

DINNER

# Minervas

RESTAURANT & BAR

MENU

## • shareables •

<b>COCONUT SHRIMP</b> .....14 <i>malibu batter, coconut breading, wasabi-laced teriyaki</i>	<b>BLACK &amp; BLUE STEAK TIPS*</b> .....15 <i>blackened steak tips, french fries, gorgonzola cream sauce</i>
<b>ASIAN LETTUCE WRAPS</b> .....13 <i>sautéed chicken, water chestnut, carrot, mushroom, scallion, fried rice noodle, sweet soy chili sauce, lettuce wrap</i>	<b>LABELLA FLATBREAD</b> .....13 <i>red sauce, italian sausage, pepperoni, mushroom, mozzarella, parmesan</i>
<b>FONDUE</b> .....11 <i>white cheddar &amp; mascarpone cheese sauce, toasted bread &amp; crackers ADD buffalo chicken +3</i>	<b>POTATO NACHOS</b> .....13 <i>fried potatoes, cheddar &amp; monterey jack cheese, scallion, bacon, chipotle aioli</i>

## • soup & salad •

<b>HOUSE CHOP</b> .....11 <i>field greens, tomato, red onion, banana pepper, italian olive, genoa salami, parmesan, house italian dressing ADD chicken +4   ADD salmon* +5</i>	<b>BALSAMIC STEAK*</b> .....15 <i>field greens, mushroom, red onion, asparagus, gorgonzola, seared steak tips, balsamic vinaigrette</i>
<b>CRANBERRY PECAN</b> .....11 <i>field greens, raisin, applewood bacon, red onion, gorgonzola, mandarin orange, spicy pecan, cranberry vinaigrette ADD chicken +4   ADD salmon* +5</i>	<b>BLACKENED SALMON*</b> .....16 <i>field greens, atlantic salmon, applewood bacon, spicy pecan, sautéed bell pepper &amp; onion, egg, tomato, honey mustard dressing</i>
	<b>TOMATO BISQUE</b> .....bowl 5
	<b>SOUP OF THE DAY</b> .....bowl 5

## • between bread •

Served with choice of chips or fries. SUB house chop salad or cup of tomato bisque +2

<b>ANGUS BURGER*</b> .....14 <i>certified angus beef®, lettuce, tomato, onion, pickle WITH cheese...15   WITH applewood bacon &amp; cheese...16</i>
<b>RANCH BURGER*</b> .....15 <i>double american cheese, applewood bacon, haystack onion, ranch dressing</i>
<b>SOUTHWEST CHICKEN SANDWICH</b> .....15 <i>grilled chicken breast, applewood bacon, pepper jack cheese, chipotle aioli, lettuce, tomato, grilled bun</i>
<b>FISH SANDWICH</b> .....15 <i>lightly seasoned, flaky fish, house tartar sauce, lettuce, tomato, house bun</i>



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\*These items may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## • pasta •

Served with bread & house chop salad or cup of tomato bisque.

<b>CAJUN CHICKEN</b> .....24 <i>pan seared, cajun seasoned chicken, fresh vegetables, minervas family secrets, linguine</i>	<b>CHICKEN CARBONARA</b> .....25 <i>pan seared chicken, applewood bacon, onion, broccoli, cream, herbs, tortellini</i>
<b>CHICKEN ALFREDO</b> .....23 <i>pan seared salt &amp; pepper chicken, broccoli, garlic, penne ADD shrimp +3</i>	<b>SEAFOOD MAC &amp; CHEESE*</b> .....27 <i>gulf shrimp, sea scallop, atlantic salmon, white cheddar cheese sauce, penne</i>

## • seafood •

Served with bread & house chop salad or cup of tomato bisque.

<b>MAPLE GLAZED SALMON*</b> .....26 <i>atlantic salmon, pecan brown sugar crust, maple mustard glaze, house vegetable, garlic mashed potato</i>	
<b>FIRECRACKER SHRIMP</b> .....24 <i>hand-breaded shrimp, thai ailoli, basmati rice, scallion, carrot ribbon</i>	
<b>CANADIAN WALLEYE</b> .....27 <i>lightly breaded walleye, dill hollandaise sauce, toasted almond, garlic mashed potato</i>	

## • signature •

Served with bread & house chop salad or cup of tomato bisque.

<b>MONTREAL PORK CHOP</b> .....25 <i>applewood bacon-wrapped pork loin, mushroom demi-glace, grilled onion slab, mashed potato, house vegetable</i>	<b>TOP SIRLOIN*</b> .....25 <i>8oz, center cut, mashed potato, house vegetable</i>
<b>CHICKEN A LE MER</b> .....25 <i>broiled chicken, cajun cream, seared shrimp, mashed potato, asparagus</i>	<b>SIRLOIN BLUE BELLA*</b> .....26 <i>8oz, gorgonzola cream sauce, fried onion, mashed potato, balsamic reduction</i>
<b>CHICKEN OSCAR</b> .....26 <i>broiled chicken, hollandaise sauce, lump crab meat, mashed potato, house vegetable</i>	<b>RIBEYE*</b> .....34 <i>10oz, mashed potato, house vegetable</i>
	<b>HUNTER'S RIBEYE*</b> .....36 <i>10oz, hunter spiced, burgundy au jus, caramelized onion, loaded mashed potato</i>

## • desserts •

**HOUSE CHEESECAKE**...8  
*with salted caramel topping*

**CHOCOLATE BROWNIE SOUFFLÉ  
A LA MODE**...8

Ask about Chef's Weekly Dessert Feature!



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