

BREAKFAST 7AM-11AM

OMELETES

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.

MT. EMMONS

\$11.00

NY hickory smoked ham, peppers, onions & NY cheddar. \$10.00

VAN HOEVENBERG

Mushrooms, onions, peppers & fresh spinach.
\$10.00

CREATE YOUR OWN

Three farm fresh eggs with your choice of two items. \$12.00 Each additional item +.50

"CREATE YOUR OWN" OPTIONS

NY hickory smoked uncured ham, Black River uncured bacon, Black River uncured Canadian bacon, maple sausage, peppers, onions, mushrooms, fresh tomatoes, spinach, Brussels sprouts, American cheese, NY cheddar, Gruyere, Munster, Pepper Jack.

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 FOODBORNE ILLNESS.

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. \$8.00

Add Black River uncured bacon, New York hickory smoked ham or maple sausage links.
\$4.50

GENERATIONS RANCHEROS

Two farm fresh eggs any style & seasoned home fries served over a grilled tortilla stuffed with poblano peppers, onions & local cheddar. Finished with our Generations secret sauce & fresh scallions. \$12.00

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. \$13.00

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. \$15.00

NORTH COUNTRY BURRITO

Poblano peppers, onions, Black River bacon, maple sausage, hickory smoked ham, scrambled eggs, pepper jack & home made chipotle aioli all rolled up in a grilled flour tortilla. Served with seasoned home fries.
\$14.00

EGGS ADIRONDACK

Two poached eggs, Black River uncured Canadian bacon, grilled asparagus & a grilled port muffin topped with hollandaise sauce & fresh tomatoes. Served with seasoned home fries. \$14.00

MT. MARCY FRITTATA

Corned beef hash, green onions, fresh tomatoes & peppers infused in an open-faced omelet. Finished with local white cheddar, seasoned home fries & our Generations secret sauce. \$14.00

OFF THE GRIDDLE

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

BUTTERMILK FALLS

Our signature Adirondack style flap jacks served with your choice of meat. \$10.00

Add - Fresh Blueberries, Fresh Strawberries or Chocolate Chips .50 Each

BLUE MT. LAKE

Three pancakes infused with blueberry puree, then stuffed with fresh blueberries & topped with lemon butter. Served with your choice of meat. \$12.00

WRIGHT PEAK

Thick hand cut brioche bread dipped in our French toast batter & grilled. Finished with maple pecan butter. \$11.00

TAPLE TOP

Our home made Belgium style waffle finished with salted caramel glaze. \$11.00

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.

FIT & ACTIVE

WHITEFACE OATMEAL

30 minute steel cut oatmeal topped with a Natures Valley granola crumble. Served in a cast iron skillet with fresh berries. \$10.00

NATURES CANDY

Fresh seasonal hand cut fruit. \$8.00

BANANA SPLIT PARFAIT

A fresh banana split & stuffed with Greek yogurt, fresh berries & Natures Valley granola. \$9.00

KIDS

SINGLE BUTTERMILK FLAPJACK

\$3.00

Add - Fresh Blueberries, Fresh Strawberries or Chocolate Chips. .50

OATMEAL

Served with brown sugar or maple syrup. \$3.50

ASSORTED COLD CEREAL

Ask your server for our selection. \$2.50

FRENCH TOAST STICKS

Topped with whipped cream. \$3.00

DRINKS

JUICE \$2.50 Each

Apple, Orange, Cranberry, Passion Fruit Guava, Pineapple or Grapefruit

MILK \$2.00 Each

Regular & Chocolate

HOT \$2.50 (free refills)!

Coffee & Tea

ALCOHOLIC \$8.00 Each

House Mimosa or Bloody Mary

GENERATIONS TAP & GRILL
LUNCH & DINNER

SOUP & SALADS

GERMAN ONION

Our version of the classic onion soup made with dark beer & topped with pretzel crostini & gruyere & munster cheese. Cup \$5. Crock \$8.

CHICKEN SPATZEL

Fresh chicken breast, roasted vegetables & spätzle dumplings in a rich chicken broth.

Cup \$5. Crock \$7.

