

AppEtizEr s

Minervas Crab Artichoke Bake

Real crabmeat blended with cream cheese, artichokes, lemon, dill, and three pepper blend finished under the broiler with cheddar and Jack cheeses. Served with crackers and bread.

Serves 2 ~ 7.95

Serves 4 ~ 10.95

Black Pepper Onion Rings

Cracked black pepper seasoned onion rings served with creamy horseradish dipping sauce.

6.95

Gourmet Cheese & Fruit Platter

An assortment of top quality cheeses paired with fresh seasonal fruits and berries.

7.95

Coconut Shrimp

Coconut battered jumbo shrimp served with wasabi laced Asian dipping sauce.

10.95

Duck Lettuce Wraps

Bib lettuce cups filled with shredded duck, green onions, carrots, snow peas and bell peppers served with spicy peanut sauce.

8.95

Garlic Pepper Calamari

Calamari rings fried with garlic butter, roasted bell and banana peppers, tomato, capers, olives, basil and pepper flakes.

8.95

South Dakota Pheasant Ravioli

Saffron pasta with pheasant, Frangelico and pine nut filling ~ shiitake mushroom cream sauce.

8.95

Smoked Salmon Flatbread

Crispy lavash flatbread layered with boursin cheese, smoked Atlantic salmon, red onions, capers, and tomato dill pico de galo.

8.95

sALADS

Maytag Bleu Cheese Romaine Salad

A famous American bleu cheese from Newton, Iowa. Garnished with toasted almonds.

4.95

Wedge Salad

Crisp wedge of iceberg lettuce topped with your choice of dressing, sunflower seeds, diced tomatoes, red onions and carrots.

4.95

Caesar Salad

Classic salad made famous by Italian Chef Caesar Cardini in 1924. Romaine tossed with our Caesar dressing, croutons and grated Parmesan.

4.95

Cranberry Pecan Salad

Fresh spinach tossed with pears, Gorgonzola, raisins, red onions, spicy pecans and cranberry vinaigrette.

4.95

House Salad

Mixed greens with choice of dressing.

3.95

Create Your Own Salad Bar

Minervas selection of salad complements, pasta salads, specialty salads, cheeses, cold cuts, breads, seasonal fresh fruit and homemade soups will make your Minervas specialty salad bar dinner complete.

10.95

Salmon Asparagus Salad

Charbroiled fresh Atlantic salmon and lemon pepper grilled fresh asparagus served over spring mix greens, tossed with champagne vinaigrette, Roma tomatoes, artichoke hearts and roasted red peppers.

12.95

Cranberry Pecan Chicken Salad

Fresh spinach tossed with pears, Gorgonzola, raisins, red onions, spicy pecans and cranberry Vinaigrette topped with charbroiled chicken breast.

10.95

With Grilled Salmon 12.95

Dressings:

Bleu Cheese, French, 1000 Island, Ranch,
Creamy Peppercorn Parmesan, Minervas House-Balsamic Vinaigrette

Maytag Bleu Cheese Romaine Salad, Fresh Spinach Salad or Caesar Salad may be substituted for a Minervas House Salad (\$1)

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

Pasta s

Minervas Cajun Chicken Linguine

Pan-seared, Cajun-spiced chicken breast with fresh vegetables, almonds, butter, cream and white wine.

with salad bar 17.95 ~ with dinner salad 15.95

Jumbo Cheese Toasted Ravioli

Toasted and served over sundried tomatoes, scallions, hearty mushroom Gorgonzola cheese sauce. Garnished with a balsamic glaze and Roma tomatoes.

with salad bar 17.95 ~ with dinner salad 15.95

Seafood Mac & Cheese

Gulf shrimp, fresh sea scallops and fresh Atlantic salmon with cavatappi pasta finished in a Tillamook white cheddar cheese sauce.

with salad bar 19.95 ~ with dinner salad 17.95

Sausage & Broccolini Ravioli

Seasoned Italian sausage and broccolini ravioli with strips of roasted yellow bell peppers, fresh spinach and crushed plum tomato sauce.

with salad bar 17.95 ~ with dinner salad 15.95

specialties

Minervas Famous Roasted Half Duckling

Slow roasted and crisped under the top broiler, with a wild rice blend and asparagus.

