

# *Minervas*

## **ABERDEEN DINNER MENU**

1400 8th Avenue NW  
Aberdeen, SD 57401  
605.226.2988

## Appetizers

### Minervas Crab & Artichoke Dip

Mixed with cream cheese, artichoke, lemon and three pepper blend, then broiled with Jack and Cheddar cheeses. Served with crackers and bread. Serves 1-2 ~ 7.99 / Serves 3-4 ~ 10.99

### Thai Lettuce Wrap

Satay chicken strips, carrots, bell peppers, rice noodles, peanuts and lettuce leaves, with Thai peanut sauce and sweet red chili sauce. 8.99

### Chicken Wings

Fried-crispy wings, served with celery and dipping sauce. 7.99 Choose your flavor: **Buffalo Spicy ~ Honey BBQ ~ Dixie Style**

### Wing Sampler Platter

Six Buffalo Wings, Six Honey BBQ Wings and Six Dixie Wings, served with a variety of sauces for dipping. 13.99

### Blackened Chicken Quesadilla

Pepper Jack cheese, tomatoes, green onions, with red pepper sauce, corn and black bean salsa. 8.59

### Bruschetta

Focaccia bread with olive oil, garlic, fresh basil, marinated Roma tomatoes, mozzarella cheese and balsamic glaze. 7.59

### Bangkok Shrimp

Breaded shrimp tossed in a ginger sweet chili aioli, Asian coleslaw and chopsticks. 9.99

### Chislic

A South Dakota classic. Lightly seasoned steak with garlic, fresh herbs and bold BBQ sauce. 8.99

### Coconut Shrimp

Dipped in Malibu batter and coconut-breaded, with teriyaki and wasabi sauce. 9.99

## Chicken, Ribs & Pork

Served with house salad and bread.

### Grilled Chicken Breast

Charbroiled, marinated chicken breasts, served with garlic mashed potatoes and vegetable. 14.99 Choose from:

**BBQ Style** topped with haystack onion rings  
**Blackened Style** topped with Cajun cream sauce

### Chicken Breast Marsala

Sautéed chicken breast, wild mushrooms and marsala wine sauce, served with garlic mashed potatoes. 16.99

### Chicken Vegetable Stir Fry

Pan-seared chicken, mushrooms, peppers, carrots, broccoli and cashews, finished in a sesame-garlic stir-fry sauce with basmati rice. 14.99

**Steak Vegetable Stir Fry** 15.99

### Chicken Breast Oscar

Charbroiled chicken breast topped with Gulf shrimp, asparagus and Béarnaise sauce, served with garlic mashed potatoes. 16.99

### Montreal Pork Chop

Fresh center-cut, bacon wrapped and charbroiled boneless pork loin with Montreal seasoning and a mushroom demi sauce, served with garlic mashed potatoes and fresh vegetable. 15.99

### Loin Back Ribs

Our BBQ spiced, slow-roasted loin back ribs, charbroiled with bold BBQ sauce, served with haystack onions and French fries.

**Half Rack** 15.99 **Full Rack** 22.99

## Seafood

Served with house salad and bread.

### Canadian Walleye

Lightly breaded and grill sautéed. Served with dill hollandaise sauce and toasted almonds, served with garlic mashed potatoes. 18.99

**Butter Broiled Walleye with Lemon and Old Bay Seasoning** 18.99

### Pecan Crusted Salmon

Oven-broiled pecan crusted salmon fillet with sweet bourbon sauce, served with garlic mashed potatoes and fresh vegetable. 16.99

### Honey Pepper Salmon

Oven-broiled with honey and fresh ground pepper with Béarnaise sauce, served with wild rice blend and fresh vegetable. 16.99

### Shrimp Trio

Three each of our specialty shrimp -- Bronzed Shrimp, Bangkok Shrimp and Coconut Breaded Shrimp, served with wild rice blend and fresh vegetable. 18.99

### Chili Lime Grilled Shrimp

Lime-marinated shrimp, charbroiled and brushed with rum butter, served with wild rice and fresh vegetable. 16.99

### Seared Scallops

Prosciutto-wrapped jumbo sea scallops, fresh herb pan-seared with mushroom butter sauce, served with garlic mashed potatoes. 19.99

## Steaks

In the tradition of America's finest steakhouses—big, thick and juicy hand-cut steaks using USDA Choice Beef. Served with choice of one side, house salad and bread.

