

LUNCH

OUR SPECIALTY WRAPS

Blackened Grouper Caesar Wrap

Classic Caesar salad wrap with blackened grouper.

Philly Cheese Wrap

Thinly sliced roast beef, peppers, onions, and cheese.

Chipotle Chicken Wrap

Seasoned chicken, tomatoes, onions, lettuce, parmesan cheese, and chipotle mayo.

Tuscan Turkey Wrap

Turkey, roasted red peppers, garlic mayo, artichokes, onions, sun dried tomatoes, and parmesan cheese.

Oriental Shrimp Wrap

Sautéed shrimp, romaine lettuce, red cabbage, carrots, and sesame glaze.

Italian Tuna Salad Wrap

Tuna mixed with Italian seasonings, lettuce, and diced tomatoes.

HAMBURGERS

House Burger

Mushroom Swiss Burger

Patty Melt

Topped with sautéed onions and Swiss and American cheeses on rye bread.

Bacon Bleu Cheese Burger

Topped with smoked bacon and crumbled bleu cheese.

Minerva Burger

Topped with grilled onions and provolone cheese.

Minerva's Salmon Burger

Topped with romaine lettuce, tomato slice, and remoulade sauce.

All burgers are ½ pound fresh ground beef and served on a Kaiser roll.

SANDWITCHES

Rib Eye Sandwich

6oz. rib eye steak piled high on a crispy hoagie roll. Topped with lettuce and, tomatoes

Grilled Chicken Sandwich

Topped with sautéed mushrooms, bacon, and provolone cheese.

Hawaiian Chicken Sandwich

Grilled chicken topped with grilled pineapple, lettuce, tomato, and a sweet glaze.

Classic Club Sandwich

Turkey, bacon, lettuce, and tomatoes on your choice of bread.

BLT

Smoked bacon, lettuce, and tomatoes on your choice of bread.

Reuben Sandwich

Thinly sliced corn beef with sauerkraut, Swiss cheese and Thousand Island dressing on rye bread.

Buffalo Beef on Weck

Thinly sliced roast beef piled high on a Kummel weck roll served with au jus.

Grouper Reuben

Fried or grilled grouper with coleslaw and swiss cheese, served on rye bread.

All sandwiches come with your choice of French Fries or Coleslaw & Onion Rings.

Meatball Sub

Meatballs with homemade spaghetti sauce and mozzarella cheese served on a sub roll.

BBQ Pulled Pork Sandwich

Slow cooked, hand pulled pork in BBQ sauce.

Minerva's Crab Cake Sandwich

Homemade crab cake with lettuce, tomato, and island sweet chili sauce.

Grouper Sandwich

Fresh Gulf grouper blackened, grilled, or fried, served on a hoagie roll with lettuce and tomato.

Chicago Italian Roast Beef Sandwich

Thinly sliced roast beef piled high on a crispy hoagie roll, Topped with mild giardiniera, roasted red peppers, side of au jus.

Our Famous Greek Gyro

Seasoned lamb and beef topped with lettuce, tomatoes, onions, Crumbled Feta and tzatziki (cucumber) sauce. Served on grilled pita bread.

FROM THE GARDEN

Minerva's Salad

Crisp, fresh greens with ham, turkey, eggs, cheese, cucumbers, onions, and tomatoes.

Taco Salad

A crispy tortilla shell filled with chili, lettuce, tomatoes, cheese, and sour cream.

Caesar Salad

A Classic Caesar salad with garlic croutons and our homemade dressing.

Italian Tuna Salad

Italian seasonings mixed with tuna over a bed of lettuce and served with tomato wedges.

Spinach Salad

Fresh spinach, eggs, mushrooms, onions, walnuts, and crumbled bleu cheese with warm bacon dressing.

Mandarin Orange Salad

Fresh mixed greens, mandarin oranges, chicken tenders, walnuts, green onions, and red cabbage with raspberry vinaigrette dressing.

Yellowfin Tuna Salad

Sesame crusted Yellowfin Tuna over a bed of baby greens, tomatoes, pickled ginger, and served with sesame ginger sauce. Served *rare*.

Greek Salad

Fresh greens with cucumbers, tomatoes, olives, and feta cheese. Served with Mediterranean dressing.

Homemade Soup du Jour**Homemade Chili**

CASUAL APPETIZERS

Breaded Chicken Tenders

Served plain, BBQ, or Buffalo style.

Calamari Rings

Lightly breaded and served with marinara sauce.

