

# snacks & starters

## BOURSIN STEAK TIPS\*

blackened steak tips, haystack onions, spring mix, tomato relish, boursin smear 13

## BRUSCHETTA

focaccia, roasted garlic, basil, tomato mix, balsamic glaze, mascarpone 9

## ASIAN LETTUCE WRAPS

sautéed chicken, water chestnuts, carrots, mushrooms, green onions, crispy rice noodles, sweet soy chili sauce, lettuce cups 11

## COCONUT SHRIMP

malibu batter, coconut breading, grilled pineapple teriyaki sauce 12

## SALT & PEPPER CALAMARI

lightly fried, roasted peppers, arugula, citrus aioli 11

## LOBSTER NACHOS

fried wontons, lobster, mornay sauce, roasted corn, black beans, tomato, red onion, spring mix 15

## BACON MASCARPONE FONDUE

applewood bacon, white cheddar, smoked gouda, mascarpone, parmesan gratin, toasted bread, crackers 11  
SUB sautéed lobster 14

# fresh tossed salads

## STEAK AND POTATO SALAD\*

romaine lettuce, roma tomatoes, marinated gold potatoes, asparagus, roasted red onions, gorgonzola, horseradish dill dressing 13

## QUINOA CHOPPED SALAD

chopped romaine, quinoa, charred corn, roasted red peppers, black beans, chickpeas, green onions, cucumbers, avocado, tomatoes, basil, white balsamic vinaigrette 10.5 WITH grilled chicken 12 WITH grilled salmon\* 13

## BLACKENED SALMON SALAD\*

mixed salad greens, bronzed atlantic salmon, spinach, spicy pecans, sautéed peppers & onions, egg, applewood bacon, roma tomatoes, honey mustard dressing 13

## CRANBERRY PECAN SPINACH SALAD

fresh spinach, grilled chicken, raisins, applewood bacon, red onions, feta, mandarin oranges, spicy pecans, cranberry vinaigrette 10.5 WITH grilled chicken 12 WITH grilled salmon\* 13

## STRAWBERRY FIELDS SALAD

mixed greens, fresh spinach, toasted almonds, strawberries, feta cheese, red onion, blueberry muffin croutons, poppy seed dressing 10.5 WITH grilled chicken 12 WITH grilled salmon\* 13

# artisan flatbreads

## LABELLA FLATBREAD

italian sausage, pepperoni, portabella mushrooms, tomato sauce, mozzarella, provolone, parmesan 11.5

## CARBONARA FLATBREAD

pulled chicken, applewood bacon, caramelized onions, mozzarella, sriracha aioli, fresh herbs 11.5

## WILD MUSHROOM FLATBREAD

roasted garlic aioli, wild mushrooms, fresh herbs, mozzarella, parmesan, fresh arugula 11

## ROASTED TOMATO BLT FLATBREAD

ranch dressing, bacon, roasted tomato, fresh arugula, mozzarella, cheddar 11

# handcut steaks

served with choice of a side, minervas italian salad, or bowl of soup & bread.

## CHOOSE YOUR CUT\*

served with minervas house italian salad or bowl of soup

12oz ribeye - 28 / 12oz ny strip - 27 / 6oz filet - 30 / 8oz sirloin - 20

sides

baked potato / french fries / garlic mashed potatoes / black rice / house vegetables / steamed broccoli / sautéed asparagus

### UPGRADED SIDES

loaded baked potato (+1) / loaded garlic mashed potatoes (+1) / crab hashbrowns (+4) / boursin mashed (+2)

Minervas proudly serves the Certified Angus Beef® brand for all steaks.



Abundantly flavorful. Incredibly tender. Naturally juicy.

That's the Certified Angus Beef® brand - Angus beef at its best®.

## minervas steak enhancers

**OSCAR**  
grilled shrimp, asparagus, bernaise sauce +5.5

**MICHAEL**  
horseradish & gorgonzola crusted +3.5

**SAUTÉED**  
sautéed onions, crimini mushrooms or both +2.5

**SHRIMP SCAMPI**  
3 tail on garlic butter poached shrimp +6.5

# signature steaks

served with minervas house italian salad or bowl of soup & bread.

## ANGUS STEAK TIPS\*

cajun seared premium steak tips, béarnaise sauce, asparagus spears, garlic mashed potatoes 21

## HUNTER'S RIBEYE\*

12oz ribeye, hunter spiced, burgundy au jus, caramelized onion slab, baked potato 29

## STEAK MICHAEL\*

peppered strip, horseradish & gorgonzola crust, seared mushroom caps, cognac demi glace, baked potato 30

## FILET OSCAR\*

sautéed jumbo shrimp, asparagus, béarnaise sauce, asparagus, crab hashbrowns 38

## WHISKEY SIRLOIN\*

crimini mushrooms, whiskey cream sauce, garlic mashed potatoes 8oz - 21

## PEPPERCORN FILET

peppercorn crusted filet served with stroganoff style egg noodles, sautéed mushroom caps, sour cream demi sauce 32

# pastas

served with minervas house italian salad or bowl of soup & bread.

