Please call extension 617 for Room Service. A $7. delivery charge will be added to your bill

Room Service Menu

GENERATIONS

restaurant & bar

2543 Main Street, Lake Placid, New York 518-837-5052

Breakfast 7am-11am | Lunch 11am-4pm | Dinner 4pm-9pm or 10pm Seasonally

Happy Hour Daily from 3-7pm

We strive to utilize many local Adirondack farms and producers as well as promote all natural, organic and sustainable businesses.

Please inquire with our staff about private parties or group functions in our banquet space.

One check per table. An 18% gratuity will be added to parties of 5 or more.

GENERATIONS

restaurant & bar

2543 Main Street, Lake Placid, New York 518-837-5052
Breakfast 7am-11am | Lunch 11am-4pm | Dinner 4pm-9pm or 10pm Seasonally
Happy Hour Daily from 3-7pm

We strive to utilize many local Adirondack farms and producers as well as promote all natural, organic and sustainable businesses.

Please inquire with our staff about private parties or group functions in our banquet space.

One check per table. An 18% gratuity will be added to parties of 5 or more.

BREAKFAST ENTREES 7-11am

Mirror Lake Breakfast ~ Two farm fresh eggs, any style. Served with home fries and your choice of toast, bagel or english muffin. **8** *Add bacon, ham or sausage for an additional* ***1***

Create Your Own Omelet ~ Three farm fresh eggs and your choice of two ingredients. Includes home fries and your choice of toast, bagel or english muffin. **9** *Additional ingredients: ham • bacon • sausage • peppers • onions • spinach • mushrooms • tomatoes • broccoli • american • swiss • cheddar* ***.50 each***

Generations Hash ~ Two country fresh poached eggs on sweet potato hash with Andouille sausage and toast. **8**

Golden Arrow Mountaineer ~ 6oz. N.Y. strip served with two eggs, two buttermilk flapjacks, toast, and home fries. **14** **°°°°**

Cinnamon Brioche French Toast ~ Whipped orange butter, local maple syrup and fruit garnish with your choice of bacon, ham or sausage. **9**

Adirondack Buttermilk Flapjacks ~ We fold in the egg whites to make them the best in town. Served with seasonal fruit and your choice of bacon, ham or sausage. **8** *Add blueberries, strawberries or chocolate chips* ***.50*** *each.*

Eggs Benedict ~ Two poached eggs, canadian bacon on an english muffin finished with our own homemade hollandaise sauce. Served with home fries. **9**

Adirondack Oatmeal ~ Steel cut oats served with brown sugar or local maple syrup. **6**
Add raisins, cranberries or bananas ***.50*** *each.*

Breakfast Sandwich ~ Eggs any style with a choice of sausage, ham, or bacon and cheese. Served on your choice of a croissant, english muffin or wrap. Includes home fries. **8**

Fresh Seasonal Fruit ~ Freshly prepared fruit salad with seasonal berries, bananas, apple wedges & yogurt. **7**

Sides: 2.50 each

one egg any style • home fries • bacon • ham • sausage • toast • english muffin • bagel • freshly baked muffin • yogurt • granola • chilled grapefruit half • assorted cold cereals • sweet potato maple hash •

Substitute egg whites for ***2***

LUNCH 11am – 4pm

All items served with a choice of french fries or fresh fruit. Add sweet potato fries for **$1** extra.

SANDWICHES

Kilcoyne Farm Burger ~ 8oz. all-natural black angus burger with lettuce, tomato, onion, pickle and your choice of american, swiss, cheddar or blue cheese. Served on a light & airy pretzel roll. **14**

Generations Grill ~ Whole wheat bread grilled with, brie, tomato, basil pesto and cheddar cheese. **9**
Add ham, turkey, bacon or grilled vegetables for an additional ***2*** *each.*

Chicken Sandwich ~ Grilled chicken with provolone cheese, spinach, fresh sliced avocado & creamy sriracha sauce. Served on a light & airy pretzel roll. **13**

Turkey BLT ~ Carved turkey breast on wheat toast with lettuce, tomato and apple wood smoked bacon. Served with a side of mayo. **12**

Rueben / Rachael ~ Choice of corned beef or turkey grilled with swiss, sauerkraut, and russian dressing. Served on marbled rye. **10**

Hot Italian Sausage Sandwich ~ 4oz spicy chicken sausage with sautéed bell peppers & onions. Served with a locally brewed beer mustard on a Kaiser roll. **12**

Maple Chipotle Pulled Pork Taco ~ Three soft tacos filled with house made pulled pork & our special homemade chipotle pico di gallo. Served with a fresh vegetable slaw. **13**

Fish & Chips ~ Alaskan haddock, using locally brewed beer batter, dipped then deep fried. Served with coleslaw, and tartar sauce. **12**

Quesadilla ~ Monterey Jack cheese, black beans, jalapeno peppers, sour cream & guacamole. **10**
Add chicken or pulled pork for an additional ***4***

SOUPS & STARTERS Starting at 11am

Soup of the Day ~ A handcrafted combination of fresh local ingredients. **4**

Generations Crab Cake ~ Jumbo homemade lump crab cake served on a bed of spinach with cajun remoulade. **8**

French Onion Soup ~ Our special three onion soup, caramelized, with burgundy wine, crostini and swiss cheese. **6**

Steamed Mussels ~ Steamed mussels in garlic & local draught beer broth with crumbled bacon. **12**

Sweet Potato Fries ~ Plate of sweet potato french fries with our sriracha cream dipping sauce. **6**

