



Ainerva

STARTERS

Shrimp Cocktail*

Housemade Horseradish Cocktail Sauce,
Saltine Crackers, Lemon. 16

South Dakota Beef Chislic*

Fried Premium Steak Tips, Garlic,
Fresh Herbs, Bold BBQ Sauce. 18

SALADS & SOUPS

Scottish Salmon Asparagus*

Spring Mix Greens, Fresh Asparagus, Diced
Tomatoes, Long Stem Artichokes, Roasted
Red Peppers, Charbroiled Scottish Salmon.
Sundried Tomato Ranch Dressing. 19

Steak Avocado*

Grilled Sirloin Steak, Iceberg Wedge,
Black Bean & Charred Corn Salsa, Fresh
Avocado, Crispy Onion Strings, Chipotle
Crema, Cilantro Lime Dressing. 22

Market Bar

Our famous soup, salad & sandwich bar.
See menu for complete offering.
22 Entree/ 12 Add-on

House*

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

Caesar*

Romaine, Red Onions, Aged Parmesan,
Croutons, Lemon Wedge. 6

Wedge*

Iceberg, Cave Aged Blue Cheese
Crumbles, Bacon, Heirloom Tomatoes,
Green Onions, Fresh Cracked
Black Pepper, Blue Cheese Dressing. 8

Tomato Zucchini 5/bowl

Soup du Jour 5/bowl

BREAKFAST ENTRÉES

Served with hash brown casserole and choice of bacon or fresh fruit. 18

Biscuits & Gravy

Two Large Buttermilk Biscuits,
West Coast Sausage Gravy.

French Toast

Vermont Maple Syrup.

Ham & Cheese Crepes

2 Home Made Crepes,
Ham, Eggs, Cheese.

ENTRÉES

Scottish Salmon*

Fresh Scottish Salmon,
Served with Choice of Side.

PREPARATION CHOICES:

CHARBROILED* Lemon Butter. 26

OSCAR* Shrimp (2), Asparagus &
Hollandaise. 31

HONEY PEPPER* Cracked Black Pepper,
Honey, and Bearnaise. 29

Canadian Walleye

Lightly Breaded, Dill Hollandaise
Sauce, Toasted Almonds,
White Cheddar Mashed. 28

Chicken Breast Oscar*

Charbroiled Chicken Breast,
Jumbo Shrimp, Fresh Asparagus,
Béarnaise Sauce,
White Cheddar Mashed. 25

Hunter Pork Chop*

Montreal Seasoned Bone-In
Pork Chop(cooked medium
to medium well), Sweet Onions,
Sautéed Fresh Spinach,
Garlic & Burgundy Au Jus. 29

Sides

Baked Potato
Loaded Baked Potato + 2.50

French Fries

Sweet Potato Fries

Wild Rice Blend

Fresh Asparagus

White Cheddar Mashed

Loaded Mashed Potatoes + 2.50



Minervas Prime Rib*

Served with Choice of Side.*
10oz - 30 // 16oz - 44

Filet Mignon*

Applewood Bacon Wrapped.
Served with Choice of Side.
6oz - 36 // 9oz - 46

Ribeye*

Served with Choice of Side.*
12oz - 40

Cajun Chicken Linguine

Cajun Spiced Chicken Breast, Carrots,
Broccoli, Bell Peppers, Mushrooms,
Almonds, Butter, Cream, White Wine. 22

Bolognese Ravioli

Cheese Ravioli
(Ricotta, Parmesan & Asiago),
House Made Bolognese Sauce &
Parmesan Romano Cream Sauce. 23

Hadrick Ranch Burger 14

Served with Choice of French Fries
or Sweet Potato Fries. 14
WITH Cheese. 16

Aged Cheddar, Danish Bleu, Lorraine Swiss
WITH Bacon & Cheese 18



Steak Enhancements

COGNAC GLAZED WILD MUSHROOMS*

Wild Mushrooms, Butter, Garlic, Cognac. + 7

MICHAEL TOPPING*

Encrusted with Bleu Cheese, Parmesan & Horseradish. + 5

SHRIMP OSCAR STYLE*

Shrimp (2), Fresh Asparagus, Hollandaise Sauce. + 7

HUNTERS STYLE*

Montreal Seasoning, Burgundy Demi Glace,
Grilled Sweet Onion Slab. + 4

CHIMICHURRI*

Fresh Cilantro, Tabasco, Garlic, Red Wine Vinegar,
Lemon Juice, Salt & Pepper. + 4

SAUTÉED SWEET ONIONS*

Fresh Herbs, Butter & Garlic. + 5

*Indicates can be prepared gluten conscious.

Please inform your server if you would like the noted entree prepared gluten conscious.