

LUNCH

minervas

small plates

CRISPY SHRIMP TACOS

cilantro lime slaw, thai aioli, pico de gallo 11

LETTUCE WRAPS

chicken, water chestnut, carrot, mushroom, scallion, crispy rice noodles, sweet soy chili sauce, lettuce wrap 11

LABELLA FLATBREAD

red sauce, italian sausage, pepperoni, portabella mushroom, mozzarella, provolone, parmesan 12

CHICKEN & BACON FLATBREAD

ranch, peppered chicken, applewood bacon, mozzarella, aged cheddar 11

salads & soups

served with bread.

ADD grilled chicken +3

ADD grilled or blackened salmon +5

ASIAN CRUNCH

shredded cabbage, romaine, shaved carrot, pea pod, red bell pepper, crispy wontons almond, scallion, cilantro, thai peanut vinaigrette 9

CRANBERRY PECAN SPINACH

fresh spinach, craisin, applewood bacon, red onion, gorgonzola, mandarin orange, spicy pecan, cranberry vinaigrette 10

QUINOA CHOPPED

chopped romaine, quinoa, charred corn, roasted red pepper, black bean, chickpea, scallion, cucumber, avocado, tomato, basil, white balsamic vinaigrette 11

MARKET STREET COBB

mixed greens, crispy chicken, aged cheddar, applewood bacon, egg, carrot, cucumber, choice of dressing 12

BLACKENED SALMON

mixed greens, bronzed atlantic salmon, spinach, spicy pecan, sautéed bell pepper & onion, egg, applewood bacon, roma tomato, honey mustard dressing 13

SOUP OF THE DAY

bowl - 5

TOMATO BISQUE

bowl - 5

pick 2 lunch

At Minervas, we recognize that choices and eating right are important to an everyday lunch. Create your lunch by choosing one lunch sized portion item from each section below. 10

CHOICE OF ONE

half reuben

half broadway club

half chicken salad croissant

grilled cheese

half caprese flatbread

half cajun linguine

half broccoli alfredo fettuccine

CHOICE OF ONE

quinoa chopped salad

minervas house italian salad

cranberry pecan spinach salad

seasonal fresh fruit

tomato bisque

soup of the day

entrees

ADD minervas italian house salad, cranberry spinach salad or bowl of soup (+3).

BURGUNDY BEEF TIPS

pan seared beef tips, mushroom, onion, burgundy au jus, mashed potato 14

HOT ROAST BEEF

roast beef, grilled sourdough, cheddar cheese, house vegetable, mashed potato, haystack onion, gravy 13

FISH N' CHIPS

beer battered cod, coleslaw, salt n' vinegar chips, tartar sauce 12

STIR FRY

broccoli, carrot, bell pepper, red onion, mushroom, water chestnut, pea pod, cashew, sesame seed, basmati rice

vegetable 10 chicken 12 steak 14

CHICKEN BROCCOLI ALFREDO

grilled chicken, broccoli, white wine, garlic, alfredo sauce, parmesan, penne 12

SUB shrimp 14

CAJUN CHICKEN

mushroom, bell pepper, broccoli, carrot, cajun cream, linguine 12

SUB shrimp 14

hand pressed burgers

served with choice of fresh fruit, house seasoned chips, or french fries.

SUB onion rings, sweet potato fries, bowl of soup, or minervas italian house salad (+1).

HOUSE BURGER

certified angus beef® burger, lettuce, tomato, onion, pickle, grilled bun 10

WITH cheese 11

american / blue / monterey jack / pepper jack provolone / swiss / cheddar

WITH applewood bacon & cheese 12

ITALIAN BURGER

certified angus beef® burger, provolone cheese, pepperoni, ham, roasted red pepper, garlic aioli, lettuce, tomato, onion, pickle, grilled bun 13

THE HANGOVER BURGER

certified angus beef® burger, fried egg, american cheese, applewood bacon, sriracha aioli, grilled bun 13

RANCH BURGER

certified angus beef® burger, double american cheese, applewood bacon, haystack onions, ranch dressing, grilled bun 12

sandwiches

served with choice of fresh fruit, house seasoned chips, or french fries.

