

LUNCH & DINNER

STARTERS

GENERATIONS POUTINE

Crispy French fries smothered with our house recipe goulash gravy, topped with shaved ribeye & local cheddar cheese curds. **\$14.00**

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 tropic thunder sauce. Served with carrots, celery & your choice of blue cheese or ranch. Choice of boneless or regular. **\$14.00**

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 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 dill, Small Town Cultures local dilly beans, spicy radish & sumac red onion. Served with crackers, fresh fruit & candied walnuts. **\$18.00**

SOUP & SALAD

GERMAN ONION

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

SOUP OF THE DAY

Ask your waiter or waitress for today's feature! **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.**

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

CAESAR

Fresh cut romaine tossed with creamy Caesar, parmesan, & garlic croutons. Finished with lemon wedges. **Full \$9. Half \$5.**

THE HEAVEN HILL

Black truffle buratta accompanied by fresh heirloom tomatoes, sliced cucumbers, fresh basil & balsamic reduction. **\$16.00**

SALAD ENHANCEMENTS -----

Grilled Chicken \$5 Atlantic Salmon \$10 Tuna Salad \$4
Swordfish \$10 Fire Braised Flank Steak \$10

SAMMIES

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 marble rye bread. **\$16.00**

GOLDEN ARROW CLUB

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

GERMAN DIP

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

KICKED UP TUNA MELT

Tuna Salad, swiss cheese, shredded carrot, fresh cut scallions, cucumber wasabi & honey garlic sriracha, on butter grilled Ciabatta bread. **\$15.00**

COBBLESTONE CUBAN


Fire braised pork shoulder, sliced ham, garlic dill pickles, swiss cheese & Bitburger mustard pressed together on a pretzel knot roll. **\$15.00**

FIRE-BRAISED CHICKEN WRAP

Fire Braised Chicken breast, mixed greens, tomato, onion, cucumber, drizzled with maple mustard dressing, and stuffed in a roasted red pepper wrap. **\$14.00**

SPECIALTY PIZZAS

Proudly serving all specialty pizzas on a completely plant-based gluten free 12" cauliflower crust.

BOATHOUSE 

Fire braised chicken, uncured bacon, fresh sliced tomatoes, house ranch dressing, Whiteface cheddar & green onions. **\$19.00**

GREEN ROOF  

Creamy Brie, spinach, grilled artichoke hearts, fresh tomatoes, mozzarella, finished with balsamic reduction drizzle. **\$18.00**

SKYLIGHT  

Extra virgin olive oil, chopped garlic, fresh sliced tomatoes, mozzarella, truffle burrata, fresh basil & a balsamic reduction. **\$18.00**

ROCKY PEAK

Brick oven pastrami, stout onions, candied jalapenos, garlic aioli, mozzarella & cheddar. **\$19.00**

CHEESE PIZZA

Topped with mozzarella & cheddar. Add any additional topping above for **\$1.00 per item. \$14.00**

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. **\$14.00**

Add Cheese **+\$1** Add Bacon **+\$2**

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

WOLFJAW

8oz farm burger grilled with our house burger rub & topped with Sawtooth BBQ, caramelized onion cheddar, uncured bacon & crispy tobacco onions served on a toasted sesame seed bun. **\$16.00**

LEAN TO 

The vegetarian Beyond Burger topped with stout onions, sauteed mushrooms, Havarti Dill cheese & roasted garlic aioli. **\$16.00**

THUNDERBIRD

In house smoked chicken breast, tropic thunder sauce, 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

8 oz Donahue beef burger, secret sauce, smoked Onion, black river bacon & swiss cheese on a toasted Sesame seed bun. **\$17.00**

4PM-9PM

MAIN EVENT

MARCY STRIP 

12 oz. center cup strip steak grilled to perfection & finished with sweet Brussels onion glaze. Served over German style mashed potatoes & roasted Brussels sprouts. **\$32.00**

HAYSTACK

Cornish Game Hen, finished with a Lemon Herb Glaze Served over German style mashed potatoes & roasted Brussels sprouts. **\$25.00**

SADDLEBACK

Grilled swordfish topped with tropical Jalapeno Glaze. Served with German style mashed potatoes & roasted Brussels sprouts. **\$28.00**

JAIL ISLAND SALMON

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

FOREVER WILD 

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

TWIN PEAKS

Two local beer bratwurst, topped with Goulash gravy, bacon & apple sauerkraut. Served over German style mashed potatoes & roasted Brussels sprouts. **\$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.