### Minervas Hunter Ribeye

12oz, charbroiled ribeye with Montreal steak seasoning, burgundy au jus and grilled onion slab. 23.99

### New York Strip Steak

A 12oz, the favorite of many steak connoisseurs. 22.99

### Filet Mignon

Bacon-wrapped, 8oz filet of beef tenderloin. 24.99

### Top Sirloin Steak

Aged, center-cut top sirloin, charbroiled.  
7oz 14.99 10oz 17.99

### Steak Michael

Peppered New York strip, encrusted with horseradish, bleu cheese and Parmesan. Finished in a light cognac demi glaze and sautéed mushrooms. 24.99

### Pepper Grilled Sirloin

A 10oz sirloin with a fresh cracked pepper charbroiled crust and Béarnaise sauce. Served with fresh mushroom fettuccine Alfredo. 16.99 \*does not include side\*

### Ribeye Steak

Aged, choice prime rib steak, charbroiled.  
9oz 18.99 12oz 22.99

## Steak Additions

### Butter Sautéed Onions & Fresh Mushrooms

2.59

### Sautéed Steak Mushrooms

Butter, garlic and oregano sautéed whole button mushrooms 2.99

### Coconut Shrimp (3)

With any entrée 5.99

### Oscar Style

Blue crab, fresh asparagus and hollandaise sauce 2.99

### Au Poivre Style

Topped with cognac cream and shallot strings 2.99

### Michael Topping

Encrusted with bleu cheese, Parmesan and horseradish 2.59

## Pastas

Served with house salad and bread.

### Cajun Chicken Linguine

Cajun spiced, pan-seared fresh chicken breast with fresh vegetables and Cajun cream sauce. "Our most famous pasta!" 15.99

### Triple Mac & Cheese

Penne, farfalle, cavatappi, aged white Cheddar, smoked Gouda, Gorgonzola, crisp pancetta, fresh herbs and breadcrumbs. 13.99

**Grilled Chicken Breast Triple Mac & Cheese**  
15.99

### Cajun Seafood Tortellini

Pan-seared Cajun Gulf shrimp, sea scallops, fresh Atlantic salmon, peppers, mushrooms, tomatoes and cheese tortellini tossed in oregano-thyme cream sauce. 17.99

### Tortellini Capesante

Sea scallops and crab, sautéed in butter and garlic with wild mushrooms and Roma tomatoes, tossed with cheese-stuffed tortellini in cream sauce, then topped with mozzarella and Parmesan and baked. 18.99

### Chicken & Broccoli Fettuccine

Our creamy Alfredo sauce made with Italian cheese, garlic and white wine tossed with chicken and broccoli. 14.99

### Shrimp Farfalle

Sautéed Gulf shrimp with Roma tomatoes, fresh basil, garlic, a few red pepper flakes and fresh spinach. 15.99

### Chicken Carbonara Tortellini

Cheese tortellini sautéed with bacon, onions, tomatoes, chicken and broccoli, finished with cream and herbs. 15.99

### Manicotti & Italian Chicken Breast

Manicotti with Alfredo and marinara sauce and a sautéed chicken breast with prosciutto, Italian cheeses and a roasted garlic butter sauce. 15.99

### Nine Layer Meat Lasagna

Homemade classic nine layer lasagna with roasted vegetables, a blend of cheeses, Italian sausage, beef and our marinara sauce. 13.99

## Sides

Baked Potato ~ Loaded Baked Potato (\$1) ~ Baked Sweet Potato  
French Fries ~ Salt & Vinegar Fries ~ Garlic Mashed Potatoes ~ Wild Rice Blend  
Fresh Vegetables ~ Green Beans ~ Asparagus ~ Broccoli with Hollandaise

## Salads

Served with bread.

