



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

North Country Sammich - Scrambled eggs, corned beef hash, local cheddar & our secret sauce on grilled rye bread. 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

Marcy Field - Roasted butternut squash, russet potatoes, mushrooms & spinach tossed with a hint of curry powder. Topped with two poached eggs & green onion hollandaise. 13

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

The Flannel - Red beets, russet potatoes, roasted fennel & green onions in a cast iron skillet topped with two sunny side eggs. Served with choice of toast. 13

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

The Blue Line - Buttermilk biscuits topped with Adirondack style maple sausage gravy. Topped with two scrambled eggs & served with seasoned home fries. 14

Toast Selection - Proudly serving local artisan bread: sourdough, rye, wheat & maple walnut. (Gluten free bread available).

Local Cheese selection - American, New York cheddar, Gruyere, Munster, 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, Brussels sprouts, American cheese, NY cheddar, Gruyere, Munster, 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 four sunny side up 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 brioche bread dipped in our French toast batter & topped with maple cranberry glaze. Served with your choice of meat. 12

Table Top - Our house buttermilk waffle topped with maple bourbon glazed bananas & 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 baked in a cast iron skillet & topped with a candied walnut crumble. 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 money mustard. 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



Taproom Poppers - Black River bacon wrapped jalapeno halves stuffed with cheddar & cream cheese. Finished with chipotle aioli. 12 


Buds N' Spuds - Deep fried Brussels sprout & potato gnocchi tossed with white truffle oil, shaved parmesan & topped with roasted garlic aioli then 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

ADK Skins - Fresh potato skins stuffed with local cheese curds, Black River bacon & fresh scallions. Resting in a bed of our stout gravy. 12

Rocky Falls - Butter grilled toast points topped with roasted beets, butternut squash, Brussels sprouts, goat cheese & a maple thyme drizzle. Think winter bruschetta! 12 

Fergs Bog Flatbread - Creamy brie, dried cranberries & candied pecans on a cauliflower crust finished with a maple thyme glaze. 14  

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** **Chicken Salad. 4**

Generations Green - Roasted Brussels sprouts, red beets, butternut squash, goat cheese, roasted pistachios, red onion & Maple thyme 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

German Onion Soup - Our version of the classic onion soup made with dark beer & topped with pretzel crostini & gruyere & munster 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 - Brick oven pastrami, premium sauerkraut, gruyere 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, Bitburger aioli, gruyere & mozzarella cheese on a toasted hoagie roll. Served with a cup of our German onion broth for dipping. 15

Snow Shoe - Cranberry pistachio chicken salad on a grilled port muffin with field greens, sliced tomato & red onion. 14

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

Chicken Philly - Fire braised chicken, poblano peppers, stout caramelized onions, chipotle aioli, cheddar & mozzarella all stuffed inside a toasty hoagie roll. 15

Pastrami Po Boy - Brick oven pastrami, stout caramelized onions, cherry pepper relish, fresh dill aioli & shredded lettuce on a toasted hoagie roll. 16


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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 

Dacker - Brick oven pastrami, smoky peppercorn sauce, poblano peppers, stout onions, mushrooms, white cheddar & gruyere cheese. 15

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 sesame seed bun. 14
Add cheese. 1 Add bacon. 2

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

WolfJaw - 8oz farm burger, Sawtooth BBQ, New York cheddar, uncured bacon & crispy tobacco onions served on a toasted sesame seed bun. 16

Das Burger - Two of our special blend 4oz bratwurst patties topped with grilled peppers, stout caramelized onions, munster cheese & our house Bitburger mustard on a toasted sesame seed bun. 16

The Thunderbird - Grilled marinated chicken breast, Sawtooth BBQ, Black River bacon, pepper jack cheese & crispy tobacco onions on a toasted sesame seed bun. 15

Lean to - The vegetarian beyond burger topped with chipotle aioli, pepper jack cheese, field greens, fresh tomato & sliced red onion on a toasted sesame seed bun. 16 

2543 - Grilled 8oz farm burger topped with horseradish aioli, bacon, blue cheese crumbles & crispy tobacco onions served on a toasted sesame seed bun. 17

Slammin Salmon - Grilled Jail Island salmon topped with lemon caper aioli, field greens, tomatoes & sliced red onion served on a toasted sesame seed bun. 17

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MAIN EVENT 4pm-CL

Marcy Strip - Grilled 12oz center cut NY strip topped with white truffle butter & crispy tobacco onions. Served with house smashed potatoes & baby heirloom carrots. 34


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

ADK Pork Chop - Black peppercorn encrusted bone-in prime reserve chop finished with local maple cream sauce. Served over house smashed potatoes & heirloom baby carrots. 25

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

Jail Island Salmon - Seared Cajun dusted salmon topped with maple chipotle glaze. Served with house smashed potatoes & baby heirloom carrots. 25

Wiener Schnitzel - Breaded veal cutlet topped with our stout gravy served over house smashed potatoes & baby heirloom carrots. 22

River Runner - Pistachio encrusted rainbow trout finished with apricot butter. Served over house smashed potatoes & baby heirloom carrots. 24 

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 homemade 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 homemade kettle chips. 10

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

CHRISTOPHER MCDERMOTT - EXECUTIVE CHEF

KYLE WIDRIG - 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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