

GENERALS[™]

APPETIZERS

WISCONSIN CHEESE & SAUSAGE

An assortment from Monroe, Wisconsin of Red Spruce 4-year cheddar, Grand Cru Reserve, Van Gogh, mezzaluna and Buttermilk Blue affinée. Served with grapes, walnuts and rosemary crackers 17

FRIED DUCK CONFIT

1/4 dark Maple Leaf Farm young duck fried with three duck wontons, served with à l'Orange sauce and blackberry purée 13

INFANTRY ON HORSEBACK HOUSE SPECIALTY

Gulf shrimp wrapped in bacon and deep fried, served with a snappy sauce 14

PESTO & MOZZARELLA FLATBREAD

Flatbread topped with pesto sauce, fresh mozzarella, heirloom tomato 14 | Add Chicken 5

BEEF TENDERLOIN PESTO CROSTINI*

USDA Choice Angus beef tenderloin on toasted crostini, topped with fresh basil pesto, tomatoes and asiago cheese 14

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 14

SALADS

HOUSE SALAD Mixed greens, pecans, cranberries and croutons with choice of homemade dressing 6 | As an entrée 12 | Add Grilled Chicken Breast 4 | Add Salmon 5

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 15

GENERALS CAESAR SALAD A bed of romaine with traditional Caesar dressing topped with our homemade croutons and hard boiled eggs, sprinkled with parmesan 6 | As an entrée 12 | Add Grilled Chicken Breast 4 | Add Salmon 5

PASTAS

PARMESAN REGGIANO RAVIOLI

Ravioli noodles stuffed with Romano and Parmesan cheese, tossed with Parmesan creamy tomato sauce, scallions and Asiago cheese 20 | Add Salmon, Shrimp or Chicken Breast 7

TORTELLINI CARBONARA

Cheese stuffed tortellini tossed with bacon, peas and sautéed wild mushrooms in a garlic cream sauce with fresh basil and Asiago cheese 22 | Add Salmon, Shrimp or Chicken Breast 7

HOUSE MADE SOUPS

BLEU CHEESE HOUSE SPECIALTY

Our own cream of bleu cheese
Cup 6 | Bowl 7

FRENCH ONION

Baked French onion soup topped with garlic parmesan croutons and melted gruyère Bowl 7

CRAB BISQUE Cup 6 | Bowl 7

SOUP DU JOUR

Your server will inform you of our homemade soup du jour!
Cup 4 | Bowl 5

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

GENERALS'

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.) 34

FILET MIGNON* (7 oz.) 38

SIRLOIN* (8 oz.) 30

NEW YORK STRIP* (10 oz.) 30

BONE IN PORK CHOP (12 oz.) 25

COMPLEMENT YOUR STEAK OR CHOP

- NORTH ATLANTIC LOBSTER TAIL (1) market price
- KING CRAB LEGS (2) market price
 - GULF SHRIMP (2) 7

- DIVER SCALLOPS (2) 10
 - OSCAR STYLE 8
 - CAJUN SEASONING 4
 - MAYTAG BLEU CHEESE 5

BLACKBERRY BBQ RIBS

St. Louis style ribs glazed with a delicious blackberry infused barbecue sauce.
1/2 Rack 20 | Full Rack 29

GENERALS GOURMET BURGER*

1/2 lb. 100% grass fed beef, mixed greens, tomatoes, onions and Dijon mayo on a toasted brioche bun 15

SEAFOOD SELECTIONS

PRETZEL CRUSTED WALLEYE A pretzel crusted Canadian walleye fillet topped with whole grain mustard sauce 30

GRILLED SALMON Spice rubbed fresh Norwegian salmon fillet with beurre blanc and heirloom tomatoes 30

PAN SEARED CARAMELIZED DIVER SCALLOPS Jumbo diver scallops with a blood orange beurre blanc 32

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 25

CHICKEN MARSALA

All natural chicken breast topped with wild mushroom Marsala sauce 24

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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