Shrimp Cocktail ~ 6 large shrimp served with our homemade spicy cocktail sauce. **10**

Potstickers ~ Seared pork filled dumplings on a bed of mixed greens with a Asian peanut sauce. **8**

Golden Nachos ~ Tortilla chips with fresh jalapenos, black olives, and tomatoes, topped with cheddar cheese. Served with salsa, sour cream and guacamole. **10**
*Add spicy ground beef or chicken for **4***

Chicken Wings ~ Our crispy wings served with celery, carrots & blue cheese. Choice of mild, medium, hot, BBQ or our signature habanero mango. **10**

Local Artisan Cheese & Charcuterie Plank ~ A variety of cheeses & meats by local farms served with fruit, crostini and crackers. **22**

SALADS Starting at 11am

Fresh Farm Salad ~ Seasonal greens, tomatoes, cucumbers, carrots, red onion & your choice of dressing. **7**

Caesar Salad ~ Classic caesar dressing with romaine lettuce, croutons and parmesan cheese. **8**

Asgaard Goat Cheese Salad ~ Local garden greens. Topped with local farm fresh seasonal vegetables, beets, fresh tomatoes, red onion, fresh herb vinaigrette & Asgaard goat cheese. **8**

Enhance your salad:

*Grilled Shrimp Skewer **5*** *Grilled Chicken **6***
*Jumbo Lump Crab Cake **8*** *Grilled Salmon **8***
*Grilled Strip Loin **8***

DINNER ENTREES starting at 4pm

Enhance your meal by adding a small garden salad or soup of the day for an additional **3.**
Dinners include daily vegetable and potato where appropriate.

SEA

Shrimp Scampi
~ Jumbo white shrimp sautéed with fresh basil, garlic, herbs, white wine and lemon, finished with scampi butter and nestled in linguine pasta. **26** °° ~

Adirondack Trout Fillet
~ Cornmeal dusted then pan-fried or seared. Finished with a lemon & butter sauce. **18** ~

Generations Crab Cake
~ Jumbo lump crab cake served on a bed of spinach with cajun remoulade & a shrimp skewer. **19** ~

ADK Surf 'N' Turf
~ 6 oz. NY Strip paired with our house made specialty crab cake. **28** °°°° ~

Atlantic Salmon
~ Pan seared salmon with a creamy dill & lemon sauce. **23** ~

GARDEN

Pasta Primavera
~ Linguine with sautéed julienne vegetables, and a fresh basil pesto. Finished with baby spinach & parmesan cheese. **18** ~

Three Cheese Ravioli
~ Tender pasta filled with Italian cheeses served on fresh spinach and finished with a fresh tomato basil sauce. **17** ~

Enhance your meal:
~ Jumbo Lump Crab Cake ***8*** *~ Grilled Shrimp Skewer* ***5***
~ Grilled Strip Loin ***8*** *~ Grilled Chicken* ***6***

DINNER ENTREES Starting at 4pm

Enhance your meal by adding a small garden salad or soup of the day for an additional **3**
Dinners include daily vegetable and potato where appropriate.

LAND

N.Y. Strip Loin

~ Deliciously seasoned 10oz strip loin grilled to your liking. **23 ~**

Seasonal Grilled Chicken

~ Two grilled chicken breasts, topped with a fresh tomato & sweet corn relish. **23 ~**

Pork Tenderloin

~ Grilled pork tenderloin with sautéed seasonal greens, ginger, garlic & lime. **23 ~**

Baby Back Ribs

~ Tender and delicious. Grilled and triple basted with our house made
mild chipotle barbeque sauce.
Served with fries. *full rack* ***22*** */ half rack* ***16 ~***

Generations Schnitzel

~ Two lightly breaded veal cutlets. Finished with a mild jalapeno
& lemon compound butter. **21 ~**

Edgley Farm Bison Chop Steak

~ Pasture raised buffalo sautéed then served with a side of blueberry, BBQ glaze. **25 °° ~**

Chicken Marsala

~ Free range chicken breast sautéed with shallots, wild mushrooms, with marsala
wine demi-glace & a touch of cream. **20 ~**

Enhance your meal:

~Jumbo Lump Crab Cake ***8*** *~ Grilled Shrimp Skewer* ***5***
~ Grilled Strip Loin ***8*** *~ Grilled Chicken* ***6***

LIGHTER FARE Starting at 4pm

Chicken Sandwich ~ Grilled chicken on a soft pretzel roll, served with provolone cheese, spinach, fresh sliced avocado & creamy sriracha sauce. **13**

Kilcoyne Farm Burger ~ 8oz. all-natural black angus burger with lettuce, tomato, onion, pickle and your choice of american, swiss, cheddar or blue cheese. Served on a light & airy pretzel roll. **14**

Turkey BLT ~ Carved turkey breast on wheat toast with lettuce, tomato and apple wood smoked bacon. Served with a side of mayo. **12**

Maple Chipotle Pulled Pork Taco ~ Three soft tacos filled with dry rubbed, house made, pulled pork & our special homemade chipotle pico di gallo. Served with a fresh vegetable slaw. **13**

Happy Hour

Daily from 3–7pm

~ Domestic Beer Bottles $2 ~

Bud, Bud Light, Coors Light, Miller Light, Michelob Ultra

~ Draft Beer $3 ~

Ask your server about our seasonal selection

~ Well Mixed Drinks $3 ~

House Vodka, Rum, Tequila, Gin or Whiskey
with juice or soda

~ Glass of Wine $5 ~

Any of our wines by the glass

Pricing valid in bar area only