

Minerva's

301 S Phillips Ave 57104-6318 · +16053340386 · Updated: Jan 14, 2026

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APPETIZERS 4

SPINACH ARTICHOKE DIP

\$13.00

Fresh Spinach, Roasted Garlic, Red Pepper Flakes, Smoked Gouda, Parmesan & Mozzarella. Served with Imported Crackers & Focaccia Bread.

WALLEYE CAKES

\$15.00

Fresh Water Walleye, Wild Rice, Fresh Dill, Red Pepper Remoulade, Arugula Salad.

SHRIMP COCKTAIL

\$15.00

Housemade Horseradish Cocktail Sauce, Saltine Crackers & Lemon.

SOUTH DAKOTA BEEF CHISLIC

\$15.00

Fried Premium Steak Tips, Garlic, Fresh Herbs, Bold BBQ Sauce.

SALADS & SOUP 8

SALMON ASPARAGUS SALAD*

\$17.50

Spring Mix Greens, Scottish Salmon, Fresh Asparagus, Diced Tomatoes, Artichoke Hearts, Roasted Red Peppers, Sun Dried Tomato Ranch Dressing.

CRANBERRY PECAN SALAD

AVAILABLE OPTIONS

Fresh Spinach, Pears, Gorgonzola, Craisins, Red Onions, Spicy Pecans, Cranberry Vinaigrette.

\$11.50

ADD Grilled Chicken Breast: \$15.50

ADD Grilled Cold Water Salmon:

\$17.50

STEAK AVOCADO SALAD

\$17.50

Grilled Sirloin Steak, Iceberg Wedge, Black Bean & Charred Corn Salsa, Fresh Avocado, Crispy Onion Strings, Chipotle Crema, Cilantro Lime Dressing.

MARKET BAR

AVAILABLE OPTIONS

Our Famous Soup, Salad & Sandwich Bar. See Menu For Complete Offering.

One Plate: \$14.00

Multiple Plates: \$17.00

HOUSE*

\$5.00

Mixed Greens, English Cucumbers, Carrots, Radishes, Red Onions, Heirloom Tomatoes, Croutons.

CAESAR*

\$6.00

Romaine, Red Onions, Aged Parmesan, Croutons, Lemon Wedge.

WEDGE*

\$8.00

Iceberg, Cave Aged Blue Cheese Crumbles, Bacon, Heirloom Tomatoes, Green Onions, Fresh Cracked Black Pepper, Blue Cheese Dressing.

FRENCH ONION BOWL***\$8.00**

Sweet Onions, Garlic, Spices & Provolone Cheese, Cognac, Crouton.

BURGERS & SANDWICHES 8**MORGAN RANCH BURGER****AVAILABLE OPTIONS**

\$12.00

with chesse: Aged Cheddar, Danish Bleu, Lorraine Swiss:

\$14.50

With Bacon & Cheese: \$17.00

FRIED SOUTHWEST CHICKEN SANDWICH**\$14.00**

Lightly Breaded Chicken Breast, Jalapeño Bacon, Avocado, Pepper Jack Cheese, Chipotle Ranch, Salt & Pepper Bun.

SHAVED FRENCH DIP**\$15.00**

Shaved Slow Roasted Beef, Lorraine Swiss, Baguette Roll, Au Jus.

CITRUS CHICKEN SALAD CROISSANT**\$13.00**

Diced Chicken, Celery, Green Onions, Citrus Mayo & Fresh Thyme, Lettuce, Heirloom Tomato, Fresh Baked Croissant.

NEXT TO THE PRAIRIE**\$16.00**

Sliced Turkey, Buffalo Summer Sausage, Provolone, Aged Cheddar, Lettuce, Heirloom Tomato & Sweet Chili Mustard Aioli, Butter Toasted Sourdough Bread.

REUBEN**\$15.00**

House Made Corned Beef, Russian Dressing, Sauerkraut & Lorraine Swiss on Butter Toasted Jewish Rye.

HOT BEEF COMBO**\$14.00**

Butter Toasted Italian Bread, White Cheddar Mashed Potatoes, Slow Roasted Beef, Rosemary Veal Gravy (no additional side).

DAKOTA BISON BURGER**\$15.00**

South Dakota Raised Ground Bison & Aged Cheddar Cheese.

ENTREES 7**HONEY PEPPER SALMON*****\$17.50**

Scottish Salmon, Oven Broiled with Honey, Fresh Ground Pepper, Béarnaise Sauce, White Cheddar Mashed, Fresh Asparagus.

CANADIAN WALLEYE**\$16.50**

Lightly Breaded, Dill Hollandaise Sauce, Toasted Almonds, White Cheddar Mashed.

CAJUN CHICKEN LINGUINE**\$15.50**

Cajun Spiced Chicken Breast, Pan Seared, Fresh Vegetables, Almonds, Butter, Cream, White Wine.

