

## Appetizers

### The Onion Haystack

Thinly sliced Onions hand dipped in our seasoned Batter, then fried

to a golden brown. Served with a side of Barbecue Sauce and Ranch

Dressing for dipping. \$6.75

### Stuffed Cavalry Caps – *House Specialty*

Mushrooms stuffed with our own blend of Crabmeat, Parmesan and Mozzarella Cheese, topped with Bread Crumbs, then baked.

\$7.75

### Infantry on Horseback – *House Specialty*

Gulf Shrimp wrapped in Bacon and broiled, served with a Snappy Sauce. \$10.75

### Beef or Chicken Kabobs

You choose two of your favorites~Charbroiled, marinated tender Beef or

tender Chicken Breast skewered with fresh Vegetables. Served with a

Sesame Ginger Dipping Sauce. \$10.75

### Hummus

Mediterranean Style Hummus made from Chickpeas, Spinach and Artichoke

Hearts. Served with Pita Chips. \$7.25

## DeSoto House Traditional Favorites

All of our dinners include our House Salad, or our House Specialty Cream of Blue Cheese Soup or Homemade Soup du jour, choice of Potato, choice of Vegetable and our fresh Baked Cracked

Wheat Bread with Butter and Honey

### The Drunken Soldier – *House Specialty*

Breast of Chicken marinated in Tequila, Lime Juice and Lemon Juice, seasoned with Garlic and Cilantro, then sautéed with julienned Red and Green Peppers and Onions. \$19.95

### Cornish Pasty – *House Specialty*

This dish, which originated as a handy way for miners to take their dinner

to work, is a mixture of lean Ground Chuck, Potatoes, Onions and Carrots

all rolled into a Pastry Pouch, served with a side of rich Brown Gravy

and traditional Coleslaw. \$14.95

### Veal Florentine

Thin slices of tender Veal sautéed in a White Wine Sauce, served over

a bed of Wilted Spinach. \$22.95

### Tips and Spaetzle – *House Specialty*

A house favorite for many years, seared Tenderloin Beef Tips, Mushrooms,

and Pearl Onions with a rich Burgundy Sauce, served over sautéed Spaetzle, topped with Sour Cream. \$17.95

### Mediterranean Stuffed Breast of Chicken

Garlic, Sun-dried Tomatoes and Wild Mushrooms, with  
a Balsamic Cream Sauce. \$20.95

### **Pasta DeSoto**

Rotini Pasta tossed with sautéed Chicken, Asparagus, Mushrooms,  
Onion,  
and Sun-dried Tomatoes in a creamy Alfredo Sauce. \$18.95

### **Chicken Capri**

Tender Chicken Breast sautéed with Mushrooms, Artichoke Hearts  
and Capers  
in a delicate Lemon Butter White Wine Sauce. \$19.95

## **DeSoto House Seafood Specialties**

### **Stuffed Shrimp**

Jumbo Gulf Shrimp, stuffed with Crab and Seafood, baked to  
perfection. \$27.95

### **Tilapia DeSoto**

Tilapia Filet baked in a Garlic Herb Crust with a hint of  
Lemon and  
White Wine. \$19.95

### **Poached North Atlantic Salmon**

North Atlantic Salmon delicately poached in White Wine, served  
on a bed  
of Wilted Spinach with a Lemon Butter & Herb Sauce. \$23.95

### **Macadamia Crusted Mahi-Mahi**

Boneless Mahi-Mahi Filet is coated with a Macadamia Nut and  
Panko  
Breading, drizzled with a Spicy Ginger Sauce. \$21.95

### **Sautéed North Atlantic Salmon**

North Atlantic Salmon sautéed in a light Lemon Butter and topped  
with a Dill Hollandaise Sauce. Served with Asparagus Spears.  
\$23.95

## **Steaks-Chops-Ribs**

The Midwest is know for its great Beef and we at the DeSoto  
House take great pride in serving all Choice Beef.

*Our Steaks are Hand Cut in House.*

### **General Grant's Filet Mignon**

Choice Filet of Beef, flame-broiled to your desired taste.  
Served with Demi~Glaze on the side.

Six~ounce \$25.95

Eight~ounce \$28.95

### **Filet and Basil Chicken Combination**

A six~ounce choice Filet and a four~ounce Chicken Breast sautéed  
to  
perfection and laced with a Basil and Parmesan Cream Sauce.  
\$29.95

### **Surf and Turf**

A six~ounce choice Filet flame-broiled to your desired taste with

**Filet of Beef with Shitake Mushroom Sauce**

Eight-ounce choice Filet of Beef, flame-broiled to your desired taste. Topped with a Shitake Mushroom Wine Sauce. \$29.95

**General Parker's New York Strip Steak**

Ten~ounce Strip Steak broiled to your desired taste, topped with a

Jack Daniels Sauce. \$27.95

**Iowa's Best Pork Chop**

A thick ten~ounce Iowa Chop grilled, or baked and stuffed with our own Sage Bread Dressing. Served with our Apple Raisin Compote. \$21.95

**Baby Back Ribs – *House Specialty***

Tender Baby Back Ribs smothered in our house Barbecue Sauce.  
Full Rack

\$21.95

Half Rack

\$18.95

18% gratuity will be added to parties of 8 or more.