



# GENERATIONS STYLE

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## 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!**

## STARTERS 11am-CL

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**Chicken Wings** - Ten crispy golden brown wings tossed in your choice of hot, medium, mild, Sawtooth barbeque 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 & shaved 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 lemon caper aioli & served with tomato sauce. 12

**Sweet Spuds** - Thick cut sweet potato spuds fried, Cajun dusted & finished with maple thyme aioli. 11 

**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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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 FOODBORNE ILLNESS.

# SOUP & SALAD 11am-CL



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

Enhance any of our fresh salads with

**Vermont Country Farms Chicken. 5    Atlantic Salmon. 7    Beef Tenderloin. 9**

**Generations Green** - Fresh field greens, candied walnuts, dried fig, red onion, smoked blue cheese & blueberry pomegranate dressing. 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 & shaved parmesan. FULL 8 / HALF 4

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

**Odds & Ends** - Check with your server to see what the chef created today. CUP 4 / CROCK 6

# ARTISAN BURGERS 11am-CL

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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** - Grilled Vermont Country Farms chicken breast, maple thyme aioli, Swiss cheese, fresh field greens, sliced tomato & red onion served on a toasted Challah bun. 16

**Lean to** - Vegetarian chipotle black bean burger, garlic sriracha aioli, roasted tomato salsa & field greens served on a toasted Challah bun. 15 

**Generation's 2543** - 8 oz. farm burger, maple bourbon ketchup, pork belly, smoked blue cheese crumbles & fresh field greens served on a toasted Challah bun. 17

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# PERSONAL PIZZAS 11am-CL

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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** - Shaved roast beef, caramelized onions, mushrooms, creamy horseradish sauce, cheddar, mozzarella & finished with fresh greens. 15

**Bluff Point** - Creamy buffalo sauce, chicken, Whiteface cheddar & Applewood smoked blue cheese. 15

# SAMMIES & SUCH 11am-CL

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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

**Rachael** - Honey maple roasted turkey breast, Swiss cheese, premium sauerkraut, Thousand Island & grilled artisan rye bread. 16


**Bushwhacker** - Hickory smoked ham, Whiteface cheddar, Bitburger beer mustard & caramelized apples served on grilled sourdough bread. 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


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**Saddleback** - Three grilled beef tenderloin medallions finished with a smokey bourbon glaze & served with German inspired potatoes & fresh green beans. 28  \*\*\*\*\*

**The Flume** - Grilled Vermont Country Farms chicken breast finished with our signature Sawtooth barbeque sauce & served over German inspired potatoes & fresh green beans. 19 

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

**The Grazer** - Braised beef short rib topped with our stout gravy & crispy tobacco onions. Served with German inspired potatoes & fresh green beans. 24 \*\*\*\*

**Jail Island Salmon** - Grilled Atlantic salmon steak finished with roasted tomato salsa, served over German style potatoes & fresh green beans. 25  \*\*\*\*\*

 VEGETARIAN

 GLUTEN FREE (Gluten free bread, available)

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# KIDDIES 11am-CL 12 & Younger, please!

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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. 10
- 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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# HEAVEN

**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

**Sangria** - Traditional red sangria served over ice with seasonal fruit in a wine glass. 8

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

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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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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. 3.50

**ADK WAY** - Crispy pork belly, roasted brussel sprouts, two eggs over easy, smoky bourbon glaze & served over creamy grits in a cast iron skillet with your choice of toast. 13 \*

**The Woodsman** - Green Mountain smokehouse bratwurst, mushrooms, onions, local purple & redskin potatoes topped with two farm fresh eggs any style & your choice of toast. 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

**Chasm** - Roasted green bell pepper stuffed with homefries, scrambled eggs & melted cheddar served with scallion pesto hollandaise & your choice of toast. 11

**Eggs Adirondack** - Benedict BLT, Black River uncured bacon, roasted tomatoes, fresh arugula, 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, 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. THAT'S 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???



## OFF THE GRIDDLE

**Buttermilk Falls** - Our signature Adirondack style flap jacks served with your choice of hickory smoked ham, Black River uncured bacon or Vermont Country Farms maple sausage. 10

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

**The Pretzlen** - Pretzel bread French toast finished with hazelnut butter & chocolate drizzle. Served with your choice of hickory smoked ham, Black River uncured bacon or Vermont Country Farms maple sausage. 10

**Orange Pumpkin Flapjacks** - Finished with vanilla whipped cream & cinnamon syrup. Served with your choice of hickory smoked ham, Black River uncured bacon or Vermont Country Farms maple sausage. 11

**Table Top** - Our Belgium waffle topped with fig butter & served with your choice of hickory smoked ham, Black River uncured bacon or Vermont Country Farms maple sausage. 10

# ALL ROLLED UP

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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 arugula. 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

# BREAKFAST PIZZA

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

**Smokehouse** - Naturally smoked ham, Black River uncured bacon & Whiteface cheddar. 11

**Dacker** - Hickory smoked ham, peppers, onions, scrambled eggs, cheddar & mozzarella. 12

**The Red Chair** - Homemade basil pesto, roasted tomatoes, mozzarella cheese & crispy green onions. 10

# FIT & ACTIVE

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**Whiteface Oatmeal** - 30 min steel cut oatmeal served with low fat milk, nuts, dried cranberries & raisins. 8

**Cobble Hill** - Plain Greek yogurt, fresh cut fruit & Nature's Valley granola. 9

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

# KIDDIES

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**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

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**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).

**3.00** - Side Grits

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

# DRANKS

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House Mimosa. 8 House Bloody Mary. 7 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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