BEEF STROGANOFF**\$15.50**

Pan Seared Slow Roasted Beef, Egg Noodles, Mushrooms, Onions & Rosemary Veal Gravy. Topped With Sour Cream.

COCONUT CURRY CHICKEN*	\$15.50
Pan Seared Chicken, Red Onion, Bell Peppers, Ginger, Basil, Chef Inspired Curry Sauce, Coconut Flakes, White Rice.	
6oz FILET	\$25.50
Applewood Bacon Wrapped, White Cheddar Mashed.	
LEMON CAPER SALMON LINGUINE	\$15.50
Scottish Salmon, Fresh Dill, Cherry Tomatoes, Garlic, Capers, Fresh Spinach & Linguine, Chardonnay Lemon Butter Sauce.	

STARTERS 7

SOUTH DAKOTA BEEF CHISLIC	\$17.00
Fried Premium Steak Tips, Garlic, Fresh Herbs, Bold BBQ Sauce.	
COCONUT SHRIMP	\$17.00
Malibu Batter, Coconut Breading, Wasabi Laced Teriyaki Sauce.	
WALLEYE CAKES	\$16.00
Fresh Water Walleye, Wild Rice, Fresh Dill, Red Pepper Remoulade, Arugula Salad.	
SHRIMP COCKTAIL*	\$16.00
Housemade Horseradish Cocktail Sauce, Saltine Crackers & Lemon.	
SPINACH ARTICHOKE DIP	\$15.00
Fresh Spinach, Roasted Garlic, Red Pepper Flakes, Smoked Gouda, Parmesan & Mozzarella. With Imported Crackers & Focaccia Bread.	
STEAKHOUSE ONION RINGS	\$13.00
Sriracha Blue Cheese Sauce.	
ROSEMARY LAGER MUSSELS*	\$19.00
Mussels, Lager Broth, Garlic, Fresh Rosemary, Butter, Grilled Focaccia Bread.	

SOUP & SALADS 8

SCOTTISH SALMON ASPARAGUS SALAD*	\$19.00
Spring Mix Greens, Charbroiled Cold Water Salmon, Fresh Asparagus, Diced Tomatoes, Long Stem Artichokes, Roasted Red Peppers, Charbroiled Salmon. Sundried Tomato Ranch Dressing.	
STEAK AVOCADO SALAD*	\$20.00
Grilled Sirloin Steak, Iceberg Wedge, Black Bean & Charred Corn Salsa, Fresh Avocado, Crispy Onion Strings, Chipotle Crema, Cilantro Lime Dressing.	
MARKET BAR	AVAILABLE OPTIONS
Our famous soup, salad & sandwich bar. See menu for complete offering.	Entree: \$22.00 Add-on: \$12.00
HOUSE SALAD*	\$5.00
Mixed Greens, English Cucumbers, Carrots, Radishes, Red Onions, Heirloom Tomatoes, Croutons.	
CAESAR*	\$6.00
Romaine, Red Onions, Aged Parmesan, Croutons, Lemon Wedge.	

WEDGE* **\$8.00**
Iceberg, Cave Aged Blue Cheese Crumbles, Bacon, Heirloom Tomatoes, Green Onions, Fresh Cracked Black Pepper, Blue Cheese Dressing.

FRENCH ONION BOWL* **\$9.00**
Sweet Onions, Garlic, Spices & Provolone Cheese, Cognac, Crouton.

TOMATO ZUCCHINI **\$5.00**

SEAFOOD 3

CANADIAN WALLEYE **\$28.00**
Lightly Breaded, Dill Hollandaise Sauce, Toasted Almonds, White Cheddar Mashed.

SCOTTISH SALMON* **AVAILABLE OPTIONS**
Fresh Scottish Salmon. Served with Choice of Side. CHOICE OF PREPRATION

CHARBROILED* with Lemon Butter: \$26.00
OSCAR* with Shrimp (2), Asparagus & Hollandaise.: \$31.00
HONEYPEPPER* with Cracked Black Pepper, Honey, and Bearnaise.: \$29.00

RAINBOW TROUT* **\$28.00**
Fresh Idaho Rainbow Trout, Pink Peppercorns, Fresh Herbs, Garlic Butter, Chardonnay & Heavy Cream. Served with Choice of Side.

PASTAS 4

CAJUN CHICKEN LINGUINE **\$22.00**
Cajun Spiced Chicken Breast, Carrots, Broccoli, Bell Peppers, Mushrooms, Almonds, Butter, Cream, White Wine.

PESTO TORTELLINI **AVAILABLE OPTIONS**
Cheese Tortellini (Parmesan Romano & Ricotta), House Made Walnut & Basil Pesto.

