



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 & Heidelberg artisan bread featuring no preservatives or additives. (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 *

Coney Mt. - Two poached eggs, corned beef hash, Swiss cheese & grilled rye bread finished with rich tomato & rosemary hollandaise. 14 **

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

Base Camp - Sweet potato, butternut squash, spinach, maple & thyme hash, finished with two eggs any style. 13 *

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

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

Toast Selection - Proudly serving Heidelberg's Artisan Bread: sourdough, rye & wheat. (Gluten free bread available).

Cheese selection - American, Whiteface cheddar, Smoked blue & Swiss

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

ALL ROLLED UP

All omelets are made with three farm fresh eggs & served with seasoned home fries & choice of sourdough, rye or wheat. (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 Hoesenberg - Mushrooms, onions, peppers & fresh spinach. 10

The Olympian - Fresh basil pesto infused egg white omelet stuffed with roasted red pepper & goat cheese. 13 *

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

Redfield - Red velvet pancakes stuffed with white chocolate chips & topped with homemade blackberry jam. Served with your choice of meat. 12

Wright Peak - Pretzel bread French toast finished with a hazelnut liqueur glaze & light chocolate drizzle served with your choice of meat. 12

Table Top - House Bavarian waffle topped with fresh banana slices, candied walnuts & a spiced rum glaze. 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 apple jam & candied walnuts served 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 - Proudly serving Heidelberg's Artisan Bread: sourdough, rye & wheat. (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, maple bacon Bitburger or lemon schnitzel. Served with carrots, celery & blue cheese or ranch. Choice of boneless or regular. 12

White Birch Dip - Cheesy fire braised chicken & brussel sprout dip served in a hot cast iron skillet & topped with crispy Black River bacon & truffle oil. Served with house kettle chips. 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

Opa's Bratwurst Chili - Homemade bratwurst chili served with warm pretzel bread. 10

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

Snow Caps - Roasted red pepper, spinach & goat cheese bruschetta served with warm wood fire grilled flatbread crostinis. 9 

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

Fire Tower - Giant handmade Bavarian pretzel paired up with our house Bitburger mustard & beer cheese for dipping. 12 

=====> THIRSTY? HOW ABOUT A GIANT PRETZEL & PITCHER OF BEER??? SEE YOUR DRINK MENU FOR YOUR DRAFT CHOICES. 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**

Generations Green - Fresh spinach, Black River bacon, maple mustard vinaigrette, sliced red onion, hard boiled egg & goat cheese crumbles. **FULL 9 / HALF 5**

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

Cascade Caesar - Crisp romaine, creamy house Caesar dressing, homemade 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 are served with fries & a pickle, on Heidelberg artisan breads featuring no additives or preservatives. (Gluten Free bread available).

Camp Rueben - Sliced pastrami, premium sauerkraut, Swiss cheese & homemade Thousand Island dressing on grilled rye bread. **16**

Golden Arrow Club - Maple roasted turkey, cracked black pepper aioli, Black River bacon, field greens & fresh tomato on grilled whole wheat bread. **16**

Oma's Tuna - Albacore tuna salad topped with field greens, fresh tomatoes & sliced red onion on grilled whole wheat bread. **14**


Black Forest Grill - An open faced hot roast beef sandwich topped with Whiteface cheddar, stout gravy & crispy tobacco onions on grilled sourdough bread. **15**

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 - Extra virgin olive oil, chopped garlic, roasted tomatoes, mozzarella, fresh basil & a balsamic reduction. **15** 

Rocky Peak - Homemade Sawtooth barbeque, fire braised chicken, sliced cherry peppers, Black River bacon, cheddar & mozzarella. **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. All burgers are served with French fries & a pickle.

Main Street - 8oz farm burger, local greens, tomato & onion on a toasted Heidelberg roll. 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 served on a toasted Heidelberg roll. 16


Das Bratty Melt - Two of our special blend 4oz bratwurst patties topped with grilled peppers, onions, Swiss cheese & our house Bitburger mustard on grilled Rye bread. 16

Whiteface Chicken - Grilled marinated chicken breast topped with Whiteface Cheddar, Black River bacon, field greens, fresh tomatoes, sliced red onion & cracked black pepper aioli. Served on a toasted Heidelberg roll. 15


Lean to - A vegetarian black bean burger topped with chipotle aioli, Whiteface cheddar, field greens & fresh tomato served on a toasted Heidelberg roll. 15 

2543 - Grilled 8oz farm burger topped with Black River bacon, Applewood smoked blue cheese, fresh scallions & chipotle aioli. Served on a toasted Heidelberg roll. 17

MAIN EVENT 4pm-CL

Marcy Strip - 12 oz. strip steak, grilled to perfection then finished with our signature steak sauce & served with mashed red potatoes & roasted root vegetables. 32 
(please allow extra time for steaks ordered well done).

North Country Chicken - Herb roasted half chicken topped with sweet corn relish & stout gravy. Served with mashed red potatoes & roasted root vegetables. 21

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

Jail Island Salmon - Cedar plank roasted salmon finished with an Adirondack maple & citrus glaze. Served with mashed red potatoes & roasted root vegetables. 25 

Basin Pork Chop - Grilled Prime Reserve bone-in pork chop finished with a bourbon cider reduction & topped with apple walnut coleslaw. Served with mashed red potatoes & roasted root vegetables. 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 - chocolate chips, nuts, or rainbow 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
- Chocolate Martini** - Vodka & Godiva liquor served in a martini glass with a chocolate swirl. 9
- Harvest Rush** - Lake Placid 46 Peaks vodka, pumpkin liquor & milk served in a pint glass. 10
- 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

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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