



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, Adirondack Red Fox Maple Syrup & locally baked artisan 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, New York hickory smoked 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

White Pine - Hickory smoked ham, green onion infused egg whites & Swiss cheese on a grilled port muffin. Served with seasoned 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 - Fried green tomatoes topped with two poached eggs, roasted corn salsa & watermelon radish. Served with seasoned home fries. 14

Eggs Adirondack - Two poached eggs, Black River uncured Canadian bacon, grilled asparagus & buttermilk biscuits topped with hollandaise sauce & roasted tomatoes. Served with seasoned home fries. 14

Sunny Cove - Smoked salmon, local bagel, whipped cream cheese, capers, fresh tomatoes & sliced red onion. Served with fresh lemon wedges & field greens. 16

The Notch - Breakfast sandwich with two farm fresh scrambled eggs (sorry, no substitutions!) on a grilled port muffin. Served with seasoned home fries & your choice of cheese & meat. 11

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

Cheese selection - American, New York cheddar, Swiss, Pepper Jack & Blue Cheese.

Meat selection - Black River uncured bacon, Black River uncured Canadian bacon, New York hickory smoked uncured ham or maple sausage links.

ALL ROLLED UP

All omelets are made with three farm fresh eggs & served with seasoned home fries & choice of sourdough, rye, wheat or Maple walnut. (Gluten free bread available).

Armstrong - Black River bacon, NY Hickory smoked ham, maple sausage & Pepper Jack cheese. 11

Mt Emmons - NY hickory smoked ham, peppers, onions & NY cheddar. 10

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

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

"Create Your Own" Options - NY hickory smoked uncured ham, Black River uncured bacon, Black River uncured Canadian bacon, maple sausage, peppers, onions, mushrooms, roasted tomatoes, spinach, Brussel sprouts, American cheese, NY cheddar, Swiss, Pepper Jack. 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 - NY Hickory smoked ham, Black River bacon, scrambled eggs & local cheddar cheese curds on a cauliflower pizza 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

Blue Mt. Lake - Three pancakes infused with blueberry puree, then stuffed with fresh blueberries & topped with lemon butter. Served with your choice of meat. 12

Wright Peak - Thick cut Heidelberg bread dipped in our French toast batter & topped with caramelized apples & rum glaze. Served with your choice of meat. 12

Campfire Waffle - A graham cracker infused waffle topped with chocolate chips & roasted marshmallows. Served with your choice of meat. 11

Meats - Black River uncured bacon, Black River uncured Canadian bacon, New York hickory smoked uncured 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 - A fresh fruit, berry, granola & yogurt parfait layered high in a North Country mason jar. 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 locally baked artisan breads: sourdough, rye, wheat & Maple walnut. (Gluten free bread available).

4.50 Each - New York hickory smoked uncured 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, maple chipotle or Moe Ryle 5.0 (cherry peppers, bacon, chipotle aioli). Served with carrots, celery & blue cheese or ranch. Choice of boneless or regular. 12

716 Dip - 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

The Haystack - Zucchini, squash, tomatoes, poblano peppers & onion marinated in curry spice. Grilled, skewered & served with fresh tzatziki sauce & watermelon radishes. 9  


Buds N' Spuds - Deep fried Brussels sprout & 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

Chips & Dip - House made kettle chips with homemade creamy German onion dip. 8 

Cajun Shrimp Skewers - Cajun dusted grilled shrimp & pineapple, chipotle aioli & roasted corn salsa. 15 

Taproom M&C Board - Black River smoked pork loin, cast iron baked brie, house Bitburger mustard & warm pretzel bread. 15

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



 VEGETARIAN



 GLUTEN FREE (Gluten free bread available)

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SOUP & SALAD 11am-CL

House Dressings - homemade ranch, homemade blue cheese, honey balsamic, maple mustard & 1000 Island
Enhance any of our fresh salads with **Grilled Chicken. 5** **Atlantic Salmon. 10**

Generations Green - Baby kale, red beets, candied walnuts, goat cheese, red onion & maple mustard vinaigrette.
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 serving local, sustainable & environmentally friendly deli meats. No nitrates, hormones or antibiotics. All sandwiches are served with a choice of fries or kettle chips & a pickle on locally baked artisan bread. (Gluten Free bread available).

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

Golden Arrow Club - Sliced turkey, Black River bacon, cranberry aioli, field greens & sliced tomatoes on grilled maple walnut bread. 15

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

Generations Dagwood - Sliced turkey & pastrami, Swiss, American, field greens, sliced tomatoes, red onion & fresh dill aioli on a grilled pretzel hoagie (A monster sammich). 16

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

Bushwhacker - NY hickory smoked ham, caramelized apple spread, brie cheese & stout caramelized onions stuffed in between grilled sourdough bread. 14



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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 

The 315 - Fire braised chicken, our 716 Buffalo dip, carrots, celery, cheddar, mozzarella & a hint of blue cheese. 14 

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 a choice of French fries or kettle chips & a pickle.

Main Street - 8oz farm burger, local greens, tomato & onion on a toasted Heidelberg roll. 14
Add cheese. 1 Add bacon. 2

Cheese Selections - American, New York cheddar, Swiss, Smoked blue, Pepper Jack.

WolfJaw - 8oz farm burger, Sawtooth BBQ, New York 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

The Thunderbird - Grilled marinated chicken breast, Sawtooth BBQ, Black River bacon, Pepper Jack cheese & crispy tobacco onions on a toasted Heidelberg roll. 15

Lean to - The vegetarian beyond burger topped with chipotle aioli, Pepper Jack cheese, field greens, fresh tomato & sliced red onion on a toasted Heidelberg roll. 16 

2543 - Grilled 8oz farm burger topped with bacon & red onion marmalade, blue cheese & our Generations secret sauce on a toasted Heidelberg roll. 17

Bomb Chickity - Cajun dusted chicken, Pepper Jack cheese, uncured bacon, chipotle aioli & crispy poblano peppers served on a toasted Heidelberg roll. 15

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MAIN EVENT 4pm-CL

Marcy Strip - 12 oz. strip steak, grilled to perfection then topped with caramelized stout onions & homemade steak sauce. Served with garlic & rosemary mashed potatoes and summer squash ragout. 32


(please allow extra time for steaks ordered well done). 

North Country Chicken - Grilled marinated chicken breast topped with a rich stout gravy and roasted corn salsa. Served with garlic & rosemary mashed potatoes and summer squash ragout. 18

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

Jail Island Salmon - Grilled salmon finished with a honey lemon & herb glaze. Served with a cool lentil salad & summer squash ragout. 25 

Basin Pork Chop - Grilled bone in prime reserve pork chop finished with a maple bourbon glaze & crispy tobacco onions. Served with garlic & rosemary mashed potatoes and summer squash ragout. 25

Ahi Tuna - Grilled spice rubbed tuna steak, cooked rare & topped with pineapple-lime salsa. Served with a cool lentil salad and summer squash ragout. 25 

KIDDIES 11am-CL 12 & Younger, please!

All children's menu items include a choice of juice, milk or a fountain soda.

Hamburger - Grilled 4oz. burger served with field greens, tomatoes, a sliced pickle & your choice of fries or home made kettle chips. 10

Chicken Tenders - 3 crispy fried chicken tenders served with carrots, celery & your choice of fries or homemade kettle chips. 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 carrots, celery & your choice of fries or home made kettle chips. 10

Grilled Chicken - Grilled Vermont Country Farms chicken breast served with carrots, celery & your choice of fries or home made kettle chips. 10

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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