



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, North Country Smokehouse ham or maple sausage links. 4.50

Main Street Skillet - Corned Beef Hash, two poached eggs & asparagus finished with green onion hollandaise in a cast iron skillet with your choice of toast. 13

North Country Sammich - Fried eggs, uncured bacon, cheddar cheese, chipotle aioli & crispy poblano peppers on a toasted Heidelberg roll. Served with home fries. 13

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

Base Camp - Brussel sprout, potato & sweet red onion hash tossed in a roasted red pepper pesto. Topped with two eggs any style with your choice of toast. 13

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

Sunny Cove - Grilled Heidelberg sourdough, smoked salmon, two poached eggs, asparagus & lemon dill hollandaise. Served with home fries. 16

The Notch - Breakfast sandwich with two farm fresh scrambled eggs (sorry, no substitutions!) on a Heidelberg bun 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, North Country Smokehouse ham or a maple sausage links.

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 - Black River uncured bacon, North Country Smokehouse ham, maple sausage & Swiss cheese. 11

Mt Emmons - North Country Smokehouse ham, peppers, onions & Whiteface cheddar. 10

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

Create Your Own - Three farm fresh eggs with your choice of two items. 12

"Create Your Own" Options - North Country Smokehouse ham, Black River uncured bacon, Uncured Canadian bacon, maple sausage links, 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 gluten free cauliflower grilled crust topped with eggs & fresh toppings.

Smokehouse - North Country Smokehouse ham, Black River uncured bacon, scrambled eggs & local cheddar cheese curds served on a gluten free cauliflower crust. 11

The Red Chair - Homemade basil pesto, roasted tomatoes, mushrooms, mozzarella cheese, scrambled eggs & stout caramelized onions served on a gluten free cauliflower crust. 10

Coney Mt. - Corned beef hash & cheddar cheese on a gluten free cauliflower pizza crust topped with two over easy eggs. 14

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

Bobsledder - Three house flapjacks infused with bananas, chocolate chips & topped with toasted coconut butter. Served with your choice of meat. 12

Wright Peak - Thick cut Heidelberg bread dipped in French toast batter & finished with maple cranberry glaze. Served with your choice of meat. 12

Table Top - House Bavarian waffle topped with Adirondack maple bourbon butter. Served with your choice of meat. 11

Meats - Black River uncured bacon, Black River uncured Canadian bacon, North Country Smokehouse ham or Maple sausage links.

FIT & ACTIVE

Whiteface Oatmeal - 30 min steel cut oatmeal topped with toasted sugar in the raw, maple thyme glaze & fresh berries. Served in a cast iron skillet. 10

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 - North Country Smokehouse ham, Black River uncured bacon, Black River uncured Canadian bacon, maple sausage links, 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, truffle & spice or maple bourbon blackberry. Served with carrots, celery & blue cheese or ranch. Choice of boneless or regular. 12


716 Dip - It's Back! Our homemade creamy buffalo chicken dip made with fire braised chicken & five different cheeses. Topped off with smoked blue cheese crumbles & served in a cast iron skillet 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 N' Spuds - Deep fried brussel sprouts & potato gnocchi tossed with white truffle oil & shaved parmesan, finished with a light 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

Smoked Salmon Tostado - Crispy cauliflower crust, smoked salmon, cream cheese, capers, red onion & roasted tomatoes topped with green onion oil & lemon zest. 15 

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 - Homemade ranch, homemade blue cheese, Blackberry balsamic, Maple Mustard & 1000 Island
Enhance any of our fresh salads with **Grilled Chicken. 5** **Atlantic Salmon. 10**

Generations Green - Fresh field greens, dried cherries, smoked blue cheese, red onion, cucumbers & blackberry balsamic. 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

Oma's Tuna Plate - Our homemade tuna salad atop a farm fresh salad with your choice of dressing. FULL 14 / HALF 7


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 - North Country Smokehouse turkey, Black River bacon, homemade basil pesto, white truffle aioli, field greens & fresh tomato on a cauliflower flatbread. 15 

German Dip - Sliced roast beef, stout caramelized onions, Swiss cheese & Bitberger aioli on grilled sourdough. Served with a cup of our German onion broth for dipping. 15


River Runner - Smoked salmon, cream cheese, red onion, capers & fresh tomato on grilled sourdough bread. 17

Opa's Bratwurst - Grilled local beer bratwurst link topped with sauerkraut & house Bitberger mustard on a warm pretzel hoagie. 15

Bushwhacker - Grilled sourdough stuffed with Black River bacon, Swiss cheese, fresh tomatoes, field greens & basil aioli. 14


PERSONAL PIZZAS 11am-CL

Pizza & beer? Yes please! All pizzas are personal size on a gluten free cauliflower grilled crust.

Boathouse - Fire braised chicken, uncured bacon, roasted tomatoes, house ranch dressing, Whiteface cheddar & green onions. 14 

Green Roof - House made basil pesto, roasted tomatoes, stout caramelized onions, mushrooms & mozzarella cheese. Finished with local field greens & a balsamic glaze. 14  

Skylight - Extra virgin olive oil, chopped garlic, roasted tomatoes, mozzarella, fresh basil & a balsamic reduction. 14  

Rocky Peak - Homemade Sawtooth barbeque, fire braised chicken, sliced cherry peppers, Black River bacon, cheddar & mozzarella. 14 

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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, stout caramelized onions, Swiss cheese & our house Bitburger mustard on grilled Rye bread. 16


Whiteface Chicken - Grilled marinated chicken, Black River bacon, Swiss cheese, basil aioli, field greens, fresh tomatoes & red onion. 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, smoked blue cheese, stout caramelized onions white truffle aioli & fresh scallions served on a toasted Heidelberg roll. 17

Bomb Chickity - Cajun dusted chicken, white cheddar, uncured bacon, chipotle aioli & crispy pablano peppers served on a toasted Heidelberg roll. 15


MAIN EVENT 4pm-CL

Marcy Strip - 12 oz. strip steak, grilled to perfection then topped with smoked blue cheese & bacon butter. Served with sour cream & chive mashed potatoes, homemade steak sauce & roasted Brussel sprout ragout. 32
(please allow extra time for steaks ordered well done). 

Hazelnut Chicken - Hazelnut encrusted chicken breast finished with orange liqueur glaze. Served with sour cream & chive mashed potatoes & roasted Brussel sprout ragout. 18

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

Jail Island Salmon - Grilled salmon finished with maple Bitberger glaze & crispy tobacco onions. Served with sour cream & chive mashed potatoes & roasted Brussel sprout ragout. 25

Basin Pork Chop - Grilled bone in prime reserve pork chop topped with caramelized apples & maple bourbon blackberry sauce. Served with sour cream & chive mashed potatoes & roasted Brussel sprout 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 - 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
Tiramisu Martini - Kahlua, Rumchata, Godiva Chocolate liquor & heavy cream served in a Martini glass topped with whipped cream & cocoa powder. 10
Chocolate Martini - Vodka & Godiva liquor served in a martini glass with a chocolate swirl. 9
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

FRIDAY NIGHT **LIVE MUSIC** 7PM - 10PM
TUESDAY NIGHT **TRIVIA** 7PM - 9PM
AND MOST IMPORTANTLY...
DAILY **HAPPY HOUR** 3PM-7PM (bar area only, sorry!)
SEE YOUR DRINK MENU FOR DETAILS

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