

BREAKFAST 730AM-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, smoked ham, maple sausage & Pepper Jack cheese. \$11.00

MT. EMMONS

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

Smoked ham, Black River uncured bacon, North Country Smokehouse Canadian bacon, maple sausage, peppers, onions, mushrooms, fresh tomatoes, spinach, Brussels sprouts, American cheese, NY cheddar, Swiss, Muenster, 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, smoked ham or maple sausage links.

\$4.50

ADK RANCHEROS

Butter grilled cornbread stuffed with a bacon, scallion, tomato, pepperjack scramble. Finished with chipotle aioli & candied jalapenos. Served with seasoned home fries.

\$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 a cheese omelet, home fries & your choice of meat. \$15.00

NORTH COUNTRY BURRITO

Poblano peppers, onions, Black River bacon, maple sausage, 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, North Country Smokehouse Canadian bacon, grilled asparagus & a grilled port muffin topped with hollandaise sauce & fresh tomatoes. Served with seasoned home fries. \$14.00

STEAK & EGG HASH

Braised beef shortrib hash loaded with potatoes, red onion, scallions & grape tomatoes. Topped with two poached eggs & garlic aioli. \$14.00

OFF THE GRIDDLE

Meats - Black River uncured bacon, North Country Smokehouse Canadian bacon, smoked 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 cranberry glaze. \$11.00

TAPLE TOP

Our home made Belgium style waffle finished with maple bourbon butter. \$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

Smoked ham, Black River uncured bacon, North Country Smokehouse 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 & Swiss & muenster 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.

BLT CAESAR

Fresh cut romaine tossed with creamy caesar, parmesan, garlic croutons & Black River bacon. Topped with fresh lemon and tomato wedges. Full \$9. Half \$5.

RYLE'S TOSTADA SALAD

Fire-braised chicken thighs tossed in a spicy salsa, set up on top of tomato wedges, sliced red onion, & chopped romaine. Drizzled with cucumber wasabi dressing, served in a fried-taco bowl. \$12.00

- DRESSING & ENHANCEMENTS -

Honey Balsamic, 1000 island, maple mustard, cucumber wasabi, ranch, blue cheese

grilled chicken \$5.00

atlantic salmon \$10.00

tuna salad \$4.00

STARTERS

GENERATIONS POUTINE

Crispy waffle fries smothered with our house recipe goulash gravy & local cheddar cheese curds. \$12.00

WINGS

Ten in house smoked & deep fried chicken wings tossed in your choice of hot, medium, mild, maple chipotle, honey garlic sriracha, sawtooth BBQ or truffalo. 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, 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 blue cheese crumbles & served in a cast iron skillet with kettle chips. Let's Go Buffalo! \$11.00

ARTISAN CHEESEBOARD 

Caramelized onion cheddar, burrata with black truffles & Havarti with dill. Served with crackers, fresh fruit & candied walnuts. \$16.00

PERSONAL PIZZA

All pizzas are served on a gluten free cauliflower crust

BOATHOUSE

Fire braised chicken, uncured bacon, fresh sliced tomatoes, 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 a balsamic glaze.

\$14.00

SKYLIGHT

Extra virgin olive oil, chopped garlic, fresh sliced tomatoes, mozzarella, truffle barrata, fresh basil & a balsamic reduction. \$15.00

ROCKY PEAK

Homemade Sawtooth barbeque, pulled pork, candied jalapenos, 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, Swiss 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

Hot roast beef, stout caramelized onions, garlic aioli, cheddar & mozzarella on a butter grilled sesame brioche roll. Served with a cup of our German onion broth for dipping. \$15.00

FIRE BRAISED CHICKEN WRAP

Fire-braised chicken thighs tossed in a spicy salsa, fresh tomatoes, black river bacon, chopped romaine, & "cusabi" dressing, all stuffed in a grilled flour wrap. \$14.00

KICKED UP TUNA MELT

Homemade tuna salad on grilled sourdough with cucumber wasabi dressing, Swiss cheese, field greens & fresh sliced tomatoes. \$15.00

BAXTER MT.

Sawtooth BBQ smothered pulled pork, cheddar, mozzarella, chipotle aioli, candied jalapenos on a butter grilled sesame brioche bun. \$15.00

ARTISAN BURGERS

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 grilled with our house burger rub & topped with local greens, tomato & onion on a toasted Sesame seed bun.

Add Cheese +\$1 \$14.00

Add Bacon +\$2

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

WOLFJAW

8oz farm burger grilled with our house burger rub & topped with 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, chipotle aioli, blue cheese crumbles, bacon & candied jalapenos on a toasted Sesame seed bun. \$15.00

GERMAN SMASH BURGER

Two special blend bratwurst patties, caramelized onion-cheddar & Generations secret sauce on a toasted Sesame seed bun. \$16.00

GENERATIONS 2543

8oz certified Angus beef chopped steak, Generation's Secret Sauce, smothered in sautéed mushrooms, chopped bacon & stout onions, all on a toasted sesame seeded bun. \$17.00

MAIN EVENT 530pm-9pm

MARCY STRIP



12 oz. center cup strip steak grilled to perfection & finished with bacon-blue cheese & horseradish butter. Served over house smashed potatoes & roasted Brussels sprouts. \$32.00

NOAH JOHN

Fork tender braised beef short rib smothered in our hearty goulash gravy. Served over house smashed potatoes & roasted Brussel sprouts. \$25.00

NORTH COUNTRY CHICKEN POT PIE

In house smoked chicken breast, Black River bacon bits, dumplings & roasted mirepoix in a rich chicken broth. Served free-form with a fresh baked puff pastry. \$18.00

JAIL ISLAND SALMON

Seared with our ADK rub & finished with maple chipotle glaze. Served over house smashed potatoes & roasted Brussels sprouts. \$24.00

FOREVER WILD



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

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