



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

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

Huevos Rancheros - Grilled flour tortilla stuffed with black bean Pico. Pepper jack cheese, topped with home fries, two eggs any style & green Chile sauce. 13 *

Base Camp - Two fried green tomatoes topped with poached eggs, fresh basil hollandaise & asparagus. Served with home fries. 13 *

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

Riverbed - Tricolor quinoa, sautéed spinach, tomatoes & two poached eggs finished with chive oil. Served with choice of toast. 13 *

The Hasselhoff - One of our giant hand crafted Bavarian pretzels stuffed with scrambled eggs, home fries & your choice of meat. 15 ***

Crab Cake Benny - Two golden brown house crab cakes, two poached eggs, chive hollandaise & grilled asparagus. Served with home fries. 16 ****

Hunters Hash - Ground venison, mushrooms, peppers, onions, potatoes, rosemary & juniper berries topped with two poached farm fresh eggs in a cast iron skillet & your choice of toast. 16 ****

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

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), pumpernickel or seeded rye. (Gluten free bread available).

Armstrong - Uncured bacon, naturally smoked ham, Vermont Country Farms maple sausage & Swiss cheese. 11

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

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

Haystack - Chive infused three egg omelet stuffed with asparagus, tomatoes & fresh mozzarella. 11

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, Uncured Canadian bacon, Vermont Country Farms maple sausage, Peppers, onions, spinach, mushrooms, roasted tomatoes, brussel sprouts, Cheddar curds, American, Whiteface cheddar, Swiss, smoked Blue cheese. Each additional item. .50

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.

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

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

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

Wright Peak - Our challah bread French toast finished with maple thyme butter & bourbon glaze. Served with your choice of meat. 12

Blue Mt. Lake - Blueberry puree infused flapjacks stuffed with more fresh blueberries & topped with honey lemon butter. Served with your choice of meat. 12

Table Top - House Bavarian waffle topped with homemade blackberry jam & white chocolate chips. Served with your choice of meat. 11

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

FIT & ACTIVE

Whiteface Oatmeal - Our 30 minute steel cut oatmeal topped with homemade blackberry jam & nature's valley granola in a cast iron skillet. 9

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, pumpernickel.
(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 house rubbed crispy golden brown fried wings tossed in your choice of hot, medium, mild, Sawtooth BBQ, honey garlic sriracha, garlic truffle parmesan or tangy Bitburger. Served with carrots, celery & blue cheese or ranch. Choice of boneless or regular. 12

716 Dip - This is our version of the classic Buffalo chicken dip served to you in a piping hot cast iron skillet topped with smoked blue cheese & served with homemade kettle chips. Let's Go Buffalo!! 11 

Pork Belly Poutine - A North Country favorite, seasoned fries topped with crispy pork belly, local cheddar curds & our stout gravy in a cast iron skillet. 12


Buds & Spuds - Crispy deep fried gnocchi & Brussel sprouts tossed in white truffle oil, parmesan cheese & finished with balsamic reduction. 11 

Cherry Patch Calamari - Crispy flashed fried calamari & sliced cherry peppers finished with lemon caper aioli & served with tomato sauce for dipping. 12

F.G.T. - Fried green tomatoes layered with fresh mozzarella, roasted red pepper aioli & chive oil. 12 

Crab Cakes - Lump crabmeat cakes served golden brown with a bed of field greens & finished with chipotle aioli. 14

Kennebunk - Grilled lobster stuffed raviolis finished with lemon caper aioli. 15

Fire Tower - Giant handmade Bavarian pretzel paired up with our house Bitburger mustard & beer cheese for dipping. 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! 32



 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, Peach Vinaigrette

Enhance any of our fresh salads with **Grilled Chicken. 5** **Atlantic Salmon. 10** **Two crab cakes. 8**

Peach & Fennel Salad - Field greens, shaved fennel, fresh peaches, candied walnuts red onions & goat cheese finished with peach 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

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, 1000 island & grilled artisan pumpernickel bread. 16

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

Oma's Tuna - Fresh albacore tuna salad topped with field greens, fresh tomato & red onion on grilled maple walnut bread. Served with French fries & a pickle. 14

C.B.L.T - Grilled sourdough, all natural Canadian bacon, fried green tomatoes, field greens & chipotle aioli. 15

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

PERSONAL PIZZAS 11am-CL

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

Boathouse - Fire braised 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 

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

Gothics - Fire braised chicken, sawtooth BBQ, sliced red onion, fresh scallions, uncured bacon, Whiteface cheddar & mozzarella cheese. 15

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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 of our special blend bratwurst patties topped with sautéed peppers, onions, Swiss cheese & our house Bitburger mustard. 16

Woodsman - 8oz handmade venison burger topped with Whiteface cheddar, blackberry bacon & onion jam. 17

Lean to - Black bean & chipotle vegetarian burger topped with fresh mozzarella, field greens, tomatoes, sliced red onion & roasted red pepper aioli. 15 ✓

2543 - 8oz farm burger topped with sautéed onions, mushrooms, Swiss cheese & white truffle aioli. 17

MAIN EVENT 4pm-CL

Marcy Strip - 12 oz, strip steak, grilled to perfection then finished with our signature steak sauce. Served with roasted garlic mashed potatoes & summer vegetable ragout. 32 ☺
(please allow extra time for steaks ordered well done).

North Country Chicken - Grilled Vermont country farms chicken breast topped with sweet corn relish & stout gravy. Served with roasted garlic mashed potatoes & summer vegetable ragout. 19

Forever Wild - Fresh ziti pasta tossed in basil pesto, roasted tomatoes & finished with a balsamic reduction & fresh mozzarella. 18 ✓

Jail Island Salmon - Grilled & topped with lemon olive tapenade & crispy onions. Served with roasted garlic mashed potatoes & summer vegetable ragout. 25 ☺ (minus crispy onions).

Basin Pork Chop - Grilled Prime Reserve bone-in pork chop finished in our Sawtooth barbeque glaze & topped with maple mustard coleslaw. Served with roasted garlic mashed potatoes & summer vegetable ragout. 25 ☺

Ahi Tuna - Blackened tuna steak topped with grilled peach salsa & served with roasted garlic mashed potatoes & summer vegetable ragout. 25 ☺

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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



- 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
KYLE WIDRIG - 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

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