



# 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!**

11am-CL

AT THE TRAIL HEAD

**Chicken Wings** - Ten crispy golden brown wings tossed in your choice of hot, medium, mild, Sawtooth barbeque or our signature honey garlic sriracha. 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

**Black brook hummus** - Barbeque black bean hummus served with assorted fresh veggies & wood fired bread. 10 ✓

**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)

ONE CHECK PER TABLE. PARTIES OF FIVE OR MORE MAY BE 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.



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# STREAM

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    Steak Tips. 9**

**Generations Green** - Fresh arugula, candied pecans, Applewood smoked blue cheese, sundried cranberries & maple mustard vinaigrette. FULL 9 / HALF 5   (minus the croutons)

**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 gruyere cheese. CUP 5 / CROCK 8

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


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# MAKING THE PASS

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 

**Kase Brot!** - Garlic, Truffle & herb infused oil, Whiteface cheddar, gruyere, shaved parmesan & Applewood smoked blue cheese. 14 

**MacIntyre** - Tomato sauce, Green Mountain Smokehouse bratwurst, Black River beef pastrami, uncured bacon, Whiteface cheddar & pepper jack. 15

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



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# LIGHTING THE FIRE

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

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

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

**Rocky Peak** - 8oz farm burger, crispy fried cherry peppers, pepper jack cheese, garlic sriracha aioli. 16

**Redfield** - Grilled Vermont Country Farms chicken breast, roasted tomato pesto, arugula & grilled red onion. 15

**Lean to** - Vegetarian chipotle black bean burger, roasted tomatoes, red onion, local field greens & basil aioli. 15 

**Generation's 2543** - 8 oz. farm burger, grilled red onion, sautéed mushrooms, uncured bacon & Applewood smoked blue cheese. 16

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## HIGH FIVER'S

All sandwiches proudly being served on Klinger's Artisan Bakery breads & served with thick cut fries.

**Camp Rueben** - Black River beef pastrami, local gruyere, sauerkraut, house thousand island & grilled rye bread. 16

**The Wini** - Green Mountain Smokehouse bratwurst, sauerkraut, Bitberger mustard glaze on a toasted pretzel hoagie. 16

**Bushwhacker** - Grilled sourdough, Whiteface cheddar, house basil pesto, roasted tomatoes & uncured bacon. 15

**River runner** - Smoked salmon, cream cheese, capers, roasted tomatoes, red onion & grilled sourdough. 16


**Golden Arrow Club** - McKenzie's Artisan Deli smoked turkey, uncured bacon, arugula, roasted tomato, cranberry aioli & grilled maple oat bread (contains walnuts). 16

4pm-CL


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# THE SUMMIT


All entrees served with roasted baby heirloom carrots

**Marcy Strip** - Grilled 10oz Black River Meats strip steak served with warm German style potatoes & finished with a smokey bourbon glaze. 29 

**The Flume** - Grilled Vermont Country Farms chicken breast served, Bitburger mustard glaze & warm German style potatoes. 19 

**Forever Wild** - House made basil pesto, fresh pasta, roasted tomatoes, shaved parmesan cheese & fresh arugula. 17 

**Flatlander** - House made bison meat loaf, crispy tobacco onions, warm German style potatoes & rich stout gravy. 22

**Jail Island Salmon** - Grilled salmon steak, Sawtooth barbeque glaze & warm German style potatoes. 25 

 VEGETARIAN

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11am-CL 12 & Younger, please!

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# KIDDIES

**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

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# LET'S TALK SWEETS

# EAT

**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

SEE YOUR DRINK MENU FOR DETAILS

PRDST!



VEGETARIAN



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7am-11am

## INSIDE THE BLUE LINE

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, naturally smoked Ham or Vermont Country Farms maple sausage. 3.50

**North Country Skillet** - Creamy cheddar grits, naturally smoked ham, two poached eggs, roasted apples & crispy green onion, served in a cast iron skillet with choice of toast. 13

**Haystack** - Maple thyme roasted sweet potato & russet blend, red apples, two farm fresh eggs any style & fresh arugula in a cast iron skillet with choice of toast. 11

**Noah John** - Cast iron skillet cake, seasoned home fries, two farm fresh scrambled eggs, choice of meat & cheese. 14

**Sunny Cove** - Benedict style, Duck Trap River smoked salmon, artisan sourdough, two poached eggs, roasted tomatoes, fresh arugula, lemon caper hollandaise & seasoned home fries. 14

**Eggs Adirondack** - Benedicts BLT, Black River uncured bacon, roasted tomatoes, fresh arugula, toasted sourdough, hollandaise sauce & seasoned home fries. 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, gruyere, pepper jack.

Meats - Black River uncured bacon, naturally 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 BREKFAST SANDWICHES. 52**

**DAS BOOT BLOODY MARY PITCHER + 2 BREAKFAST SANDWICHES. 36**

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

## 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 & local gruyere. 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 - Naturally smoked ham, Black River uncured bacon, Vermont Country Farms maple sausage, Peppers, onions, arugula, mushrooms, roasted tomatoes, Brussel sprouts, American, Whiteface cheddar, gruyere, pepper jack. Each additional item. .50

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## GOING OFF THE GRID-DLE

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

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

**Swim Hole** - Brown sugar & cinnamon swirled flap jacks topped with cream cheese icing & served with your choice of naturally smoked ham, Black River uncured bacon or Vermont Country Farms maple sausage. 10

**Wright Peak** - Cinnamon challah bread French toast, Orange pecan butter & served with your choice of naturally smoked ham, Black River uncured bacon or Vermont Country Farms maple sausage. 10

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

## ON THE FIRE

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ANOTHER  
LOG

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** - Naturally smoked ham, whiteface cheddar, fresh arugula & finished with hollandaise sauce. 12

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

## ULTRA LIGHTS

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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

**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

## LEAVE NO TRACE

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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).

**4.50 Each** - Naturally 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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