

# Minervas

## Appetizers

### Marinated Beef Tips

Tender cuts of choice beef, in Italian marinade, sautéed with onions and mushrooms, garnished with blue cheese and field greens. 9.99

### Mini Southwest Burgers

Three mini burgers with jack cheese, pico de gallo and crème guacamole. 8.99

### Spinach Dip

Spinach artichoke dip baked with Swiss cheese, served with corn chips and sliced bread. 7.99

### Mediterranean Calamari

Calamari dusted and deep-fried, tossed with garlic, lemon, banana peppers, roasted peppers and olive oil. 8.99 *Also available unseasoned.*

### Beer Battered Onion Rings

Home-made seasoned beer battered onion rings. Served with ranch or bleu cheese dressing. 6.99 ~ 9.99

### Garlic Cheese Ciabatta Bread

Ciabatta bread brushed with garlic butter and smothered with mozzarella cheese. Topped with parmesan cheese and served with marinara sauce. 7.99

### Coconut Shrimp

Gulf shrimp dipped in batter and shredded coconut, served with teriyaki & wasabi sauce. 9.99

### Bruschetta

Focaccia bread with olive oil, garlic, fresh basil, marinated Roma tomatoes and fresh mozzarella.

**Prosciutto Ham & Olive Bruschetta** 7.99

**Portobello, Scallion & Gorgonzola Bruschetta** 7.99

### Minervas Crabmeat Artichoke Bake

Real crabmeat blended with cream cheese, lemon, dill, artichoke and three pepper blend, broiled with cheddar and jack cheeses. Served with crackers and bread. 9.99

## Salads

Served with bread.

### Blackened Salmon Salad

Spring mix greens and spinach topped with bronzed fresh Atlantic salmon, spicy pecans, peppers and onions, sliced egg and Roma tomatoes with honey mustard dressing. 9.99

### Very Berry Salad

Crisp romaine greens topped with marinated chicken breast, cherry tomatoes, caramelized pears, a variety of fresh berries and feta cheese. Served with a mango-chardonnay dressing. 9.59

### Cranberry Pecan Spinach Salad

Fresh spinach with a cranberry orange vinaigrette, garnished with dried cherries, red onions, gorgonzola cheese, Mandarin oranges and spicy pecans. Topped with grilled chicken breast. 9.59

### Raspberry Chicken

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

## Pastas & Stir Frys

Served with bread and choice of Minervas house salad, soup or white chicken chili.

### Cajun Chicken Linguine

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

### Seafood Mac & Cheese

Gulf shrimp, sea scallops and fresh Atlantic salmon with cavatappi pasta finished in a Tillamook white cheddar cheese sauce. 17.99

### Chicken Penne Marsala

Sautéed chicken medallions, penne pasta, mushrooms, sun-dried tomatoes and caramelized onions, finished in marsala cream. 15.99

### Fettuccine Alfredo

Cream sauce made with Italian cheeses, garlic and white wine tossed with fettuccine. 11.99

**With Herb Chicken & Broccoli** 14.99

**With Gulf Shrimp & Asparagus** 15.99

### Lemon Luau Stir Fry

Sautéed lemon-pepper chicken breast, peapods, broccoli, peppers, water chestnuts, scallions and peanuts in a sesame brown sauce with basmati rice. 14.99

### Ravioli with Wild Mushroom Cream

Ricotta, mozzarella and Romano cheese filled ravioli tossed with a wild mushroom sauce (portobello, shiitake oyster and domestic mushrooms). 15.59

**With Seasoned Chicken Breast** 17.99

### Crab & Lobster Stuffed Ravioli

Crabmeat, lobster and herbs piped into a red pepper and squid ink infused pasta, tossed with oyster mushrooms, carrots, summer squash and zucchini, finished in a lemon-thyme butter sauce. 18.99

