



GENERATIONS STYLE

TAP & GRILL Generations features our version of classic American & North Country Style cuisine with the occasional German outburst. We source many local sustainable products throughout the North Country whenever possible. The German inspiration comes from the owner & founder of The Golden Arrow Lakeside Resort & Generations Tap & Grill. Prost!

7am-11am

HOUSE SPECIALTIES

Proudly serving Giroux's Poultry Farm eggs & Klinger's artisan bakery breads. (Gluten free bread available).

Morning Paddle - Two farm fresh eggs any style, seasoned home fries & choice of toast. 8

Add Black River uncured bacon, hickory smoked ham or Vermont Country Farms maple sausage. 4.50

ADK Pass - Grilled polenta cake, crispy pork belly, two farm fresh poached eggs & blackberry coulis. Served with home fries with your choice of toast. 13 *

Hunters Hash - Ground venison, mushrooms, onions, purple potatoes & russet potatoes topped with two farm fresh eggs any style. 13 *

Main Street Skillet - Vermont Country Farms corned beef hash & farm fresh eggs baked in a cast iron skillet topped with Whiteface cheddar and crispy tobacco onions. 13 *

Green Eggs & Ham - Fresh scallion pesto infused egg white omelette with hickory smoked ham & Swiss cheese served over home fries with your choice of toast. 12

Roasted Tomato Frittata - Farm fresh scrambled eggs, scallions, uncured bacon & mozzarella cheese baked in a roasted tomato shell & served over a bed of spinach. 11

Eggs Adirondack - Benedict BLT, Black River uncured Canadian bacon, roasted tomatoes, fresh spinach, toasted sourdough & hollandaise sauce, served with seasoned homefries. 13*

The Notch - Breakfast sandwich with two farm fresh scrambled eggs (sorry, no substitutions!) on an artisan roll served with seasoned home fries & your choice of cheese & meat. 11

Toast - Farmers Sourdough. Maple Oat Whole Wheat (contains walnuts). Seeded Rye.

Cheese - American, Whiteface cheddar, Smoked blue & Swiss

Meats - Black River uncured bacon, Black River uncured Canadian bacon, hickory smoked ham or Vermont Country Farms maple sausage.

=====> LONG NIGHT? SHARING WITH FRIENDS? HOW ABOUT A **BREAKFAST SANDWICH** (OR 4) & A **DAS BOOT BLOODY MARY PITCHER???** **BOOT N' RALLY!!!** OUR DAS BOOT IS 64 OZ. THATS ENOUGH TO SERVE FOUR BLOODY MARYS! OUR BREAKFAST SANDWICH IS TWO SCRAMBLED EGGS ON AN ARTISAN ROLL WITH YOUR CHOICE OF MEAT & CHEESE. GET EXCITED!

DAS BOOT BLOODY MARY PITCHER + 4 BREAKFAST SANDWICHES. 52

DAS BOOT BLOODY MARY PITCHER + 2 BREAKFAST SANDWICHES. 36

WANNA TAKE YOUR BOOT HOME, DON'T YA??? 25



BREAKFAST PIZZA

All breakfast pizzas are made on a wood fire crust topped with scrambled eggs & fresh toppings

Smokehouse - Naturally smoked ham, Black River uncured bacon & local cheddar cheese curds. 11

Dacker - All natural uncured Canadian bacon, peppers, onions, cheddar & mozzarella. 12

The Red Chair - Homemade basil pesto, roasted tomatoes, mushrooms, mozzarella cheese & caramelized onions. 10

ONE CHECK PER PARTY. PARTIES OF FIVE OR MORE ARE SUBJECT TO AN 18% GRATUITY. ENTIRE PARTY MUST BE PRESENT BEFORE ORDERING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

ALL ROLLED UP

All omelets are made with three farm fresh eggs & served with seasoned home fries & choice of farmers sourdough, maple oat whole wheat (contains walnuts) or seeded rye. (Gluten free bread available).

