

GENERALS[®]

APPETIZERS

GENERALS' CHARCUTERIE BOARD

An assortment of Red Spruce 4-year cheddar, Baby Swiss, Hickory Smoked Gouda, Buttermilk Bleu Cheese and Genoa Salami. Served with grapes, walnuts and rosemary crackers 19

FRIED DUCK CONFIT

Maple Leaf Farm young duck breast with à l'orange sauce served with duck wontons and blackberry purée 20

INFANTRY ON HORSEBACK HOUSE SPECIALTY

Gulf shrimp wrapped in bacon and deep fried, served with a snappy sauce 17

PESTO & MOZZARELLA FLATBREAD

Flatbread topped with pesto sauce, fresh mozzarella, heirloom tomato 17
Add Chicken 6

BEEF TENDERLOIN PESTO CROSTINI*

USDA Choice Angus beef tenderloin on toasted crostini, topped with fresh basil pesto, tomatoes and asiago cheese 17

MARYLAND STYLE CRAB CAKES

Jumbo Maryland style crab cakes served with a petite salad of mixed greens, char-grilled onions, roasted red peppers and a red pepper aioli 17

SALADS

GRANT SALAD Mixed greens, pecans, cranberries and croutons with choice of homemade dressing 8
As an entrée 14 | Add Grilled Chicken Breast 6
Add Salmon 7

FRENCH SALAD Dijon Parmesan crusted chicken breast served over romaine, tossed with toasted pecans, cranberries, Granny Smith apples and crumbled bleu cheese in a house made Vidalia onion dressing 18

GENERALS' CAESAR SALAD A bed of romaine with traditional Caesar dressing topped with our homemade croutons and hard boiled eggs, sprinkled with parmesan 8 | As an entrée 14
Add Grilled Chicken Breast 6 | Add Salmon 7

PASTAS

PARMESAN REGGIANO RAVIOLI

Ravioli noodles stuffed with Romano and Parmesan cheese, tossed with Parmesan creamy tomato sauce, scallions and Asiago cheese 24
Add Salmon, Shrimp or Chicken Breast 9

TORTELLINI CARBONARA

Cheese stuffed tortellini tossed with bacon, peas and sautéed wild mushrooms in a garlic cream sauce with fresh basil and Asiago cheese 26
Add Salmon, Shrimp or Chicken Breast 9

HOUSE MADE SOUPS

BLEU CHEESE HOUSE SPECIALTY

Our own cream of bleu cheese
Cup 7 | Bowl 8

FRENCH ONION

Baked French onion soup topped with garlic parmesan croutons and melted gruyère
Bowl 8

CRAB BISQUE Cup 7 | Bowl 8

SOUP DU JOUR

Your server will inform you of our homemade soup du jour!
Cup 5 | Bowl 6

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GENERALS¹

CHEF'S CREATIONS

COMPLEMENT YOUR ENTRÉE WITH TWO SIDE DISHES FROM THE SIDES SECTION BELOW.

STEAKS AND CHOPS

Our beef is locally sourced from Iowa by using Est. 8 USDA Choice Angus grade beef.

RIBEYE* (12 oz.) 40

FILET MIGNON* (7 oz.) 46

SIRLOIN* (8 oz.) 35

NEW YORK STRIP* (10 oz.) 35

BONE IN PORK CHOP (12 oz.) 29

COMPLEMENT YOUR STEAK OR CHOP

- NORTH ATLANTIC LOBSTER TAIL (1) market price
- KING CRAB LEGS (1 lb.) market price
- GULF SHRIMP (2) 8
- DIVER SCALLOPS (2) 10
- OSCAR STYLE 9
- CAJUN SEASONING 4
- MAYTAG BLEU CHEESE 6

BLACKBERRY BBQ RIBS

Tender Babyback ribs topped with a delicious blackberry infused barbecue sauce
1/2 Rack 25 | Full Rack 34

GENERALS' GOURMET BURGER*

1/2 lb. 100% grass fed beef, mixed greens, tomatoes, onions and Dijon mayo on a toasted brioche bun 19

SEAFOOD SELECTIONS

PRETZEL CRUSTED WALLEYE A pretzel crusted Canadian walleye fillet topped with whole grain mustard sauce 32

GRILLED SALMON Spice rubbed fresh Norwegian salmon fillet with beurre blanc and heirloom tomatoes 34

PAN SEARED CARAMELIZED DIVER SCALLOPS Jumbo diver scallops with a blood orange beurre blanc 37

POULTRY SELECTIONS

PROSCIUTTO STUFFED CHICKEN BREAST All natural tender chicken breast stuffed with prosciutto ham, fresh arugula, wild mushrooms, toasted pine nuts and gruyère, topped with caramelized shallot sauce 31

CHICKEN MARSALA All natural chicken breast topped with wild mushroom Marsala sauce 30

SIDE DISHES

JASMINE RICE

CHIPOTLE LIME
RED QUINOA

BABY RED MASHED
POTATOES

BAKED POTATO

POTATO GRATIN

BUTTER POACHED
FINGERLINGS

FRESH ASPARAGUS

SEASONAL VEGGIES

WILTED SPINACH

ROASTED
ROOTS & KALE

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