\$23.00
ADD Chicken Breast: \$27.00

JUMBO PRAWNS **\$38.00**
Fresh Herbs, Garlic, Red Pepper Flakes, Butter, White Wine, Linguine. Topped with Charbroiled Jumbo Prawns.

BOLOGNESE RAVIOLI **\$23.00**
Cheese Ravioli (Ricotta, Parmesan & Asiago), House Made Bolognese Sauce & Parmesan Romano Cream Sauce.

STEAKS 5

PRIME GRADE TOP SIRLOIN* **\$22.00**

RIBEYE* **\$36.00**

NEW YORK STRIP* **\$32.00**

FILET MIGNON **AVAILABLE OPTIONS**
Applewood Bacon Wrapped.

6oz: \$30.00
9oz: \$40.00

WILD IDEA BUFFALO RIBEYE***\$58.00**

Regeneratively Pasture Raised Bison, Rapid City, SD

STEAK ENHANCEMENTS 6**COGNAC GLAZED WILD MUSHROOMS*****\$7.00**

Wild Mushrooms, Butter, Garlic, Cognac.

MICHAEL TOPPING**\$5.00**

Encrusted with Bleu Cheese, Parmesan & Horseradish.

SHRIMP OSCAR STYLE**\$7.00**

Shrimp (2), Fresh Asparagus, Hollandaise Sauce.

HUNTERS STYLE**\$4.00**

Montreal Seasoning, Burgundy Demi Glace, Grilled Sweet Onion Slab.

SAUTÉED SWEET ONIONS***\$5.00**

Fresh Herbs, Butter & Garlic.

CHIMICHURRI***\$4.00**

Fresh Cilantro, Tabasco, Garlic, Red Wine Vinegar, Lemon Juice, Salt & Pepper.

SIDE CHOICES 9**Baked Potato****French Fries****Sweet Potato Fries****White Cheddar Mashed****Wild Rice Blend****Fresh Asparagus****Loaded Baked Potato****\$2.50****Loaded Mashed Potatoes****\$2.50****Creamed Peas****\$2.50****LOCAL PARTNERSHIPS 1****MARKET BAR****AVAILABLE OPTIONS**

Lunch Entree: \$17.00

Lunch Add-on: \$12.00

Dinner Entree: \$22.00

Dinner Add-on: \$12.00

CHEF PREPARED SALADS 8

Chickpea Salad (v)

Chickpeas, Zucchini, Spinach, Cherry Heirlooms, Red Onion, Black Olives, White Balsamic Vinaigrette

Vegetable Mixed Salad (gc)

Broccoli, Cauliflower, Carrots, Heirloom Tomatoes, Cucumbers, Radishes, Dimock Dill Cubed Cheese, Italian Dressing

Classic: Italian Pasta Salad

Red & Green Peppers, Onion, Olives, Pepperoni, Grated Parmesan, Italian Vinaigrette

Classic: Minervas Potato Salad

Potatoes, Mayo-based Dressing, Eggs, White Pepper

BBQ Macaroni Salad

Fire Roasted Corn, Black Beans, Fresh Jalepeños, Dimock Salsa Cheese, Fresh Cilantro, Creamy Coleslaw BBQ Dressing

Sriracha BLT Pasta Salad

Bacon, Onion, Pepper, Cherry Heirlooms, Bow Tie Pasta, Sriracha Coleslaw Dressing

Dessert Salad: Desserty Fruit Salad

Contains Coconut

Seasonal Fruit

GREENS & TOPPINGS 14

Mixed Green Blend

Protein (v) Edamame

Protein (v) Sriracha Marinaded Tofu

Heirloom Cherry Tomato

Banana Peppers

Jack & Cheddar Cheese

Bell Peppers

English Cucumber

Wild Mushrooms

Organic Carrots

Pickled Beets

Hard Boiled Eggs

Bacon Bits

Salmon

HOUSEMADE DRESSINGS 7

Red Wine Dill Vinaigrette

White Balsamic Vinaigrette

Spanish Olive Oil

Vinegar

Blue Cheese

French

Ranch

HOUSEMADE SOUPS 2

Tomato Zucchini

Soup De Jour

DELI SELECTIONS 19

Honey Oat

Italian White

Assorted Crackers

Croutons

Bagel Boy Bagels

Castelvetrano Olive

Cornichon Pickle

Pumpkin Seeds

Sunflower Seeds

Hot Pepper Bacon Jam

Cheddar Cheese

Featured Cheeses by Dimock Dairy

Smoked Gouda

Minervas Famous Cheese Spread

Fire Braised Turkey

Cure 81 Ham

Peppered Salami

Genoa Salami

Pastrami

ACCOUTREMENTS 4

Mayonnaise

Cipollini Onions

Sriracha Aioli

Dijon Mustard
