



RESTAURANT WEEK 2012



APPETIZERS

MINERVAS CRANBERRY PECAN SPINACH SALAD

Fresh Spinach, Dried Cherries, Red Onion, Gorgonzola Cheese, Mandarin Oranges, Spicy Pecans, Cranberry Orange Vinaigrette

STOUT MUSSELS

Blue Mussels Sautéed with Shallots & Garlic, Michigan Stout Cream Sauce, Marinated Tomatoes, Spinach

LEMON PEPPER SCALLOPS

Lemon Pepper Seasoned Sea Scallops, Broiled, Cilantro Lime Slaw

GLASS OF MINERVAS PRIVATE LABEL WINE

Chardonnay, White Zinfandel, Merlot or Cabernet

ENTREES

DUCK A L'ORANGE

Two Pan Seared Duck Breasts, Cooked Medium, Orange Glaze, Redskin Mashed, Grilled Asparagus

BLACKBERRY PORK TENDERLOIN

Charbroiled Pork Tenderloin Medallions, Rich Blackberry BBQ Sauce, Redskin Mashed, Sautéed Vegetables

SHRIMP SCAMPI PAPPARDELLE

Pan Seared Shrimp with Garlic, Capers & Beurre Blanc, Herb Pappardelle Pasta

BEEF WELLINGTON

Duxelle Crusted Beef Tenderloin, Puff Pastry Wrapped & Baked, Herb Demi Glace, Top On Baby Carrots

DESSERTS

STRAWBERRY SHORTCAKE

Vanilla Ice Cream, Whipped Cream, Smashed Strawberries

CHOCOLATE PYRAMID

Pyramid Shaped Dark Chocolate Mouse, Crème Anglaise Center

VANILLA CHEESECAKE

Choice of Wild Berry or Cherry Compote

Minervas