

GENERALS'

APPETIZERS

Wisconsin Cheese and Sausage

An assortment from Monroe, Wisconsin of Red Spruce 4 year Cheddar, Grand Cru Reserve, Van Gogh, Mezzaluna and Buttermilk Blue Affinee. Served with Grapes, Walnuts and Rosemary Cracker Crisps. 15

Crispy Fried Duck

Maple Leaf Farm young Duckling Legs deep fried and served with Chipotle BBQ. 11

Infantry on Horseback - HOUSE SPECIALTY Gulf Shrimp wrapped in Bacon and broiled, served with a Snappy Sauce. 11

Pesto and Mozzarella Flatbread

Flatbread topped with Pesto Sauce, fresh Mozzarella, Tomato and Onion. 12
Add Chicken 4

Beef Tenderloin Pesto Crostini

USDA Choice Angus Beef Tenderloin on toasted Crostini, topped with fresh Basil Pesto, Tomatoes and Asiago Cheese. 12

Maryland Jumbo Crab Cakes

Maryland Crab Cakes served with a Petite Salad of Arugula Greens, char-grilled Onions, roasted Red Peppers and a Red Pepper Aioli. 12

SALADS

House Salad Mixed Greens, Cherry Tomatoes, Cucumbers and Croutons with the choice of Homemade Dressing. 4 **As an entree.** 9

Add Grilled Chicken Breast for 2 or **Salmon** for 3

French Salad Parmesan Dijon Crusted Chicken Breast served over crisp Romaine Greens, tossed with toasted Pecans, Cranberries, Granny Smith Apples and crumbled Bleu Cheese in a Housemade Vidalia Onion Dressing. 12

Generals' Caesar Salad A bed of Romaine Lettuce with traditional Caesar Dressing topped with our Homemade Croutons, Hard Boiled Eggs, Sprinkled with Parmesan Cheese. 4

As an entree. 10 **Add Grilled Chicken Breast** for 2 or **Salmon** for 3.

PASTA

Parmesan Reggiano Ravioli

Ravioli Noodles stuffed with Parmesan and Romano Cheeses, tossed with Creamy Tomato Sauce, Scallions and Asiago Cheese. 18 **Add Grilled Chicken, Salmon or Shrimp** for 4

Tortellini Carbonara

Cheese filled Tortellini tossed with sauteed Wild Mushrooms, Peas, Bacon and a Garlic Cream Sauce. Finished with fresh Basil and Asiago Cheese. 19

Chicken Alfredo with Broccoli

Tender Fettucini tossed with fresh steamed Broccoli and Alfredo Sauce. Topped with grilled Chicken Breast and fresh Scallions and Asiago Cheese. 19

Chicken Parmesan

Breaded all natural Chicken Breast over Egg Noodles topped with Marinara, Mozzarella and Parmesan Cheese, served with Garlic Crostini. 21

HOMEMADE SOUPS

Bleu Cheese

HOUSE SPECIALTY Our own Cream of Bleu Cheese Soup.

Cup 4 **Bowl** 5

French Onion Baked French Onion Soup topped with Garlic Parmesan Croutons and melted Gruyere Cheese. **Bowl** 5

Crab Bisque **Cup** 4

Bowl 5

Soup du Jour Your server will inform you of our Homemade Soup du Jour. **Cup** 3 **Bowl** 4

GENERALS'

CHEF'S CREATIONS

Complement your entree with two side dishes from the selection below.

STEAKS AND CHOPS

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

Ribeye 10 oz 27
Sirloin 8 oz 28

Flat Iron 8 oz 25
New York Strip
10 oz 26

Bone In Pork Chop
10 oz 24
Filet Mignon 7 oz 30

COMPLEMENT YOUR STEAK

Cabernet Demi Glace,
Caramelized Shallot, Brandy
Peppercorn or Herb Butter 2

Add Two Gulf Shrimp or Two Scallops for 5
Maytag Bleu Cheese 4 Cajun Style 4
Oscar Style 6 North Atlantic Lobster Tail 14

Generals' Gourmet Burger

100% grass fed. 1/2 pound grass fed
Burger on toasted Brioche Bun topped
with Arugula Greens, Tomato, Onion and
Dijon Mayo. 14

Blackberry BBQ Ribs

St. Louis style Ribs with a
Blackberry Infused BBQ Sauce.
Half Rack 17 Full Rack 24

SEAFOOD SELECTIONS

Pretzel Crusted Walleye

A Pretzel Crusted Canadian Walleye Filet,
topped with Whole Grain Mustard Sauce,
served with buttered poached Fingerling
Potatoes and Asparagus. 25

Grilled Salmon

Fresh Norwegian Salmon with a
Caribbean Spice Rub, sauteed and glazed
with Blackberry Cabernet Glaze. 27

Grilled Halibut Bruschetta

Char-grilled Halibut topped with Tomato,
Onion, fresh Basil over Arugula Greens
tossed with fresh Mozzarella and Balsamic
Glaze served with toast points. 32

Pan Seared Caramelized Jumbo Diver Scallops

Diver Scallops served with a Citrus Beurre
Blanc, accompanied by Jasmine Rice and
Fresh Asparagus. 28

CHICKEN

Prosciutto Stuffed Chicken Breast

All Natural tender Chicken Breast stuffed
with Prosciutto Ham, fresh Arugula
Greens, Wild Mushrooms, Toasted Pine
Nuts and Gruyere Cheese. Topped with
Caramelized Shallot Sauce. 22

Chicken Marsala All Natural Roasted
Airline Chicken Breast served on top
of Jasmine Rice with a Wild Mushroom
Marsala Sauce. 22

**Whether dining out or preparing food at home,
consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness.*

SIDE DISHES

Jasmine Rice
Chipotle Lime Red Quinoa
Baby Red Mashed Potatoes
Baked Potato
Potato Gratin
Butter Poached Fingerlings
Fresh Asparagus
Seasonal Vegetable
Green Beans
Wilted Spinach
Roasted Root
Vegetables and Kale