Armstrong - Crispy pork belly, naturally smoked ham, Vermont Country Farms maple sausage & Swiss cheese. 11

Mt Emmons - Naturally smoked ham, peppers, onions & Whiteface cheddar. 10

Van Hoesenberg - Mushrooms, onions, peppers & fresh spinach. 10

Haystack - Roasted tomatoes, fresh spinach & goat cheese. 10

Create Your Own - Three farm fresh eggs with your choice of two items. 12

“Create Your Own” Options - Hickory smoked ham, Black River uncured bacon, Vermont Country Farms maple sausage, Peppers, onions, arugula, mushrooms, roasted tomatoes, brussel sprouts, American, Whiteface cheddar, Swiss, smoked Blue cheese. Each additional item. .50

OFF THE GRIDDLE

Buttermilk Falls - Our signature Adirondack style flap jacks served with your choice of meat. 10

Add - Fresh Blueberries, Fresh Strawberries or Chocolate Chips. .50

French Toast Skillet - Hearty Challah bun & fresh blueberries baked in a cast iron skillet & topped with maple bourbon butter. Served with your choice of meat. 10

Trail Head - Golden brown cornbread pancakes topped with home made bacon & apple jam. Served with your choice of meat. 11

Table Top - Our Belgium waffle topped home made black berry jam & candied walnuts. Served with your choice of meat. 10

Meats - Black River uncured bacon, Black River uncured Canadian bacon, hickory smoked ham or Vermont Country Farms maple sausage

FIT & ACTIVE

Whiteface Oatmeal - 30 min steel cut oatmeal topped with home made blackberry coulis & candied walnuts. 8

Cobble Hill - Greek yogurt, fresh cut fruit & Nature's Valley granola layered high in a traditional parfait glass. 9

Nature's Candy - Fresh seasonal hand cut fruit. 8

KIDDIES

Single Buttermilk Flapjack - Our signature Adirondack style flapjack. 3

Add-Fresh Blueberries, Fresh Strawberries or Chocolate Chips. .50

Oatmeal - Served with brown sugar or maple syrup. 3.5

Assorted Cold Cereals - Ask your server for our selection. 2.5

French Toast Sticks - Topped with Whipped cream. 3

EXTRAS

2.50 Each - One egg any style, yogurt, fruit cup, granola, seasoned home fries, toast

Toast Selection - farmers sourdough, maple oat whole wheat (contains walnuts), seeded rye. (Gluten free bread available).

4.50 Each - Hickory smoked ham, Black River uncured bacon, Black River uncured Canadian bacon, Vermont Country Farms maple sausage, Vermont Country Farms corned beef hash.

DRANKS

House Mimosa. 8 House Bloody Mary. 8 Milk, Chocolate Milk. 2 Coffee, Assorted Tea. 2.5 (free refills!)

Juice: Apple, Orange, Cranberry, Passion Fruit Guava, Pineapple or Grapefruit. 2.5



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STARTERS 11am-CL

Chicken Wings - Ten crispy golden brown wings tossed in your choice of hot, medium, mild, Sawtooth barbeque, garlic truffle parmesan or our signature honey garlic sriracha. Choice of regular or boneless. 12

Buds & Spuds - Deep fried brussel sprouts & potato gnocchi tossed with white truffle oil & parmesan, finished with a light balsamic reduction. 11 ✓

716 Dip - Our version of the classic buffalo chicken dip served in a hot cast iron skillet topped with Applewood smoked blue cheese & served with corn chips. 10

Poutine - It wouldn't be the North Country without some French fries & gravy, local cheese curds & crispy pork belly served in a cast iron skillet. 12

Cherry Patch Calamari - Crispy flash fried calamari & cherry peppers finished with roasted garlic aioli & served with tomato sauce. 12

Baked Brie - French style cheese wheel baked in a cast iron skillet & served with home made bacon & apple jam, candied walnuts & wood fire grilled flatbreads. 12 ✓

Fire Tower - Jumbo handmade Bavarian style pretzel served with our signature Bitberger mustard & beer cheese. These pretzels are made from authentic imported German products. 12 ✓

=====> THIRSTY? HOW ABOUT A LARGE PRETZEL & PITCHER OF BEER???

