

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

WWW.MINERVAS.NET

*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

WWW.MINERVAS.NET

*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.

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