten-free bun

**SIGNATURES**

**ADD petite chop salad +4.**

**GRILLED SALMON**

19

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

**HONEY PEPPER SALMON**

19

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**

17

grilled chicken breast, mushroom-champagne cream, garlic mashed potato, seasonal vegetable

**WHISKEY SIRLOIN**

27

8oz sirloin, mushroom-whiskey cream, garlic mashed potato, seasonal vegetable

**Minervas**

**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.

While we offer gluten-free items, our kitchen is not gluten-free. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs.

DINNER

# Gluten-free

MENU

## SHAREABLE

### SPINACH DIP — 13

artichoke heart, roasted garlic, cream cheese, asiago, parmesan, broccoli, carrot, celery

## SALADS

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

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

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

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

## BETWEEN BREAD

Served with choice of fresh fruit, cottage cheese or potato salad. *SUB petite chop salad +2.*

### ANGUS BURGER — 16

lettuce, tomato, onion, pickle, gluten-free bun  
*ADD cheese +1 (american / blue / swiss / cheddar / provolone / monterey jack)*

*ADD applewood bacon +2*

### DAKOTA BUFFALO BURGER — 21

south dakota raised buffalo, cheddar, garlic aioli, lettuce, tomato, onion, pickle, gluten-free bun

### SOUTHWEST CHICKEN BLT — 19

grilled chicken breast, monterey jack, applewood bacon, avocado, lettuce, tomato, chipotle aioli, gluten-free bun

## SIGNATURES

*ADD petite chop salad +4.*

### GRILLED SALMON

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

### HONEY PEPPER SALMON

19

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

grilled chicken breast, mushroom, champagne cream, garlic mashed potato, seasonal vegetable

### WHISKEY SIRLOIN

27

8oz sirloin, mushroom-whiskey cream, garlic mashed potato, seasonal vegetable

### STEAK MICHAEL

41

12oz ny strip steak, house pepper seasoned, michael crusted (gorgonzola, parmesan & horseradish), cognac demi, sautéed mushroom & pearl onion, wild rice medley

### PORK FILET

24

10oz bacon-wrapped pork chop, house pepper seasoned & honey glazed, cognac demi, garlic mashed potato

## CHOOSE YOUR CUT

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

12oz RIBEYE	39	8oz SIRLOIN	24
12oz NY STRIP	37	10oz BACON-WRAPPED PORK CHOP (SERVED MEDIUM)	22
6oz BACON-WRAPPED FILET	39		

## Sides

SEASONAL VEGETABLE • WILD RICE • BAKED POTATO • LOADED BAKED POTATO +1 • GARLIC MASHED POTATO • LOADED MASHED POTATO +1

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