DAS BOOT N' PRETZEL SEE YOUR DRINK MENU FOR YOUR DRAFT CHOICES. OUR DAS BOOT IS 64 OZ. THATS ENOUGH TO SERVE FOUR BEERS! GET EXCITED! 27

...WANT TO TAKE YOUR BOOT HOME, DON'T YA???



VEGETARIAN



GLUTEN FREE (Gluten free bread available)

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SOUP & SALAD 11am-CL

House Dressings - Ranch, Blue Cheese, 1000 Island, Honey Balsamic, Maple Mustard Vinaigrette.

Enhance any of our fresh salads with

Vermont Country Farms Chicken. 5 Atlantic Salmon. 7

Generations Green - Fresh baby spinach, caramelized apples, goat cheese, candied walnuts, red grapes, sliced onion & maple mustard vinaigrette. FULL 9 / HALF 5  

Farm Fresh - Local field greens, cucumbers, tomatoes, carrots & sliced red onion topped with seasoned croutons & your choice of house dressing. FULL 9 / HALF 5   (minus the croutons)

Cascade Caesar - Crisp romaine, creamy house Caesar dressing, garlic croutons & parmesan.
FULL 8 / HALF 4

German Onion Soup - Our version of the classic onion soup made with dark beer & topped with pretzel crostini & local Swiss cheese. CUP 5 / CROCK 8

Chicken Spätzle - Fresh chicken breast, roasted vegetables & spätzle dumplings in a rich chicken broth.
CUP 5 / CROCK 7

ARTISAN BURGERS 11am-CL

All 1/2 pound Angus beef burgers are locally sourced from Donahue Family Farms, Bangor NY. Served with thick cut fries & on a handmade artisan challah bun.


Main Street - 8oz farm burger, local greens, tomato & onion. 14 Add Cheese. 1

Cheese Selections - American, Whiteface cheddar, Swiss, Smoked blue cheese.

WolfJaw - 8oz farm burger, Sawtooth BBQ, Whiteface cheddar, uncured bacon & crispy Tobacco Onions. 16

Das Burger! - Two 4oz specially & locally crafted bratwurst patties, Swiss cheese, sauerkraut & Bitberger beer mustard. 15

Redfield - Cajun dusted Vermont Country Farms chicken breast, cherry pepper aioli, Whiteface cheddar cheese, fresh field greens, sliced tomato & red onion served on a toasted Challah bun. 16

Lean to - Vegetarian chipotle black bean burger, roasted garlic aioli, fried cherry peppers, field greens, tomato & onion served on a toasted Challah bun. 15 

River Runner - 6 oz. grilled Jail Island salmon, honey garlic sriracha glaze, fresh greens & crispy fennel served on a toasted Challah bun. 17

Generation's 2543 - 8 oz. farm burger, uncured bacon & apple jam, caramelized onions, smoked blue cheese crumbles & fresh field greens served on a toasted Challah bun. 17

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PERSONAL PIZZAS 11am-CL


Pizza & beer? Yes please! All pizzas are personal size on a wood fire grilled crust.

Boathouse - Grilled Vermont country farms chicken, uncured bacon, roasted tomatoes, house ranch dressing, Whiteface cheddar & green onions. 15

Green Roof - House made basil pesto, roasted tomatoes, caramelized onions, mushrooms & mozzarella cheese. Finished with local field greens & balsamic glaze. 14 

MacIntyre - Grilled Vermont country farms chicken, Sawtooth barbeque, fresh scallions, Whiteface cheddar & mozzarella topped with crispy tobacco onions. 15

Gothics - Maple mustard, all natural uncured smoked pork loin, uncured bacon, caramelized apples, local cheddar cheese curds & roasted tomato. 15

Skylight - Garlic oil, roasted tomatoes, mozzarella & fresh basil finished with a balsamic reduction. 15 

SAMMIES & SUCH 11am-CL

Proudly carrying McKenzie's artisan deli meats; no nitrates, no hormones & no antibiotics. All sandwiches served on Klinger's Artisan Bakery breads with a side of thick cut fries.