FARM FRESH 

Local field greens, cucumbers, tomatoes, carrots & sliced red onion topped with homemade croutons & your choice of house dressing. Full \$9. Half \$5.

CAESAR

Crisp romaine, creamy house Caesar dressing, homemade croutons & parmesan. Full \$8. Half \$4.

COBB

Fresh field greens topped with fire braised chicken, grape tomatoes, Black River bacon, hard boiled egg, blue cheese crumbles, crispy tobacco onions & home made green goddess dressing. Full \$9. Half \$5.

- DRESSING & ENHANCEMENTS -

Honey Balsamic, 1000 island, maple mustard, green goddess, ranch, blue cheese

grilled chicken	\$5.00
atlantic salmon	\$10.00
chicken salad	\$4.00

STARTERS

WINGS

Ten house rubbed & deep fried chicken wings tossed in your choice of hot, medium, mild, maple chipotle, honey garlic sriracha, sawtooth BBQ or peppercorn teriyaki. Served with carrots, celery & your choice of blue cheese or ranch. Choice of boneless or regular. \$12.00

FIRETOWER 

Giant handmade Bavarian pretzel paired up with our house Bitburger mustard & beer cheese for dipping. \$12.00

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. \$11.00

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! \$11.00

TAPROOM QUESADILLA

Fire braised chicken, poblano peppers, stout caramelized onions, cheddar, mozzarella & our Generations secret sauce in a grilled flour tortilla. Served with salsa & sour cream. \$12.00

AHI TUNA 

Sesame seared ahi tuna steak served rare with cucumber wasabi & sriracha. \$15.00

PERSONAL PIZZA

All pizzas are served on a gluten free cauliflower crust

BOATHOUSE



Fire braised chicken, uncured bacon, fresh sliced tomatoes, house ranch dressing, Whiteface cheddar & green onions. \$14.00

GREEN ROOF



House made basil pesto, fresh sliced tomatoes, stout caramelized onions, mushrooms & mozzarella cheese. Finished with local field greens & a balsamic glaze.

\$14.00

SKYLIGHT



Extra virgin olive oil, chopped garlic, fresh sliced tomatoes, mozzarella, fresh basil & a balsamic reduction. \$14.00

ROCKY PEAK



Homemade Sawtooth barbeque, fire braised chicken, sliced cherry peppers, Black River bacon, cheddar & mozzarella. \$14.00

KIDS

All kids items include a choice of juice, milk or fountain soda.

hamburger & fries. 10

chicken tenders & fries. 10

cheese pizza. 10 Add pepperoni + \$1

kraft mac n' cheese with fries. 8

grilled cheese & fries. 10

grilled chicken & fries. 10

Pasta Plain, Butter, Marinara. 10

SAMMIES & SUCH

All sandwiches are served with a choice of fries or kettle chips. (Gluten Free bread available).

CAMP RUEBEN

Brick oven pastrami, premium sauerkraut, gruyere cheese & homemade Thousand Island dressing on grilled rye bread. \$16.00

GOLDEN ARROW CLUB

Sliced turkey, Black River bacon, cranberry aioli, field greens & sliced tomatoes on grilled maple walnut bread. \$15.00

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. \$15.00

ALPINE CHICKEN WRAP

Our homemade fire braised chicken salad with a hint of cranberry & maple mustard stuffed inside a grilled tortilla with sliced tomatoes & field greens. \$15.00

CHICKEN PHILLY

Fire braised chicken, poblano peppers, stout caramelized onions, chipotle aioli, cheddar & mozzarella all stuffed inside a toasty hoagie roll. \$15.00

ARTISAN BURGERS

11am-9pm

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. \$14.00

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.

\$16.00

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. \$16.00

THUNDERBIRD

In house smoked chicken breast, maple chipotle, Black River bacon & local cheddar on a toasted Sesame seed bun.

