



## The Thayer Hotel's Historic Menu

Every item on our menu is named for notable graduates of West Point with their graduation year and a brief highlight of their accomplishments.

### Appetizers

- Grant's Vine Ripened Tomato and Fresh Mozzarella Tower** 8  
**Balsamic and Pesto Drizzle**  
*Ulysses S. Grant (USMA 1843) was a farmer before the Civil War and was commissioned as a Colonel in 1861. He would love these tomatoes! He rose to command the Union Army in 1863, defeated the Confederate Army in 1865 and then was elected a two term President of the United States in 1868 and 1872.*
- Wainwright's Pacific Rim** 10  
**Teriyaki Marinated Beef Strips, Thai Chili Soba Noodles**  
*General Jonathan Wainwright, First Captain (USMA 1906) commanded Allied Forces in the Philippines and was a Prisoner of War in the Pacific Theater of Operations in World War II. He was awarded the Medal of Honor for his courageous leadership.*
- Simon's Seared Jumbo Lump Crab Cake** 12  
**Chive and Tomato Aioli over Napa Cabbage Slaw**  
*General Simon Buckner, Jr. (USMA 1908) commanded US forces in the Alaska (great crabs!) during the Japanese invasion of the Aleutian Islands during in World War II. He commanded the Battle of Okinawa and was the highest ranking US soldier Killed in Action as a three star and was posthumously promoted to four star general. He died leading his troops in the last few days of the last battle of World War II. Camp Buckner, West Point is named in his honor.*
- Brodie's Spicy Southwestern Chicken Egg Roll** 9  
**Corn Ragout with Chipotle Sour Cream**  
*Governor Alexander Brodie (USMA 1870) was the Governor of the Arizona Territory 1902-1905.*
- Goethal's Shrimp Cocktail** 11  
**Jumbo Shrimp, Cocktail Sauce**  
*George Washington Goethals (USMA 1880) designed and built the Panama Canal as Chief Engineer. This engineering marvel connected the Pacific and the Atlantic Oceans in an engineering marvel and was completed in 1914- two years ahead of schedule.*

### Soup

- Leslie's Lobster Bisque** 4  
*Lieutenant General Leslie Groves (USMA 1918) led the building of the Pentagon in 18 months and then led the Manhattan Project that built the first Atomic Bombs.*
- Gavin's French Onion Soup** 7  
*Ambassador James Gavin (USMA 1929) was the US Ambassador to France in 1961-62. In World War II he led soldiers liberating France on D-Day parachuting near St. Mère Eglise as the Assistant Division Commander with the 82<sup>nd</sup> Airborne Division.*

### Salads

- Buzz's Mixed Greens Salad** 12  
**Shiitake Mushrooms, Kalamata Olives, Feta cheese, Croutons, Toasted Almonds, Freshly Made Champagne Vinaigrette**  
*This salad is out of this world! Named after Colonel Buzz Aldrin (USMA 1951) the second man on the moon after Neil Armstrong on the Apollo 11 mission, June 20, 1969. The third astronaut on Apollo 11 was the pilot Colonel Michael Collins (USMA 1952).*
- "American Caesar" Salad** 12  
**Classic Caesar Salad, Freshly Made Caesar Dressing with Grilled Shrimp \$6 or Grilled Chicken \$4**  
*General Douglas MacArthur, (USMA 1903) was a five star "General of the Army". William Manchester's biography of MacArthur named "American Caesar" won the Pulitzer Prize.*
- Andrea's "Green" Salad** 15  
**Mixed Field Greens Salad, Filet Mignon Tips, Fresh Mozzarella, Artichokes, Freshly Made Balsamic Dressing**  
*Andrea Lee Hollen (USMA 1980) was the first female graduate of West Point and the first female graduate to don "army green".*

