

Appetizers

Gorgonzola Steak Tips

Blackened Steak Tips, Gorgonzola Béchamel, Red Pepper Coulis. 11

Salt & Pepper Calamari

Lightly Dusted Calamari, Garlic Pesto Aioli, Spicy Marinara. 10

Apple Gorgonzola Bruschetta

Grilled Artisan Bread, Warm Apple, Walnut & Scallion Compote, Gorgonzola Crumbles. 7

Lobster & Shrimp Mascarpone Fondue

Sautéed Shrimp, Lobster, White Cheddar, Smoked Gouda, Mascarpone, Parmesan Gratin, Toasted Bread, Crackers. 10

Maryland Crab Cake

Jumbo Lump Crabmeat Cakes, Micro Greens, Lemon Pepper Aioli, Cajun Aioli & Garlic Pesto Aioli. 10

Pastas

Served with Minervas Italian House Salad & Bread.

Cajun Chicken Linguine

Pan Seared, Cajun Seasoned Chicken, Fresh Vegetables, Minervas Family Secrets. 16 **'Our Most Famous Pasta!'**

Gnocchi Bolognaise

Ricotta Stuffed Gnocchi, Steak & Tomato Ragout, Crumbled Ricotta Cheese, Fried Basil. 17

Chicken Carbonara Tortellini

Pan Seared Chicken, Bacon, Onion, Roma Tomatoes, Broccoli, Cream, Herbs. 16

Chicken Breast Broccoli Penne

Pan Seared Chicken Breast, Broccoli Buds, Penne, Creamy Alfredo Sauce. 15

Lobster Saccatini

Lobster, Oyster Mushrooms, Cherry Tomatoes, Shallots, Spinach, Five Cheese Saccatini, Champagne Beurre Blanc. 20

Seafood

Served with Minervas Italian House Salad & Bread.

Citrus Walleye

Lightly Grilled, Citrus Beurre Blanc, Seared Fingerling Potatoes, Sun Dried Tomatoes, Swiss Chard. 20

Bacon Wrapped Shrimp

Bold BBQ Glazed, Roasted Jalapeño Polenta, Swiss Chard, Marinated Corn Salad. 20

Pan Seared Halibut

Potato Rosti, Creamed Spinach, Red Pepper Béchamel. 24

FRESH ATLANTIC SALMON

Honey Pepper & Béarnaise Salmon

Oven Roasted with Cracked Pepper, Honey & Béarnaise Sauce, Wild Rice Blend, Fresh Vegetable. 19

Crab & Potato Crusted Salmon

Crusted with Crab Meat & Shredded Potatoes, Grilled Asparagus, Beurre Blanc. 20

Prosciutto Wrapped Salmon

Pan Seared, Prosciutto Wrapped, Sautéed Crab, Marinated Tomatoes, Capers, Beurre Blanc. 21

Minervas Gift Cards are perfect for all occasions.

Purchase at Minervas or online at 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.

18% gratuity will be added to parties of 8 or more.



We proudly serve **Chairman's Reserve Certified Premium Beef**.
 Only the top 10% of all cattle qualify for the Chairman's Reserve Label.
 Excellent marbling and a minimum of 21 days aging ensures the superior
 flavor and tenderness of Chairman's Reserve Beef.

Steaks

Served with Choice of One Side, Minervas Italian House Salad & Bread.

Hunter's Ribeye

12oz Charbroiled Ribeye, Montreal Seasoning,
 Burgundy Au jus, Grilled Onion Slab. 26

Filet Mignon

8oz Bacon Wrapped Beef Tenderloin Filet,
 Charbroiled. 27

Ribeye

12oz Premium Prime Rib Steak, Charbroiled. 25

Steak Michael

Peppered NY Strip, Encrusted with Horseradish,
 Bleu Cheese & Parmesan Topping, Light Cognac
 Demi Glace, Sautéed Mushrooms. 26