\$15.00

GERMAN SMASH BURGER

Two grilled bratwurst patties, Generations secret sauce, stout caramelized onions, Munster & American on a toasted Sesame seed bun. \$16.00

GENERATIONS 2543

Cracked black pepper encrusted burger, garlic aioli, Black River bacon, sliced tomatoes & field greens on a toasted Sesame seed bun. \$16.00

MAIN EVENT

4pm-9pm

MARCY STRIP

12 oz. center cup strip steak marinated in our homemade steak sauce, grilled to perfection & finished with white truffle butter. Served over house smashed potatoes & roasted Brussels sprouts. \$32.00

BASIN PORK CHOP

Grilled Prime Reserve bone-in pork chop finished with maple mustard BBQ sauce. Served over house smashed potatoes & roasted Brussel sprouts. \$25.00

NORTH COUNTRY CHICKEN

Inhouse smoked bone-in chicken breast finished with maple whiskey glaze. Served over house smashed potatoes & roasted Brussel sprouts. \$21.00

JAIL ISLAND SALMON

Seared salmon filet finished with cracked black pepper teriyaki glaze. Served over house smashed potatoes & roasted Brussels sprouts. \$25.00

FOREVER WILD

Fresh ziti pasta tossed in homemade basil pesto with fresh tomatoes & parmesan. Finished with light balsamic drizzle. \$18.00

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INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GENERATIONS TAP & GRILL

DESSERT

11AM-9PM

DESSERT

ADIRONDACK APPLE TART

CARAMELIZED APPLES BAKED IN A FLAKY TARTLET CRUST.
FINISHED WITH LOCAL MAPLE THYME GLAZE, WHIPPED CREAM &
FRESH BERRIES. **\$8.00** ADD ICE CREAM \$ 2.00

N.Y. CHEESECAKE

JUNIORS FAMOUS NEW YORK STYLE CHEESECAKE TOPPED WITH
FRESH BERRIES, CARAMEL & CHOCOLATE SAUCE. **\$8.00**

BANANA SPLIT BROWNIE SUNDAE

A FRESH BANANA SPLIT AND STUFFED WITH A RICH GLUTEN
FREE HONDURAN CHOCOLATE BROWNIE, VANILLA ICE CREAM,
CHOCOLATE SAUCE, CANDIED WALNUTS AND FRESH
STRAWBERRY. **\$9.00**

beer (draught) *Beers are subject to change*

Lakeside Libation, Big Slide Brewery, Lake Placid
5.2% ABV | 15 IBU • \$8 pint/\$30 pitcher

BREWED EXCLUSIVELY FOR THE GOLDEN
ARROW | AMERICAN GOLDEN ALE | PALE, WHEAT,
RYE MALTS | PACIFIC JADE HOPS | LIGHT, CRISP |

ALSO AVAILABLE IN IFL. QT CROWLERS

ONE \$13 | TWO \$24 | THREE \$33

Hot Whip IPA, Buried Acorn Brewing Co.
6.87% ABV | 15 IBU \$8 pint/\$30 pitcher

| HAZY, HOT, & HUMID | HEAVENLY DRY HOPS |

**THE FOLLOWING DRAFTS ARE AVAILABLE FOR HAPPY HOUR
IN OUR BAR AREA EVERY DAY FROM 3PM-7PM**

Bitburger Premium Pils, Bitburger Brauerei, Germany
4.8% ABV | 33 IBU | \$6 pint/\$22 pitcher

GOLDEN PILSNER | HERBAL NOTES | BITTER HOPS |
MELLOW SWEETNESS |

Franziskaner, Spaten-Franziskaner-Bräu,
Bavaria 5.0% ABV • \$6 pint/\$22 pitcher

WEISSBIER | COPPER-GOLDEN | AROMATIC SCENT |
HARMONIOUS FRUITS |

Switchback Ale, Switchback Brewing Co.,
5.0% ABV | 28 IBU | \$6 pint/\$22 pitcher

REDDISH-AMBER ALE | WELL-BALANCED |
HOP FLAVORS | MALTY FINISH |

Longboard Island Lager, Kona Brewing Co.,
4.6% ABV | 18 IBU | \$6 pint/\$22 pitcher

LAGER | SMOOTH REFRESHING | MALTY BODY |
| SLIGHT BITTER FINISH |

Lake Placid Big Slide IPA, Lake Placid Craft Brewing
7.0% ABV | 70 IBU | \$6 pint/\$22 pitcher