SUB onion rings, sweet potato fries, bowl of soup, or minervas italian house salad (+1).

BROADWAY CLUB

roasted turkey breast, ham, applewood bacon, lettuce, tomato, avocado, herb aioli, toasted sourdough 11

REUBEN

pastrami, swiss, sauerkraut, remoulade, grilled marble rye 12

FLORENCE PANINI

sliced chicken, mozzarella cheese, spinach dip, roma tomato, bacon, sourdough 11

BUFFALO CHICKEN WRAP

crisp buffalo chicken, lettuce, tomato, cucumber, cheddar & jack cheese, ranch dressing, tortilla wrap 11

SOUTH DAKOTA DIP

slow roasted beef, grilled sourdough, swiss, american cheese, au jus 11

WITH mushroom & onion 12

SICILIAN PANINI

salami, pepperoni, olive spread, tomato, arugula, provolone, artisan roll 11

DON'T FORGET ABOUT HAPPY HOUR

Available in Restaurant & Bar.

Monday - Friday

4pm - 6pm & 9pm - 11pm

Sunday

4:30pm - 9pm

snacks & starters

BLACK & BLUE STEAK TIPS

blackened steak tips, haystack onion, tomato relish, gorgonzola cream sauce 12

WHISKEY ONION RINGS

whiskey battered onion rings, jalapeño cheese sauce 9

LETTUCE WRAPS

chicken, water chestnut, carrot, mushroom, scallion, crispy rice noodles, sweet soy chili sauce, lettuce wrap 11

COCONUT SHRIMP

malibu batter, coconut breading, wasabi laced teriyaki sauce 11

SPINACH DIP

fresh spinach, artichoke heart, roasted garlic, cream cheese, fresh herb, toasted bread 10

NACHOS

crispy corn tortilla chips, seasoned ground beef, black olive, scallion, queso sauce, lettuce, sour cream, tomato, jalapeño 10

CRISPY SHRIMP TACOS

cilantro lime slaw, thai aioli, pico de gallo 11

WINGS

buffalo / dixie / honey bbq 10

craft flatbreads

LABELLA

red sauce, italian sausage, pepperoni, portabella mushroom, mozzarella, provolone, parmesan 12

LOADED POTATO

ranch, baked potato, scallion, applewood bacon, aged cheddar, mozzarella, sour cream 11

CHICKEN & BACON

ranch, peppered chicken, applewood bacon, tomato, scallion, mozzarella, aged cheddar 11

CAPRESE

roasted garlic aioli, tomato, cracked pepper, arugula, mozzarella, parmesan, balsamic reduction 10

fresh tossed salads

ADD chicken +3 • ADD grilled or blackened salmon +5

QUINOA CHOPPED

chopped romaine, quinoa, charred corn, roasted red pepper, black bean, chickpea, scallion, cucumber, avocado, tomato, basil, white balsamic vinaigrette 11

CRANBERRY PECAN SPINACH

fresh spinach, craisin, applewood bacon, red onion, gorgonzola, mandarin orange, spicy pecan, cranberry vinaigrette 10

BLACKENED SALMON

mixed salad greens, spinach, spicy pecan, sautéed bell pepper & onion, egg, applewood bacon, roma tomato, honey mustard dressing 13

sandwiches

served with choice of fresh fruit, house seasoned chips or french fries.
SUB onion rings, sweet potato fries, bowl of soup or minervas italian house salad (+1).

