

Minervas
RESTAURANT & BAR

FEBRUARY 23 - MARCH 1

RESTAURANT
week

\$35 per person

Choose One Starter

KOREAN BAU BUN TACOS

korean bbq beef brisket, matchstick cucumber & carrot, pickled red onion, sriracha aioli, fried bau buns

FRIED BRUSSELS

deep fried brussels sprouts, balsamic vinegar, bacon, parmesan

AHI TUNA

AAA grade, seared, garlic sesame, cabbage salad, wasabi vinaigrette, sriracha aioli, wasabi crème

PICKLED BEET SALAD

fresh greens, pickled beets, spicy pecans, feta cheese

Choose One Entrée

COCONUT CURRY RISOTTO

arborio rice, coconut milk, curry, mushrooms, carrots, chickpeas, edamame

PAN FRIED WALLEYE

fresh walleye, pan fried, lemon caper beurre blanc, arborio rice, chargrilled asparagus

ROASTED PORK TENDERLOIN

slow roasted pork tenderloin medallions, apricot chili glaze, mashed potato, chargrilled asparagus

Choose One Dessert

MATCHA CAKE

housemade matcha green tea & butter cream cake, fresh strawberries, whipped cream

TIRAMISU

housemade, café vanilla sauce



MINERVASRESTAURANTS.COM

(231) 946-5093 • 300 E State St, Traverse City, MI 49684

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.