*Choice of sauces: **Orange Brandy or Lingonberry.***

with salad bar 24.95 ~ with dinner salad 22.95

Rosemary & Garlic Lamb Sirloin

Charbroiled lamb sirloin with roasted red onion and mushroom port wine sauce, served with tomato-herb risotto.

with salad bar 24.95 ~ with dinner salad 21.95

Puget Sound Crepe

Crepe stuffed with small Alaskan shrimp, bay scallops and crab meat in a white wine seafood sauce.

1 crepe with salad bar 16.95 ~ dinner salad 14.95

2 crepes with salad bar 19.40 ~ dinner salad 17.40

Lingonberry Chicken Breast

A Minervas famous original, seasoned and sautéed chicken with lingonberry sauce, wild rice blend and fresh vegetables.

with salad bar 16.95 ~ dinner salad 14.95

Chicken Breast Oscar

Charbroiled chicken breast, topped with grilled asparagus, Gulf shrimp and béarnaise sauce. Served with garlic mashed potatoes.

with salad bar 17.95 ~ with dinner salad 15.95

Beef Tenderloin Crepe

Crepe is stuffed with wild rice pilaf or mashed potatoes. Topped with fresh sautéed premium steak tips in stroganoff sauce and fresh sautéed mushrooms.

1 crepe with salad bar 16.95 ~ dinner salad 14.95

2 crepes with salad bar 19.40 ~ dinner salad 17.40

Wonderful things happen in restaurants — celebrations, meetings, get-togethers, first dates.

For over 30 years, Minervas has built a reputation of unique dining — combining exquisite food, detailed service and a comfortable atmosphere.

Known for our award-winning service, grand salad bar featuring gourmet salads, meats and cheeses, fresh fruit and superb soups, plus a full bar and wine list. Minervas also offers two private or semi-private meeting rooms. Each room accommodates 8-70 people. Great for: Weddings or rehearsal dinners ~ Corporate planning or award dinners ~ Financial presentation dinners ~ Medical or pharmaceutical presentations ~ Holiday parties and events ~ Business employee appreciation dinners

Sea FOOD

Honey Pepper Salmon

Oven-broiled with honey, fresh ground pepper and béarnaise sauce with choice of side.
with salad bar 19.95 ~ with dinner salad 17.95

Walleye

Freshwater Canadian walleye, lightly breaded, topped with toasted almonds and dill hollandaise sauce with choice of side.
with salad bar 19.95 ~ with dinner salad 17.95

Seafood Risotto

Jumbo shrimp, sea scallops and lobster risotto with asparagus, Parmesan and fontina cheese.
with salad bar 23.95 ~ with dinner salad 21.95

HOUSE SEAFOOD SPECIALTY

Crab & Potato Crusted Salmon

Fresh Atlantic salmon crusted with shredded potatoes laced with delicate crab meat and served with lemon pepper asparagus and Mornay sauce.
with salad bar 22.95 ~ with dinner salad 20.95

King Crab Legs

One pound of King crab legs served with drawn lemon butter and choice of side.
with salad bar 38.95 ~ with dinner salad 36.95

Charbroiled Shrimp

Six Gulf shrimp, charbroiled with lemon drawn butter. Served with wild rice blend and fresh vegetables.
with salad bar 21.95 ~ with dinner salad 19.95

OCEAN FRESH SEAFOOD



Ultra-fresh selection arrives daily from around the world, prepared in a variety of regionally inspired styles by Executive Chef Chad Howard. Please ask your server for Ultra-Fresh Ocean Seafood selections.

Preparation Choices

House—with lemon caper white wine sauce

Charbroiled—with lemon butter

Herb Crusted—seared with herbs & lemon butter

Black & Bleu—Cajun seared with caramelized onions & bleu cheese butter

Filet mignons

Minervas filets are hand-cut tenderloins ~ slowly aged for maximum tenderness and flavor.
Served with one side.

