



# Dinner Menu



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## Appetizers

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### Fried Ravioli \$7

Ricotta, Parmesan and Fontina Cheese Stuffed Ravioli served with Marinara and Basil Pesto

### Breaded Calamari \$8.50

Crispy Breaded Calamari served with Lemon Wedges, Cocktail Sauce and House Made Tartar Sauce

### Pulled Pork Nachos \$10

Slow Cooked BBQ Pulled Pork, Nacho Cheese Sauce, Black Beans, Pico de Gallo and Sour Cream

### Cheese Platter \$12

A Trio of Cheeses served with Assorted Crackers, Sun-Dried Cranberries, Pistachios and Balsamic Glaze

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## Soup and Starter Salads

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### Soup of the Day *Cup \$3.75, Bowl \$6.25*

### Mixed Green Salad \$3.75

Mixed Greens, Sun-Dried Cranberries and Apples, Feta Cheese, Spiced Pecans and Raspberry Vinaigrette

### Caesar Salad \$3.75

Chopped Crisp Romaine Hearts, Croutons and Parmesan tossed with House Made Caesar Dressing

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## Entrée's

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### Caesar Salad with Sliced Chicken Breast \$10.50

Crisp Chopped Romaine Hearts with House Made Caesar Dressing, Croutons and Parmesan Cheese

### Teriyaki Salmon Salad \$13.25

Chilled Noodles, Carrots, Snow Peas, Bell Peppers, Celery, Bean Sprouts, Cilantro and Green Onions tossed with Ginger Sesame Vinaigrette and topped with Cashews, Crispy Noodles and Sesame Seeds

### All American Burger \$10.50

Half Pound of Fresh Grilled Angus Burger with Thousand Island, Cheddar Cheese, Lettuce, Tomato, Onion and Pickles served with French Fries

### General's Burger \$11.50

Half Pound of Fresh Grilled Angus Burger with BBQ Sauce, Cheddar Cheese, Bacon and Beer Battered Onion Rings served with French Fries

### Butternut Squash Tortellacci \$10

*Add Grilled Chicken Breast \$3.50*

A Large Version of Tortellini, the Tortellacci Pasta is Stuffed with Roasted Butternut Squash and served with Fresh Sage, Brown Butter, Parmesan and Roasted Pepita Seeds

### Grilled New York Steak \$25

Grilled Choice 12oz New York Steak, Green Peppercorn Demi, Yukon Gold Mashed Potatoes and Garlic Butter Broccoli

### Pecan Crusted Chicken Breast \$18

Seared Pecan Crusted Chicken Breast with a Bourbon and Brown Sugar Glaze, Basmati Rice Pilaf and Baby Carrots

### Grilled Pork Chop \$22

Grilled Bone-In Pork Chop with a Local Apple Cider Reduction, Parsley Marble Potatoes and Baby Carrots

### Seared Atlantic Salmon \$21

Pan Seared Atlantic Salmon Filet with Carmelized Onions, Balsamic Glaze, Basmati Rice Pilaf and Garlic Butter Broccoli

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