New York Strip

12oz NY Strip, The Steak Lover's Favorite. 25

Top Sirloin

Center Cut Top Sirloin, Charbroiled.
 7oz ~ 15 10oz ~ 18

Steak Additions

ADD

Butter Sautéed Onions or Mushrooms. \$2

STEAK MICHAEL

Encrusted with Horseradish, Bleu Cheese & Parmesan Topping. \$4

SPICE IT UP

Pepper Crusted, Chipotle Butter Sauce, Sautéed Onions & Peppers. \$3

SURF'S UP

OSCAR ~ Blue Fin Crab Meat, Hollandaise Sauce, Asparagus. \$6

LOBSTER ~ Claw Meat, Béarnaise Sauce, Asparagus. \$6

SHRIMP ~ Garlic Herb. \$6

Sides

Baked Potato ~ Loaded Baked Potato (add \$1) ~ Baked Sweet Potato with Maple Butter

Garlic Mashed Potatoes ~ French Fries ~ Seared Fingerling Potatoes

Herb Wild Rice Blend ~ Broccoli with Hollandaise ~ Vegetable of the Day

Creamed Spinach (add \$1) ~ Wild Mushroom & Leek Risotto (add \$1)

Entrees

Served with Minervas Italian House Salad & Bread.

Chicken Breast Oscar

Charbroiled Chicken Breast, Grilled Asparagus,
 Gulf Shrimp, Béarnaise Sauce, Garlic Mashed
 Potatoes. 17

Duck Confit Risotto

House Made Duck Confit, Leek, Mushroom & Pulled
 Confit Risotto, Madeira Broth, Fried Leeks. 19

Montreal Pork Chop

Bacon Wrapped Boneless Pork Loin, Center Cut,
 Charbroiled, Montreal Seasoning, Mushroom Demi
 Sauce, Garlic Mashed Potatoes, Fresh Vegetable. 15

Braised Short Ribs

Slow Cooked Braised Short Ribs, House Broth, Garlic
 Mashed Potatoes, Haystack Onion Rings. 19

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Flatbreads

Minerva Flatbread

Sun Dried Tomato, Pesto Sauce, Portabella Mushrooms, Mozzarella, Parmesan, Feta Cheese, Fresh Basil, Crispy Lavosh Crust. 8

Thai Chicken Flatbread

Chicken, Peanut Chili Sauce, Cilantro, Mozzarella, Green Onion, Crushed Peanuts, Carrots, Roasted Peppers, Crispy Lavosh Crust. 9

Flatbread Labella

Italian Sausage, Pepperoni, Portabella Mushrooms, Red Sauce, Mozzarella, Provolone, Parmesan, Fresh Basil, Crispy Lavosh Crust. 9

Chicken Bacon Flatbread

Ranch, Peppered Chicken, Applewood Bacon, Mozzarella, Cheddar, Crispy Lavosh Crust. 8.5

Salads

Served with Bread.

Cranberry Pecan Spinach Salad

Fresh Spinach, Craisins, Bacon, Red Onion, Feta Cheese, Mandarin Oranges, Spicy Pecans, Cranberry Orange Vinaigrette. 8

Grilled Chicken Cranberry Pecan Salad 9.5

Grilled Salmon Cranberry Pecan Salad 11

Apple Walnut Salad

Fresh Spinach, Herb Crusted Chicken, Sliced Apples, Gorgonzola Cheese, Candied Walnuts, Sweet Vidalia Vinaigrette. 9

Blackened Salmon Salad

Mixed Salad Greens, Bronzed Atlantic Salmon, Spinach, Spicy Pecans, Bacon, Sautéed Peppers & Onions, Sliced Egg, Roma Tomatoes, Honey Mustard Dressing. 10.5

Steak & Asparagus Salad

Romaine, Pan Seared Montreal Steak Strips, Asparagus, Roma Tomatoes, Red Onion, Gorgonzola Cheese, Balsamic Vinaigrette. 11

Burgers & Sandwiches

Served with Choice of Fresh Fruit, French Fries or Garlic Mashed Potatoes.