### Pasta

- Washington's Hudson River Penne** 19  
**Penne Pasta, Grilled Chicken Breast, Roma Tomatoes, Asparagus, Baby Spinach.**  
*General George Washington believed the Hudson River, and particularly the defenses at West Point, were the "key to the Continent" in the Revolutionary War and headquartered his army here in 1779. As the 1<sup>st</sup> President of the United States he urged Congress to establish at Military Academy at West Point.*
- Rocky's Rigatoni Bolognese** 19  
**Rigatoni Pasta Served with Three Meat Sauce, Pork, Beef and Veal Splash of Cream**  
*This classic Italian dish is named after CPT Rocky Versace (USMA 1959) an American Army Officer of Italian-Puerto Rican descent from Alexandria, VA. Rocky was wounded when Vietcong guerrillas overran his base in 1965. He endured torture for 11 months but the VC could not break him- he was last heard from by his fellow prisoners singing "God Bless America" to the disdain of his guards. He was executed by the VC and awarded the Medal of Honor posthumously- the nation's highest award for valor.*
- Al's Pomodoro al Fresco** 17  
**Spinach, Roasted Peppers, Cannellini Beans, Red Onion, Tomato, White Wine Garlic Butter Sauce**  
*General Alexander "Al" Haig (USMA 1947) served as the U.S. Secretary of State under President Reagan.*



## Land

- Ike's French Cut Pork Chop** 21  
*Double Cut Pork Chop, New York Apple Cranberry Glaze*  
General Dwight D. Eisenhower, (USMA 1915) commanded the Allied liberation of France on "D-Day" June 6, 1944, and was then elected a two term President of the United States.
- Ridgway's New Zealand Rack of Lamb** 29  
*Burgundy Demi Glace*  
General Matthew Ridgway (USMA 1917) commanded the 82<sup>nd</sup> Airborne on D-Day and later served as Supreme Commander of United Nations forces in the Korean War.
- Flipper's Grilled 8 oz Filet Mignon** 33  
*Served with Three Peppercorn Sauce*  
Henry O. Flipper (USMA 1877) was born a slave and was the first African-American graduate of West Point and the first African-American officer in the US Army.
- Block's 14 oz NY Sirloin** 32  
*served with Chianti Pan Sauce*  
John Block (USMA 1959) served as the United States Secretary of Agriculture and has worked for nearly half a century to end global hunger.
- Custer's Classic 16oz Grilled Rib Eye** 31  
*Served with Au Jus*  
Major General George Armstrong Custer (USMA 1861) was a Civil War hero and had 11 horses shot out from under him. His entire command was wiped out in the Indian Wars at Little Bighorn, Montana in what is commonly referred to as "Custer's Last Stand".

### **\*Angus Beef**

All of our steaks are prepared with **certified Angus Beef**. This is a special label created by the American Angus Association to ensure high standards. This USDA certified brand beef must adhere to strict standards based on marbling, maturity and leanness. This is a premium product that costs more to serve, but the quality and taste makes it a worthwhile menu option.

## Air

- Hap's Stuffed Chicken Roulade** 19  
*Breaded Chicken Breast Stuffed with Wild Mushrooms, Fontina Cheese and Spinach, Volute Sauce*  
General Henry "Hap" Arnold (USMA 1907) was trained to fly by the Wright Brothers and commanded all US Army Air Forces in World War II. He is the only five star "General of the Air Force" and is considered to be the "Father of the United States Air Force".
- Harmon's French Cut Chicken Madeira** 20  
*Roasted Shallot and Madeira Wine Reduction*  
Lieutenant General Hubert Harmon (USMA 1915) was the 1<sup>st</sup> Superintendent of the US Air Force Academy and is considered to be the "Father of the United States Air Force Academy".

## Sea

- Shelton's Salmon Mediterranean** 23  
*Herb and Bread Crumb Crusted Salmon, Pan Butter Sauce over Wild Rice Pilaf*  
Rear Admiral Mike Shelton (USMA 1967) is the only West Point graduate to rise to become a flag officer in the United States Navy.
- Kristin's Crab Cakes- Jumbo Lump Crab Cakes** 28  
*Seared Crab Cake with Piccante Remoulade over White and Wild Rice*  
Colonel Kristin Baker (USMA 1990) was the first female First Captain of Cadets and is still serving in the US Army Europe.
- Sherman's Seafood Risotto** 24  
*Lobster, Shrimp, Scallops in a Seafood Broth*  
Major General William Tecumseh Sherman (USMA 1840) led the Union soldiers in the "Savannah Campaign" which is commonly called "Sherman's March to the Sea".
- Kilpatrick's Chilean Sea Bass** 29  
*Pan Seared with a Seafood Cream Sauce over White and Wild Rice*  
Major General Hugh Kilpatrick (USMA 1861) was the United States Minister to Chile 1865-1870. He was the first Union soldier wounded in the Civil War and rose to become a Major General in only four years.

*All Entrees served with Whipped Potatoes and Vegetable of the Day  
(Unless starch and vegetable already specified)*