### Steak & Asparagus Salad

*Pan-seared Montreal steak strips and asparagus served on romaine with Roma tomatoes, red onion, Gorgonzola cheese and balsamic vinaigrette. 11.99*

### Cranberry Pecan Spinach Salad

*Fresh spinach tossed with cranberry vinaigrette dressing, garnished with raisins, red onions, feta cheese, Mandarin oranges and spicy pecans. Topped with grilled chicken breast. 8.99*

### Blackened Chicken Salad

*Spring mix greens and spinach topped with blackened chicken breast, spicy pecans, grilled peppers and onions, sliced egg, bacon and Roma tomatoes with honey mustard dressing. 8.99*

**Grilled Bronzed Salmon Salad** 9.99

### Raspberry Chicken Salad

*Spring mix greens with grilled chicken, cashews, fresh tomato, peppers, carrots, mushrooms, red onion and raspberry vinaigrette. 8.99*

## Burgers & Sandwiches

Served with choice of Fresh Fruit, Seasoned Kettle Chips, Fries or Potato Salad.

### Un-Plain Burger

*Lettuce, tomato, grilled bacon, onion and Cheddar cheese. 8.99* **Plain Burger** 7.59

### BBQ Cheddar Burger

*Tillamook Cheddar, bold BBQ sauce and bacon. 8.99*

### Stout Ale Burger

*Our own special mixture of Guinness Stout Ale and steak sauces basted on a seasoned burger, topped with Cheddar cheese, sautéed onions and mushrooms. 8.99*

### Crispy Parmesan Chicken Sandwich

*Crispy Parmesan breaded chicken breast with lettuce, tomato and roasted red pepper aioli on a ciabatta roll. 8.99*

### Classic Reuben

*Corned beef, baby Swiss, sauerkraut and our 1000 Island sauce on grilled marble rye. 8.99*

### Chicken BLT

*Pulled chicken, applewood smoked bacon, mixed greens, tomatoes, smoked Gouda cheese and Parmesan peppercorn aioli on toasted sourdough bread. 8.99*

## Pizzas

Add a house salad or cup of soup for 1.99.

### Margherita

*Olive oil, garlic, basil pesto, mozzarella and Roma tomatoes. 8.59*

### BBQ Chicken

*Bold BBQ sauce, chicken, caramelized onions, Cheddar and mozzarella cheeses. 8.99*

### Pizza Labela

*Italian sausage, pepperoni, portabella mushrooms, tomato sauce and mozzarella, provolone and Parmesan cheeses. 8.99*

### Chicken Cordon Bleu Pizza

*Chicken, smoked ham, mushrooms, Swiss, mozzarella and white sauce. 8.99*

### Thai Chicken Pizza

*Roasted chicken, peanut chili sauce, carrots, scallions, bell peppers, mozzarella, cilantro and crushed peanuts. 9.59*

### BLT Pizza

*Applewood smoked bacon, tomatoes, provolone, smoked Gouda, mixed greens and Parmesan peppercorn aioli. 9.99*

## Desserts

### Chocolate Brownie Soufflé

*Rich, moist chocolate brownie soufflé topped with a scoop of vanilla bean ice cream and whipped cream. 5.59*

### Cheesecake

*Homemade vanilla cheesecake with a graham cracker crust. Served with choice of topping: Wildberry or Strawberry Rhubarb compote. 5.59*

### Minervas Trio

*Petite sharable portions of Tiramisu, Caramel Apple Crisp and Lemon & Cream Shortcake. 8.59*

### Raspberry Bread Pudding

*Served warm with a whiskey river sauce. full ~ 4.99 half ~ 2.99*

### Classic Tiramisu

*The classic Italian dessert with a café vanilla sauce. full ~ 5.59 half ~ 2.99*

### Caramel Apple Crisp

*Cinnamon roasted apples, fresh caramel sauce, honey oat crust and vanilla bean ice cream. 4.99*