Petite Filet Oscar

Topped with crab meat, asparagus and hollandaise.
with salad bar 23.95 ~ with dinner salad 21.95

Bleu Cheese Crusted Filet

Broiled with a bleu cheese crust.
with salad bar 29.95 ~ with dinner salad 27.95

Filet Mignon

Wrapped in applewood smoked bacon.
6 oz. with salad bar 22.95 ~ with dinner salad 20.95
9 oz. with salad bar 28.95 ~ with dinner salad 26.95

Peppercorn Filet & Pasta

Seared with fresh cracked pepper, béarnaise sauce and fresh mushroom fettuccine Alfredo.
with salad bar 23.95 ~ with dinner salad 21.95

Filet Kosar

9 oz. filet, lobster meat, asparagus with bordelaise and béarnaise sauce.
with salad bar 30.95 ~ with dinner salad 28.95

Filet Tournedos

Two filets, one with crab meat, asparagus and hollandaise, the other with cognac cream wild mushroom sauce.
with salad bar 28.95 ~ with dinner salad 26.95

STEAKS and chops

In the tradition of America's finest steak houses—big, thick, and juicy, hand-cut steaks; USDA Choice Black Angus Beef. Served with one side.

Minervas Hunter's New York

A 16 oz. center cut New York strip charbroiled with a coating of Montreal seasoning (coarse salt, crushed red and black peppers and game spice), served on Burgundy au jus.
with salad bar 28.95 ~ with dinner salad 26.95

Steak Michael

Peppered New York strip, encrusted with horseradish, bleu cheese and Parmesan. Served with sautéed mushrooms.
with salad bar 26.95 ~ with dinner salad 24.95

Black Angus Hunter's Ribeye

A 12 oz. charbroiled ribeye steak with Montreal seasoning. Served with Burgundy au jus and grilled onion slab.
with salad bar 25.95 ~ with dinner salad 23.95

Heart of Top Sirloin

7 oz. with salad bar 16.95 ~ with dinner salad 14.95
10 oz. with salad bar 20.95 ~ with dinner salad 18.95

Pork Filet Mignon

Applewood bacon-wrapped pork tenderloin. Charbroiled with roasted red onions, mushrooms and Marsala sauce.
with salad bar 17.95 ~ with dinner salad 15.95

Bone-in Pork Loin Chop

Charbroiled loin chop, served with a wild rice blend and a cognac cream sauce.
with salad bar 16.95 ~ with dinner salad 14.95

New York Strip

A sirloin strip, the favorite of many steak connoisseurs.
12 oz. with salad bar 24.95 ~ with dinner salad 22.95
16 oz. with salad bar 28.95 ~ with dinner salad 26.95

Ribeye Steak

This Black Angus ribeye has the most marbling of all prime cuts, which makes it most flavorful.
9 oz. with salad bar 20.95 ~ with dinner salad 18.95
12 oz. with salad bar 24.95 ~ with dinner salad 22.95
16 oz. with salad bar 28.95 ~ with dinner salad 26.95

Steak Additions

Butter Sautéed Onions & Fresh Mushrooms 2.5

Sautéed Steak Mushrooms

Butter, garlic and oregano sautéed button mushrooms 3

Michael Topping

Encrusted with bleu cheese, Parmesan and horseradish 2.5

Kosar Topping

Lobster, fresh asparagus and béarnaise sauce, atop 6

Oscar Style

Blue crab, fresh asparagus and hollandaise sauce, atop 3

Coconut Shrimp (3) with any entrée 6

Charbroiled Shrimp (3) with any entrée 6

sides

Baked Potato ~ Loaded Baked Potato (\$1) ~ French Fries ~ Sea Salt & Vinegar Fries

Baked Sweet Potato ~ Garlic Mashed Potatoes ~ Herbed Wild Rice Blend

Steamed Fresh Vegetables ~ Fresh Asparagus ~ Sautéed Green Beans

Spicy Green Beans (\$1) ~ Cheddar Chive Mac & Cheese (\$1)

Remember Minervas gift cards for all occasions! Purchase gift cards on-line at www.minervas.net.

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