HOUSE BURGER

certified angus beef® burger, lettuce, tomato, onion, pickle, grilled bun 10

WITH cheese 11

american / blue / monterey jack / pepper jack / provolone / swiss / cheddar

WITH applewood bacon & cheese 12

RANCH BURGER

certified angus beef® burger, double american cheese, applewood bacon, haystack onion, ranch dressing, grilled bun 12

REUBEN

pastrami, swiss, sauerkraut, remoulade, grilled marble rye 12

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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. Also, please note that some items may contain nuts, or have traces of nuts and nut oils, or may have been made alongside other products containing nuts.

steaks

served with choice of side.

ADD minervas italian house salad, cranberry spinach salad or bowl of soup (+3).

BURGUNDY BEEF TIPS

pan seared beef tips, mushroom, onion, burgundy au jus, mashed potato 17

HUNTER'S RIBEYE

12oz hunter spiced ribeye, burgundy au jus, caramelized onion slab 28

TENDERLOIN MICHAEL

peppered filet, horseradish & gorgonzola crust, seared mushroom cap, cognac demi glace 29

WHISKEY SIRLOIN

8oz top sirloin, crimini mushroom, whiskey cream sauce 19

HAND CUT STEAKS : CHOOSE YOUR CUT

served with choice of two sides

12oz ribeye - 28 / 8oz sirloin - 19 / 6oz bacon wrapped filet mignon - 29

sides

baked potato / house vegetable / steamed broccoli / french fries /
garlic mashed potato / asparagus / basmati rice / mac & cheese (+1) /
loaded baked potato (+1) / sweet potato fries (+1) /
loaded garlic mashed potato (+1)

minervas steak toppers

OSCAR

sautéed jumbo shrimp,
asparagus,
béarnaise sauce +4

SMOTHERED

whiskey cream sauce,
mushroom +3

MICHAEL

horseradish & gorgonzola
crusted, mushroom cap +5

SAUTÉÉD

sautéed onion, crimini
mushroom or both +2.5

pastas

ADD minervas italian house salad, cranberry spinach salad or bowl of soup (+3).

CAJUN CHICKEN

mushroom, bell pepper, broccoli, carrot, cajun cream, linguine 16
SUB shrimp 18

STEAK GORGONZOLA CAMPANELLE

seared premium steak, mushroom, asparagus, garlic,
balsamic onion, fresh herb, gorgonzola cream sauce 17

CHICKEN CARBONARA TORTELLINI

grilled chicken, applewood bacon, onion, roma tomato, broccoli,
cream, fresh herb 18

CHICKEN BROCCOLI ALFREDO

grilled chicken, broccoli, white wine, garlic, alfredo sauce,
parmesan, penne 16
SUB shrimp 18

CAPRESE CAPELLINI

garlic, basil, marinara, tomato, balsamic glaze,
capellini pasta, mozzarella 14
WITH grilled chicken 16
WITH grilled shrimp 18

signature

ADD minervas italian house salad, cranberry spinach salad or bowl of soup (+3).

GRILLED SALMON RISOTTO

fresh herb salmon, parmesan risotto cake, wilted spinach,
roasted tomato, pesto beurre vert 22

CEDAR PLANK SALMON

fresh atlantic salmon, pecan brown sugar crust, maple mustard glaze,
garlic mashed potato, house vegetable 20

FIRECRACKER SHRIMP

hand breaded shrimp, thai aioli, basmati rice, scallion, carrot ribbon,
cilantro-lime slaw 17

STIR FRY

broccoli, carrot, bell pepper, red onion, mushroom, water chestnut,
pea pod, cashew, sesame seed, basmati rice
vegetable 10 chicken 12 steak 14

CANADIAN WALLEYE

lightly breaded walleye, dill hollandaise sauce, toasted almond,
garlic mashed potato 21

MONTREAL PORK CHOP

center cut, applewood bacon wrapped pork loin, montreal seasoning,
mushroom demi glace, garlic mashed potato, house vegetable 17

CHAMPAGNE CHICKEN

chicken breast, crimini mushroom, champagne cream sauce,
garlic mashed potato 17

PESTO CHICKEN & RISOTTO

pesto roasted chicken, parmesan risotto, tomato relish, asparagus 17

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