Potato Skins

Topped with bacon, green onions, cheddar and jack cheeses, and sour cream.

Nachos Supreme

Topped with chili, cheese, salsa, sour cream, and jalapenos.

Cottage Chips

Our homemade potato chips.

Mozzarella Sticks

Cheese sticks served with our homemade spaghetti sauce.

Cheese Quesadillas**Minerva's Fried Mushrooms**

Whole button mushrooms served with tiger sauce.

Onion Rings

Served with Thousand Island dressing.

Fried Green Tomatoes

Fried green tomatoes served with Remoulade Sauce.

MINERVA'S WINGS

10 Wings

Mild, Hot, Honey BBQ, Teriyaki, Lemon Garlic, or Cajun. Served with celery and bleu cheese.

16 Wings

Mild, Hot, Honey BBQ, Teriyaki, Lemon Garlic, or Cajun. Served with celery and bleu cheese.

FAJITAS

Chicken Fajita

Grilled chicken strips, onions, and peppers served with lettuce, diced tomatoes, and sour cream.

Steak Fajita

Grilled steak strips, onions, and peppers served with lettuce, diced tomatoes, and sour cream.

CHILDREN'S MENU

Hamburger

Chicken Strips

Cheeseburger

Grilled Cheese

Hot Dog

All Children's Menu items are served with french fries.

DINNER

SIGNATURE APPETIZERS

Carpaccio di Manzo

The great Beef carpaccio, Scatter the dressed arugula over the plateau of carpaccio, followed by the Parmigiano shavings

Jumbo Lump Crab Cakes (2)

Made with fresh, premium, jumbo lump crab and pan seared to a golden brown. Served with sweet chili sauce.

Yellowfin Ahi Tuna

Sushi quality, sesame encrusted tuna. Served *rare* with wasabi and soy sauce.

Caprese Salad

Tomatoes fresh mozzarella, and basil drizzled with a sweet balsamic vinaigrette and olive oil.

Jumbo Coconut Shrimp (4)

Premium shrimp hand dipped in egg batter with coconut and deep fried to a golden brown. Served with island sweet sauce.

Italian Greens

Tender escarole sautéed in olive oil with garlic and topped with roasted red peppers. Accompanied by garlic toast.

Fresh Mussels Marinieres

Saute Mussels with, Fresh garlic ,with wine, shallots , serve with garlic crostini

Sea Scallops

Panko pan seared Sea Scallops and finished with wine sauce

SIGNATURE STEAKS & SEAFOOD

Chef's Cut 14oz Rib eye Steak

Choice Rib eye. Charbroiled to your specification.

Chef's Cut 14.oz New York Strip Steak

Choice strip steak seasoned and charbroiled to temperature.

Top Sirloin Filet

8oz. Charbroiled to your specification. Topped with sautéed mushrooms and onions. Finished with a bourbon glaze.

Grilled Pork Chops

Two tender 12oz. bone-in pork chops seasoned and grilled for your enjoyment.

Grilled Sockeye Salmon Filet

Fresh grilled salmon filet. Finished with a creamy, caper, tomato, lemon-butter wine sauce.

Gulf Grouper

Fresh grouper caught in our Gulf waters. Served grilled, blackened, broiled, or fried.

Grilled Gulf Shrimp & Scallops

Jumbo Gulf Shrimp & sea Scallops Skewers seasoned with Mediterranean spices and Topped with Garlic Lemon Sauce.

Yellowfin Ahi Tuna

Sashimi-style Ahi Tuna served grilled or blackened. Finished with wasabi sauce, wakame sea salad, Suggested temperature is *rare*.

All entrees above served with soup du jour or house salad, Caesar salad and, your choice of one of the following: Baked Potato, Garlic Mashed Potatoes, Pasta, Rice Pilaf, or Broccoli. Add cheese.

Sautéed Fillet of Yellowtail Snapper

Served with Rice Pilaf, tomato chutney, and steamed broccoli topped with Provencal sauce

Jumbo Lump Crab Cakes (3)

Crab cakes made with fresh, premium, jumbo lump crab and pan seared to a golden brown. Served with sweet chili sauce.

Diver sea Scallop & Gulf Shrimp

Pan-seared Jumbo Sea Scallop & Gulf shrimp served with Risotto al Nero di Seppia cake, finished with a coconut Lime beurre blanc sauce

SIGNATURE ENTREES

Veal

Francaise or Chicken Francaise Tender veal medallions or boneless, skinless, chicken breasts hand dipped in egg batter, sautéed in Sherry wine, with shallots, mushrooms and a hint of lemon.