## HONEY ALMOND CAVATAPPI

mushrooms, cavatappi, honey cream sauce, grilled chicken breast, toasted almonds 18.5

## CHICKEN CARBONARA TORTELLINI

sautéed chicken, applewood bacon, onions, roma tomatoes, broccoli, cream, herbs 17.5

## PESTO SHRIMP TORTELLINI

roasted tomatoes, asparagus, pesto cream sauce, grilled shrimp 21

## SEAFOOD MAC & CHEESE

gulf shrimp, sea scallops, fresh atlantic salmon, white cheddar cheese sauce, cavatappi pasta 22

## CAJUN CHICKEN LINGUINE

pan seared, cajun seasoned chicken, fresh vegetables, minervas family secrets 18.5

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\*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. Also, please note that some items may contain nuts, or have traces of nuts and nut oils, or may have been made alongside other products containing nuts.

# seafood

served with minervas house italian salad or bowl of soup & bread.

## GRILLED SALMON & RISOTTO\*

fresh herb salmon, parmesan risotto cakes, arugula, roasted tomato, pesto beurre blanc 22

## CEDAR PLANK SALMON

pecan brown sugar crusted fresh salmon, maple mustard glaze, roasted potatoes, grilled asparagus, served on charred cedar plank 24

## BANG BANG SCALLOPS

lightly breaded tempura fried scallops, sweet chili aioli, black forbidden rice, sesame seeds, Asian slaw 23

## CANADIAN WALLEYE

lightly breaded walleye, dill hollandaise sauce, toasted almonds, garlic mashed potatoes 25

## RISOTTO A LA MAR

fire roasted corn risotto, scallops, shrimp, cracked crab claw, cajun cream 26

## CRAB & POTATO WALLEYE

pan seared walleye with crab and potato crust, dijon vin blanc, capers, boursin mashed potatoes 28

# entrees

served with minervas house italian salad or bowl of soup & bread.

## MONTREAL PORK CHOP\*

center cut, applewood bacon wrapped pork loin, montreal seasoning, burgundy au jus, grilled onion slab, garlic mashed potatoes 19

## CHICKEN A LA MAR

grilled chicken breast, crab claw, asparagus, grilled shrimp, mashed potatoes, cajun cream 21

## WAGYU MEATLOAF

morgan ranch wagyu beef meatloaf, boursin mashed potatoes, fried onions, templeton rye demi 22

# sandwiches

served with choice of fresh fruit or french fries.

SUB sweet potato fries, house italian salad or bowl of soup (+1.5).

## HOUSE BURGER\*

certified angus beef® burger, bib lettuce, tomato, onion, pickles, grilled bun 10

WITH cheese (american / bleu / pepper jack / swiss / cheddar) 10.5

WITH applewood bacon & cheese 11.5

## WALLEYE SANDWICH\*

lightly breaded walleye filet, citrus aioli, shredded lettuce, tomato, artisan roll 13.5

## STEAK AND BOURSIN MELT

sautéed steak, onions, mushrooms, spinach, boursin cheese, tandoori bread 13

## SWEET CHILI CHICKEN

grilled chicken breast, pepper jack, avocado, tomato, red onion, sweet chili aioli, asian slaw, grilled bun 11

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# beer

## DOMESTIC BOTTLED BEER

budweiser / bud light / coors light / miller lite  
michelob golden draft light  
michelob ultra / o'doul's (na) / buckler (na)

**REFER TO THE DRINK MENU FOR CURRENT TAP, CRAFT AND IMPORT BEER SELECTION**

# wine

**Full Wine List & Drink Menu Also Available  
Ask For More Details**

## HOUSE WHITE WINES

chardonnay / white zinfandel / pinot grigio  
gls 5

### WHITES

napa cellars chardonnay  
gls 9 btl 35

sean minor sauvignon blanc  
gls 6.5 btl 25

montevina pinot grigio  
gls 7.5 btl 29

fess parker riesling  
gls 8.25 btl 34

italian bubbles moscato  
gls 8.5 btl 33

## HOUSE RED WINES

pinot noir / cabernet sauvignon / merlot  
gls 5

### REDS

joel gott cabernet sauvignon  
gls 8.5 btl 35

edna valley merlot  
gls 7.5 btl 29

seaglass pinot noir  
gls 8.5 btl 33

reunion malbec  
gls 8.25 btl 32

stump jump shiraz  
gls 7.5 btl 29

earth zin and fire zinfandel  
gls 9 btl 35

gran passione red blend  
gls 9 btl 35

# libations

## LEMON DROP

absolut citron, lemonade, sprite,  
club soda, sugar rim

## COSMOPOLITAN

absolut citron, triple sec,  
cranberry juice, lime twist

## PURPLE HAZE

ketel one, chambord, curacao,  
cranberry juice

## CHOCOLATE FANTASY

absolut vanilia, dark crème de cacao,  
godiva white chocolate, frangelico

## GIN BASIL SMASH

bombay sapphire, lemon juice, simple  
syrup, fresh basil

## COFFEE MARTINI

absolut vanilla vodka, kahula,  
coffee

## HANDCRAFTED MARGARITAS & DAIQUIRIS

lime / strawberry / peach / raspberry / piña colada

## CADILLAC MARGARITA

1800, grand marnier, cointreau, lime, sweet & sour

## DOMINICANA

dark rum, kahula, simple syrup, cream

## WHITE PEACH SANGRIA

absolut apeach, white wine, peach schnapps,  
peach puree, lemonade

## MINERVAS MOJITO

bacardi, simple syrup, fresh mint,  
fresh lime, club soda

## HENDRICKS MINT FIZZ

hendricks gin, fresh mint, cucumber, simple syrup,  
club soda.

## MINERVAS MANHATTAN

cody road rye whiskey, sweet vermouth, bitters

## COOL CUCUMBER

pearl cucumber vodka, triple sec, fresh basil,  
fresh lime, club soda