AMERICAN IPA | HAZY-GOLDEN COLOR |
SLIGHT PINEY HOP |

Oatmeal Stout, Browns Brewing Co.,
5.25% ABV | \$7 pint/\$26 pitcher

ENGLISH STOUT | DARK & BOLD |
RICH & SILKY SMOOTH

Downeast Cider, Downeast Cider House,
5.1% ABV | \$7 pint/\$26 pitcher

CIDER | UNFILTERED | GLUTEN FREE

UBU Ale, Lake Placid Pub & Brewery
7.0% ABV | \$6 PINT/\$22 PITCHER

ENGLISH STYLE ALE | DEEP GARNET RED COLOR |
DARK FRUIT & ROASTED MALT FLAVORS

bottles n' cans

\$4 Bud | Bud Light | Coors Light | Miller Light
| Michelob Ultra | Labatt Blue Light

\$4.50 Corona | Bitburger Drive (NA)
| Bitburger Drive (non alcoholic) |

\$6 Sixpoint, Resin IPA |
Flying Embers Hard Kombucha, Pineapple Chili (GF)
| Schneider Weisse, Original Weissbier 16 oz.

\$9 Beer Sampler Paddle (choose 4) 4.5oz

happiest hours

3pm -7pm Pricing Valid in Bar Area Only

\$3 Budweiser, Bud Light, Coors Light, Miller Light,
Michelob Ultra

\$4 Well Mixed Drinks

\$5 Select Draught Beer

\$6 House Wine By The Glass

\$13 10 Wings & A Pint

cocktails



cocktails

Generations Mediterranean Mule \$10

Figenza vodka, lime juice & ginger beer topped with club soda & a lime garnish.

Huckleberry Lemonade \$9 Glass | \$30 Pitcher

44 North Huckleberry vodka topped with lemonade & served in a rocks glass.

Champagne Lemonade Margarita \$10

Blanco tequila, triple sec, pink lemonade & brut champagne served in a rocks glass with a pink Himalayan rim.

Give me a Paloma \$ 11

Casamigos tequila, grapefruit juice, fresh lime juice & agave topped with club soda. Served on the rocks with a pink Himalayan rim & grapefruit garnish.

Sweet Honey Tea \$8

Four Roses bourbon, honey simple syrup & unsweetened iced tea garnished with a lemon.

Basil Cucumber Mojito \$9

White rum, basil, lime juice & honey simple syrup muddled and finished with club soda. Garnished with basil leaves & cucumber.

Grapefruit Mimosa \$8

Pol Clement Brut & Grapefruit juice garnished with grapefruit

wine

RED

Pinot Noir, Brownstone, California 26 / 7 Glass

Cabernet, Chasing Lions, North Coast 28 / 8 Glass

Zinfandel, Bogle, California 28 / 8 Glass

Malbec, Tilia, Argentina 25 / 7 Glass

Merlot, 14 Hands, Washington 26 / 7 Glass

WHITE

Pinot Grigio, Zenato, Italy. 24 / 7 Glass

Chardonnay, Brownstone, California. 26 / 7 Glass

Riesling, Relax, Germany. 28 / 8 Glass

Sauvignon Blanc, Brancott Estate, New Zealand * 28 / 8 Glass

White Zinfandel, Canyon Oaks, California. 20 / 7 Glass

Rose, Band Of Roses, Washington * 28/ 8 Glass

SPARKLING

Brut, Pol Clement, France. 20 / 7 Glass

Prosecco, Zonin, Italy. 24 / 8 Glass

Brut, Roederer Anderson Estate, California. 39

Champagne, Lanson Black Label Brut, France. 75

Non Alcoholic

\$2 Milk, Chocolate

\$2.50 (Free Refills) Coke, Diet Coke, Ginger Ale, Sprite, Orange Soda, Pink Lemonade, Unsweetened Iced Tea, Coffee

\$2.50 Apple Juice, Orange Juice, Cranberry Juice, Passion Fruit Guava Juice, Pineapple Juice, Grapefruit Juice, Hot Tea

\$3 Saranac Root Beer, Saranac Shirley Temple, Ginger Beer, Single Serve Saratoga Sparkling/Still Water

\$6 Large Saratoga Sparkling/Still Water