Tillamook Bacon Cheeseburger

Salt & Pepper Seasoned, Applewood Smoked Bacon, Tillamook Cheddar Cheese, Lettuce, Tomato. 8.5

Plain Burger 8

New Orleans Burger

Cajun Spiced, Pepper Jack Cheese, Sautéed Onions & Peppers, Lettuce, Tomato, Cajun Mayo. 9

New Orleans Chicken Sandwich 9

Chicken Ciabatta Sandwich

Grilled Chicken, Caramelized Onions, Swiss Cheese, Lettuce, Tomato, Garlic Pesto Aioli, Grilled Ciabatta. 8.5

French Dip

Sliced Choice Roast Beef, Swiss Cheese, Au Jus, Grilled Ciabatta. 9

Desserts

Minervas Dessert Sampler

Four Mini Desserts ~ Toffee Pecan Tartlet, Chocolate Bombe, Cheesecake, Tiramisu. 12

Dolce de Leche Cheesecake

Light & Delicious Homemade Sweet Milk Caramel Cheesecake, Caramel Sauce, Whipped Cream. 6

Gelato Sampler

Selection of Three Specialty House Made Gelatos. 4

Tiramisu

The Classic Italian Dessert, Café Vanilla Sauce. 5.5 Half ~ 3

Toffee Pecan Tartlet

Warm Toffee Pecan Tart, House Made Caramel, Sea Salt Gelato. 6

Chocolate Bombe

Firm Chocolate Mousse, Chocolate Cake, Ganache, Brandied Cherries. 6

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Beer

Tap Beer

*Bud Light ~ Miller Lite ~ Blue Moon ~ Fat Tire
Boulevard Unfiltered Wheat ~ Shock Top
Leinenkugel's Honey Weiss ~ Guinness Stout
Ask Your Server About Our Seasonal Tap.*

Bottled Beer

Domestic
*Budweiser ~ Bud Select 55 ~ Bud Light ~ Bud Light Lime
Coors Light ~ Miller Lite ~ Miller Genuine Draft
Michelob Ultra ~ Michelob Golden Draft Light*

Bottled Beer

Imports & Microbrews
*Bass Ale ~ Corona ~ Dos Equis ~ Heineken
Leinenkugel's Sunset Wheat ~ Killian's Red
Newcastle ~ Samuel Adams Boston Lager*

NA

O'Doul's

Alternative Beverages

*Bartles & Jaymes Berry ~ Mike's Hard Lemonade
Mike's Cranberry Lemonade*

Wine

Private Label Whites

*Chardonnay ~ White Zinfandel
5.25/Glass*

House White

*Chardonnay
4.75/Glass*

Whites

*Brassfield Pinot Grigio
Kung Fu Girl Riesling
Pavilion Chardonnay
Emmolo Sauvignon Blanc*

Glass

*6.75
7.25
7.25
8.5*

Private Label Reds

*Cabernet Sauvignon ~ Merlot
5.25/Glass*

House Reds

*Cabernet Sauvignon ~ Merlot
4.75/Glass*

Reds

*Stump Jump Shiraz
Stephen Vincent Merlot
Brassfield "Eruption"
Gerard Bertrand Pinot Noir
Ramsay Cabernet Sauvignon*

Glass

*6
7
7.5
8.5
8.5*

Cocktails

Martinis

*Cherry Limeade
Grey Goose, Cherries, Lime Juice.*

Velvet Hammer

Vodka, Godiva White Chocolate, Eggnog.

Chocolate Fantasy

*Absolut Vanilia, Dark Crème de Cacao, Godiva
White Chocolate, Frangelico.*

Cosmopolitan

*Absolut Citron, Triple Sec, Cranberry Juice,
Lime Juice.*

French Silk

Stoli Vanil, Bailey's, Amaretto.

Pomegranberry

*Smirnoff Pomegranate Vodka, Cranberry Juice,
Lemonade.*

Specialty Cocktails

*Bocce Ball
Vodka, Amaretto, Orange Juice, Soda.*

White Peach Sangria

White Wine, Peach Vodka, Lemonade, Fresh Peaches.

Handcrafted Margaritas & Daiquiris

Lime ~ Strawberry ~ Peach ~ Raspberry ~ Piña Colada

Cadillac Margarita

1800, Grand Marnier, Cointreau, Lime, Sweet & Sour.

Catalina Margarita

Tequila, Peach Schnapps, Blue Curacao, Sweet & Sour.

Back Porch Lemon Sweet Tea

Jeremiah Weed Sweet Tea, Absolut Citron, Lemonade.

Minervas Mojito

*Bacardi Rum, Simple Syrup, Fresh Mint Leaves,
Lime Juice, Soda Water, Mint Sprig Garnish.*

Apple Raspberry Mojito

Bacardi, Apple Pucker, Raspberry Puree, Tonic.