Mediterranean Cream Veal Picatta

Picatta Tender veal medallions dipped in egg batter and pan sautéed with sage, capers, sun dried tomatoes, and artichokes. Finished with a creamy white wine sauce.

Veal Marsala or Chicken Marsala

Tender veal medallions or boneless, skinless, chicken breasts sautéed with mushrooms and garlic complimented with Marsala wine sauce.

Veal Parmesan or Chicken Parmesan

Tender veal medallions or boneless, skinless, chicken breasts breaded and fried golden brown, smothered in provolone, and topped with homemade marinara sauce.

Shrimp and Scallop Scampi

Jumbo shrimp and sea scallops sautéed in white wine sauce with garlic, tomatoes, and shallots over fettuccine.

Veal Scallopini With Gorgonzola

Tender veal medallions, pan seared, sautéed in a creamy Gorgonzola wine sauce with portobello mushrooms.

Mediterranean Cream Chicken Picatta

Boneless, skinless, chicken breasts dipped in egg batter and pan sautéed with sage, capers, sun dried tomatoes, and artichokes. Finished with a creamy white wine sauce.

Chicken Escarole

Grilled chicken breast served over a bed of sautéed Italian greens topped with provolone cheese and roasted peppers. Served with garlic bread and your choice of one side.

*Unless otherwise noted, the above entrees are served with soup du jour or house salad, Caesar salad and served with your choice of one of the following: spaghetti, linguine, angel hair pasta or broccoli. **GF = Gluten Free***

PASTA

Mediterranean Shrimp and Pasta

Shrimp ,Garlic, capers, shallots fresh Tomatoes fresh basil amalgamate olives, sautéed in white wine and crumbled feta Served over Linguine.

Fettuccini Alfredo or Pesto

Fettuccini pasta tossed in a creamy parmesan cheese sauce with a touch of fresh garlic.

Spaghetti and Meatballs

Spaghetti with homemade meatballs and topped with Marinara sauce

Jumbo Champagne Shrimp

Shrimp with champagne, tomatoes, fresh mushrooms and cream sauce over the pasta and top with parmesan cheese for a meal made for a king.

Angel Hair Pasta Olio

Angel Hair Pasta with Kalamata olives, fresh garlic, basil, and sun dried tomatoes in a garlic olive oil sauce.

Linguine Puttanesca

Hot peppers, tomatoes, capers ,anchovies ,artichoke, and olives sautéed in a garlic and olive oil sauce tossed with Asiago cheese and served over Linguine.

FROM THE GARDEN

Taco Salad

A crispy tortilla shell filled with chili, lettuce, tomatoes, cheese, and sour cream.

Caesar Salad

A classic Caesar salad with garlic croutons and our homemade dressing.

Spinach Salad

Fresh spinach, eggs mushrooms, onions, walnuts, and crumbled bleu cheese with warm bacon dressing.

Yellowfin Tuna Salad

Sesame crusted yellowfin Tuna over a bed of baby greens tomatoes ,pickled ginger ,and served, with sesame ginger sauce. Served *rare*.

Greek Salad

Fresh greens with cucumbers, tomatoes, olives, and feta cheese and served Mediterranean dressing

Homemade Chili

Homemade Soup du Jour

SANDWITCHES

Our Famous Greek Gyro

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Topped with smoked bacon and crumbled bleu cheese.

All burgers are ½ pound fresh ground beef and served on a Kaiser roll.

Minerva Burger

Topped with grilled onions and provolone cheese.

Minerva's Veggie Burger

Topped with romaine lettuce, tomato slice, and remoulade sauce.

HOMEMADE PIZZA

Cheese Pizza

Our special crust with tomato sauce and a blend of cheeses.

White Pizza

Our special pizza crust with olive oil, Italian spices, and a blend of Italian cheeses

Minerva's Signature Pizza

Our special pizza crust with spinach, tomatoes, and artichokes sautéed in olive oil and garlic and finished with a blend of Italian cheeses.

Supreme Pizza

Our special pizza crust with any 5 toppings of your choice.

Briar Hill Pizza

Our special pizza crust with tomato sauce, green and red peppers and topped with Romano cheese.

MINERVA'S WINGS

10 Wings

Mild, Hot, Honey BBQ, Teriyaki, Lemon Garlic, or Cajun. Served with celery and bleu cheese.

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Chicken Strips

Cheeseburger

Grilled Cheese

Hot Dog

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