### Chicken Scaloppini

Tender chicken medallions, seasoned artichoke hearts, mushrooms, capers and crispy bacon, sautéed in a hearty lemon cream sauce over linguine. 15.99

### Cantonese Beef, Cashew & Broccoli Stir Fry

Pan seared steak morsels, broccoli, julienne carrots, shiitake and domestic mushrooms with cashews in a Cantonese Chow Chow sauce, served with basmati rice. 15.99

*Burgers, Sandwiches and additional Appetizers also available. See server for details.*

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

\* Can be cooked to order. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# Minervas

## Seafood

Served with bread and choice of Minervas house salad, soup or white chicken chili.  
Substitute Caesar or Spinach Salad for .99

### Orange Roughy

Lightly seasoned Orange Roughy with shrimp, topped with a champagne cream sauce. Served with choice of two sides. 18.99

### Grilled Atlantic Salmon

Fresh Atlantic salmon charbroiled with fresh herbs and lemon with choice of two sides. 17.99

### Lightly Battered Fried Perch

Lightly battered and fried perch. Served with lemon tartar sauce and choice of two side selections. 16.59

### Creamy Seafood Jambalaya

Canadian sea scallops, Gulf shrimp and whitefish in a light Cajun cream sauce around our famous jambalaya. 16.99

### Brandied Pecan Walleye

Breaded and pan-fried with brandied pecans and a white wine butter sauce. Served with choice of two side selections. 18.99

### Portobello & Bleu Vein Stuffed Salmon

A fresh fillet of Atlantic salmon stuffed with portobello mushrooms and bleu cheese, baked and topped with a roasted garlic sauce. Served with choice of two sides. 18.99

## Steaks & Chops

In the tradition of America's finest steak houses—big, thick and juicy hand-cut steak from USDA Choice Black Angus Beef. Served with bread and choice of Minervas house salad, soup or white chicken chili. Substitute Caesar or Spinach Salad for .99

### Minervas Black Angus Hunter's Ribeye\*

An 10 oz. charbroiled ribeye with Montreal seasoning, burgundy Au Jus and grilled onion slab. Served with choice of side selection. 23.99

### Filet Mignon\*

Bacon wrapped tenderloin filet charbroiled, with choice of two side selections. 6 oz. ~ 21.99 9 oz. ~ 25.99

### Ribeye Steak\*

This 10 oz. Black Angus ribeye has the most marbling of all prime cuts, which makes it most flavorful. Served with choice of two side selections. 22.99

### Montreal Pork Chop

Fresh center-cut bacon wrapped and charbroiled boneless pork loin chop with Montreal seasoning and mushroom demi sauce. Served with choice of two side selections. 16.99

### Steak Michael\*

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

### Top Sirloin\* & Coconut Shrimp

Aged, center-cut top sirloin (10 oz.) and three coconut shrimp with teriyaki sauce laced with wasabi. Served with choice of two side selections. 23.99

### New York Strip\*

A 10 oz., the favorite of many steak connoisseurs. Served with choice of two side selections. 22.99

### Top Sirloin Steak\*

Aged 10 oz. center-cut top sirloin, charbroiled. Served with choice of two side selections. 18.99

### ~ STEAK ADDITIONS ~

Butter Sautéed Onions and Fresh Mushrooms...2.50

Sautéed Steak Mushrooms (butter, garlic and fresh herb sautéed button mushrooms)...2.99

Michael Topping (encrusted with bleu cheese, parmesan and horseradish)...2.50

Oscar Style (blue crab, asparagus and hollandaise sauce, atop)...2.99

Coconut Shrimp (3) with any entrée...5.99

Charbroiled Shrimp (3) with any entrée...5.99

### SIDE SELECTIONS

Baked Potato  
Today's Vegetable  
Broccoli

Garlic Mashed Potatoes  
French Fries  
Basmati Rice Blend

Jambalaya with Cajun Cream Sauce  
Herbed Wild Rice Blend  
Loaded Baked Potato (\$1)

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