



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 21
- CHERRY CHIPOTLE DUCK SKEWERS**
Duck Breast marinated in Cherries and Chipotle Peppers, then grilled to perfection, and served as a skewer with a Cherry Barbecue Sauce 20
- BEEF TENDERLOIN PESTO CROSTINI***
USDA Choice Angus Beef Tenderloin on toasted Crostini, topped with fresh Basil Pesto, Tomatoes and Asiago Cheese 20
- SHRIMP COCKTAIL**
Five jumbo Shrimp, cooked and chilled, served with housemade Cocktail Sauce, Lemon and Mixed Green 26
- INFANTRY ON HORSEBACK HOUSE SPECIALTY**
Gulf shrimp wrapped in Bacon and deep fried, served with a Snappy Sauce 22
- FRIED BRUSSELS SPROUT**
Crispy Brussel Sprouts severed with an Aioli Sauce 18
- 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 22

SALADS

- GRANT SALAD** Mixed Greens, Pecans, Cranberries and Croutons with choice of homemade Dressing 9 | As an Entrée 15
Add Grilled Chicken, Salmon or Shrimp for \$9
- FRENCH SALAD** Dijon Parmesan crusted Chicken Breast served over Romaine, tossed with toasted Pecans, Cranberries, Granny Smith Apples and crumbled Bleu Cheese in a housemade Vidalia Onion Dressing 20
- GENERALS' CAESAR SALAD** A Bed of Romaine with traditional Caesar Dressing topped with our homemade Croutons and Hard Boiled Eggs, sprinkled with Parmesan 9 | As an Entrée 15
Add Grilled Chicken, Salmon or Shrimp for \$9

PASTA

- 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
- MEDITERRANEAN PASTA** Linguine, Onions, Heirloom Tomatoes, fresh Spinach, Garlic, Olive Oil, Basil, and fresh Parmesan Cheese 26 | Add Salmon, Shrimp or Chicken Breast 9

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.) 44
- FILET MIGNON*** (7 oz.) 49
- NEW YORK STRIP*** (10 oz.) 40
- PORK RIBEYE** (12 oz.) 32

COMPLEMENT YOUR STEAK OR CHOP

- NORTH ATLANTIC LOBSTER TAIL (1) market price
 - KING CRAB LEGS (1 lb.) market price
 - GULF SHRIMP (2) 9
- DIVER SCALLOPS (2) 10
 - OSCAR STYLE 14
 - 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% Beef, char-grilled and topped with mixed Greens, Tomatoes, Onions and Dijon Mayo on a toasted Brioche Bun 22

SEAFOOD SELECTIONS

- PRETZEL CRUSTED WALLEYE** A pretzel crusted Canadian Walleye Fillet topped with Whole Grain Mustard Sauce 36
- GRILLED SALMON** Spice rubbed fresh Norwegian Salmon Fillet with Beurre Blanc and Heirloom Tomatoes 38
- PAN SEARED CARAMELIZED DIVER SCALLOPS** Jumbo Diver Scallops with a Blood Orange Beurre Blanc 40

POULTRY SELECTIONS

- SPINACH MUSHROOM STUFFED CHICKEN** All natural tender Chicken Breast stuffed with Spinach, Mushrooms, and Mozzarella and topped with Herbed Cream Sauce 31
- LEMON CHICKEN PICCATA** All natural tender Chicken Breast pounded thin and dredged in a seasoned Egg Batter, sautéed with fresh Lemon, Capers, and White Wine 32

SIDE DISHES

- JASMINE RICE
- FRIED BRUSSELS SPROUTS
- BABY RED MASHED POTATOES
- BAKED POTATO
- POTATO GRATIN
- FRESH ASPARAGUS
- SEASONAL VEGETABLES
- CREAMED SPINACH

(*) Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illness, especially if you have a Medical Condition