

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 Generations dry rub. 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 Brussel sprouts & potato gnocchi smothered with melted cheddar cheese & finished with our chipotle aioli. **\$12.00**

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! **\$13.00**

FLANK STEAK STREET TACOS

Grilled white corn mini tortillas stuffed with grilled flank steak, smoked onion Pico de Gallo, crispy lettuce & honey garlic sriracha aioli. **\$15.00**

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 burrata accompanied by fresh heirloom tomatoes, sliced cucumbers, basil oil & balsamic glaze. **\$17.00**

SALAD ENHANCEMENTS -----

Grilled Chicken \$6 Atlantic Salmon \$12

Fire Braised Flank Steak \$12 Honey Garlic Sriracha Shrimp Salad \$8

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

Fire braised turkey, uncured bacon, honey garlic sriracha aioli, lettuce & fresh sliced tomatoes on grilled ciabatta bread. **\$15.00**

GERMAN DIP

thinly sliced flank steak, house smoked onions, cheddar, mozzarella & roasted garlic aioli on a grilled pretzel knot roll. **\$16.00**

SWEET N' SPICY SHRIMP ROLL

Honey garlic sriracha shrimp salad stuffed in a butter grilled brioche roll with smoked onion Pico de Gallo. **\$18.00**

COBBLE STONE CUBAN

house smoked pulled pork, NC Smokehouse pork loin, garlic dill pickles, Swiss cheese & homemade Bitberger mustard on a grilled pretzel knot roll. **\$16.00**

FIRE-BRAISED CHICKEN WRAP

Fire Braised Chicken breast, mixed greens, tomato, onion, cucumber, drizzled with maple mustard dressing & 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. **\$20.00**

GREEN ROOF  

Creamy Brie, spinach, grilled artichoke hearts, fresh tomatoes, mozzarella, finished with balsamic reduction drizzle. **\$20.00**

SKYLIGHT  

Extra virgin olive oil, chopped garlic, fresh sliced tomatoes, mozzarella, truffle burrata, fresh basil & a balsamic reduction. **\$20.00**

ROCKY PEAK 

House smoked pulled pork, sawtooth barbeque, smoked onions, cheddar, mozzarella & blue cheese. **\$20.00**

CHEESE PIZZA

Topped with mozzarella & cheddar. Add any additional topping above for **\$1.00** per item. **\$16.00**

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 dry rub & topped with lettuce, 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 dry rub & topped with Sawtooth BBQ, caramelized onion cheddar, uncured bacon & crispy tobacco onions served on a toasted sesame seed bun. **\$16.00**

LEAN TO 

Vegetarian beyond burger topped with pepper jack cheese, smoked onion Pico de Gallo, lettuce & chipotle aioli. **\$16.00**

THUNDERBIRD

In house smoked chicken pulled and tossed in buffalo sauce, uncured bacon, celery, carrot & blue cheese slaw. **\$16.00**

GERMAN SMASH BURGER

Two special blend bratwurst patties, house dry rub, caramelized onion cheddar, Apple bacon sauerkraut & generations secret sauce. **\$16.00**

GENERATIONS 2543

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

QUESO BURGER

8oz Donahue's Farms beef burger, house dry rub, cheddar cheese sauce & smoked onion Pico de Gallo. **\$16.00**

4PM-9PM

MAIN EVENT

MARCY STRIP

12 oz. center cup strip steak grilled to perfection & finished with bourbon steak sauce & smoked onions. Served over German style mashed potatoes & roasted Brussels sprouts. **\$42.00**

HAYSTACK

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

SEARED SCALLOPS

Cast iron seared sea scallops finished with maple chipotle glaze. Served with German style mashed potatoes & roasted Brussels sprouts. **\$36.00**

JAIL ISLAND SALMON

Cajun dusted and served in a cast iron skillet. Finished with smoked onion Pico de Gallo & served with German style mashed potatoes & roasted Brussels sprouts. **\$28.00**

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.