### Lemon & Cream Shortcake

*Layers of vanilla cream, lemon filling and moist shortcake. 4.99*

## Beer, Wine & Cocktails

### Tap Beer

Bud Light • Miller Lite  
Boulevard Unfiltered Wheat  
New Belgium Fat Tire • Newcastle

**Ask your server about our seasonal tap selection**

### Bottled Beer

#### Domestics

Budweiser • Bud Light • Coors Light  
Miller Lite • Miller Genuine Draft  
Michelob Golden Draft Light • Michelob Ultra

#### Micros

Sierra Nevada Pale Ale  
Sam Adams Boston Lager

#### Imports

Corona • Dos Equis • Heineken

#### N/A Beer

O'Douls

#### Alternative Beverages

Smirnoff Ice  
Mikes Hard Lemonade  
Bartles & Jaymes Berry

### Martinis

#### French Sherbert

*Gin, triple sec, orange juice and lime juice*

#### Cosmopolitan

*Vodka, cranberry juice, triple sec and a twist*

#### Green Apple

*Vodka, Midori and Apple Pucker*

#### Lemon Drop

*Citron vodka, splash of sour, lemonade and a twist*

#### Chocolate

*Vanilla vodka, Crème De Cacao, served with chocolate shavings*

#### Pomegranate

*Apple vodka, Pama pomegranate and a splash of sweet and sour, served with a twist of lemon*

#### Flirtini

*Vodka, triple sec, pineapple juice and Brut champagne*

#### Dreamsicle

*Kahlua, triple sec, orange juice and cream*

#### Espresso

*Chilled espresso, vodka, Kahlua and whipped cream*

#### Hpnotiq Breeze

*Hpnotiq liqueur, coconut rum and a splash of pineapple juice*

### Wines by the Glass

#### House Wines

Cabernet Sauvignon ♦ Merlot ♦ Pinot Noir  
Chardonnay ♦ Pinot Grigio ♦ Riesling  
5/glass

### Reds

#### Cabernet Sauvignon

Minervas Private Label	5.5
Leese-Fitch ~ <i>California</i>	6
St. Francis ~ <i>California</i>	8.75

#### Merlot

Minervas Private Label	5.5
Stephen Vincent ~ <i>California</i>	7
Kendall Jackson ~ <i>California</i>	8.5

#### Pinot Noir

Alpatagua ~ <i>Chile</i>	6.5
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#### Shiraz

Archetype ~ <i>Australia</i>	6.25
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#### Intriguing Red

Tarquino Malbec ~ <i>Argentina</i>	6
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### Whites

#### Chardonnay

Minervas Private Label	5.5
Kendall Jackson ~ <i>California</i>	7
Travis ~ <i>California</i>	8

#### Pinot Grigio

Fontana Candida ~ <i>Italy</i>	5.5
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#### Riesling

Dr. Loosen ~ <i>Germany</i>	7
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#### Sauvignon Blanc

New Harbor ~ <i>New Zealand</i>	6.5
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#### White Zinfandel

Minervas Private Label	5
Beringer ~ <i>California</i>	5.5

### Minervas Mojitos

*Popularized in the 30's and admired by the likes of Ernest Hemingway, this cooling effervescent rum drink will set you free with its fresh mint and squeeze of lime*

**Caribbean Favorite, in Classic or Raspberry**

### Margaritas

*Minervas Handcrafted Margaritas, on the Rocks or Frozen ~ Fiesta (16 oz) or Schooner (22 oz)*

**Lime ♦ Strawberry ♦ Peach ♦ Raspberry**

### Daiquiris

**Strawberry ♦ Peach ♦ Raspberry**

### Piña Coladas

**House Piña Colada ♦ Kahlua Colada**

*Minervas Gift Cards* are perfect for all occasions.

**Purchase at Minervas or online at [minervas.net](http://minervas.net).**