Camp Rueben - Sliced corned beef, Swiss cheese, premium sauerkraut, thousand island & grilled artisan rye bread. 16

Golden Arrow Club - Honey maple roasted turkey breast, uncured bacon, cranberry aioli, field greens & tomato on grilled maple oat bread. 16

Bushwhacker - Thinly sliced all natural smoked pork loin, local Swiss, Whiteface cheddar, Bitburger beer mustard & sliced pickles & fresh tomatoes on a wood fire grilled flatbread. 15


Paddleboard - Oma's tuna salad, local Swiss cheese, field greens & roasted tomatoes served open faced on a wood fire grilled flatbread. 15


German Dip - Shaved roast beef, horseradish aioli, mozzarella & Swiss cheese on a toasted pretzel hoagie. Served with a cup of our German onion soup for dipping! 16

MAIN EVENT 4pm-CL

Saddleback - Black River Meats 12 oz. grilled strip loin finished with our home made steak sauce & served with house mashed potatoes & roasted root vegetables. 33  (please allow extra time for steaks ordered well done).

The Flume - Grilled Vermont Country Farms chicken breast topped with a smoky maple bourbon glaze & served with house mashed potatoes & roasted vegetables. 19 

Forever Wild - House made basil pesto, fresh pasta, roasted tomatoes, parmesan cheese, field greens & finished with a balsamic glaze. 17 

Basin - Prime Reserve bone-in pork chop finished in our Sawtooth barbeque glaze & served with house mashed potatoes & roasted root vegetables. 25 

Jail Island Salmon - Grilled Atlantic salmon steak topped with blood orange & honey glaze topped with crispy fennel & served with house mashed potatoes & roasted root vegetables. 25

Grace Peak - Hearty venison meatloaf, blackberry gravy, house mashed potatoes & roasted root vegetables. 26



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KIDDIES 11am-CL 12 & Younger, please!

All childrens menu items include a choice of juice, milk or a fountain soda.

- Hamburger** - Grilled 4oz. burger served with field greens, tomatoes, pickle & fries. 10
- Chicken Tenders** - 3 crispy fried chicken tenders served with fries, carrots & celery. 10
- Cheese Pizza** - Tomato sauce & mozzarella cheese. 10 Add pepperoni. 1
- Mac & Cheese** - Traditional Kraft macaroni & cheese. 8
- Pasta Bowl** - Fresh pasta tossed with choice of butter, marinara or basil pesto. 10
- Grilled Cheese** - Grilled sourdough & American cheese served with fries, carrots & celery. 10
- Grilled Chicken** - Grilled Vermont Country Farms chicken breast served with fries, carrots & celery. 10

LETS TALK SWEETS 11am-CL

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Ultimate Ice Cream Sandwich - Vanilla bean ice cream wedged between giant chocolate cookies served plain or rolled. 8

Rolled Options - candies, chocolate chips, nuts, or sprinkles. 2

Warm Apple Tart - Baked apples & caramel sauce in a flaky crust finished with fresh berries & whipped cream. 8

Add ice cream. 2

DRINK

Generations Coffee - Frangelico, Baileys & Kahlua finished with coffee & topped with whipped cream. 9

Golden - Tini - Lake Placids local 46 Peaks vodka, Irish cream, butterscotch schnapps & half n' half served in a martini glass & garnished with a marshmellow. 10

Mini Beer - It's a shot of yummy. Licor 43, a citrus/vanilla flavored liquere, topped with just the right amount of heavy cream. A great after dinner shot that's not meant for sipping! 5

BREAKFAST 7AM-11AM ° LUNCH 11AM-4PM ° DINNER 4PM-9PM (10PM SEASONALLY)

CHRISTOPHER MCDERMOTT - EXECUTIVE CHEF

LOGAN PRESTON - A.M. SOUS CHEF

THOMAS BURNS - P.M. SOUS CHEF

JOIN US FOR

LIVE MUSIC EVERY FRIDAY EVENING

TRIVIA EVERY OTHER TUESDAY @ 7PM

AND MOST IMPORTANTLY...

HAPPY HOUR DAILY 3PM-7PM (bar area only, sorry!)

SEE YOUR DRINK MENU FOR DETAILS

PREST!

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