

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

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.