

S T A R T E R S

1130AM - 9PM

firetower 12

An everything seasoned jumbo handmade Bavarian pretzel. Served with house Bitburger beer mustard & jalapeno cheddar sauce.

the pancha billa 14

Crispy corn chips smothered in our homemade buffalo chicken dip, fire braised chicken, peppers, onions, black beans, mozzarella & cheddar. Finished with roasted garlic aioli & sawtooth barbeque. Lets Go Buffalo!

wings 14

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

street taco crisp 15

Fire braised flank steak, peppers, onions, black beans, cheddar & mozzarella baked on a roasted red pepper tortilla. Finished with chipotle aioli & guacamole.

2543 melt 14

Rosemary ciabatta bread smothered with creamy brie & sharp cheddar. Baked & finished with cider poached apples, dried cranberries, candied walnuts, maple cranberry cider glaze & fresh lemon zest.

white birch dip 14

Creamy spinach and artichoke dip smothered with extra mozzarella cheese & baked in a cast iron skillet. Served with toasted sundried tomato focaccia bread, carrots & celery.

black forest hummus 14

Homemade black bean hummus served with corn chips, fresh veggies & grilled brioche.

parties of 5 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.

farm fresh  **full 9 | half 5**

Local field greens, cucumbers, tomatoes, carrots & sliced red onion topped with homemade croutons & your choice of house dressing.

cascade caesar **full 9 | half 5**

Fresh cut romaine tossed with creamy Caesar, parmesan, garlic croutons & finished with lemon wedges.

the jackrabbit **16**

A spin off of our fan favorite bud's n' spuds - A warm hearty "winter salad" with crispy Brussels sprouts, gnocchi, artichokes, tomatoes & onions all tossed in a creamy honey garlic sriracha sauce and topped with fire braised chicken.

german onion **cup 6 | crock 8**

Our version of the classic onion soup made with dark beer & topped with pretzel crostini & Swiss & Muenster cheese.

soup of the day **cup 6 | crock 8**

Ask your server for today's special feature!

**DRESSINGS
& ENHANCEMENTS**

fire braised chicken breast 8
seared salmon 12
fire braised flank steak 12

honey balsamic | thousand island |
maple mustard | ranch | blue cheese

S A M M I E S

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

camp rueben **16**

Brick oven pastrami, bacon & apple sauerkraut, Swiss cheese & homemade thousand island dressing on grilled marble rye.

fire braised chicken wrap **15**

Fire braised chicken salad, chopped Brussels sprouts, shredded carrots & homemade cranberry aioli all rolled up in a roasted red pepper tortilla.

golden arrow club **15**

All-natural turkey, uncured bacon, fresh sliced tomatoes, lettuce & homemade cranberry aioli on grilled rosemary ciabatta bread.

the cobble stone cuban **17**

Two special blend bratwurst patties, smoked pork loin, thinly sliced pickles, Swiss cheese & homemade Bitburger mustard on grilled marble rye.

german dip **16**

Fire braised flank steak, smoked onions, Swiss, Muenster & roasted garlic aioli on grilled brioche. Served with homemade onion soup for dipping.

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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 14

8oz farm burger grilled with our house dry rub & topped with lettuce, tomato & onion on a toasted Sesame seed bun. Add Cheese +\$1 Add Bacon +\$2

Cheese Selections : American | New York cheddar | Caramelized Onion Cheddar | Swiss | Blue Cheese Crumbles | Pepper Jack | Muenster

thunderbird 16

Fire braised chicken dunked in buffalo sauce, uncured bacon, celery, carrot & blue cheese slaw on a toasted sesame seed bun.

wolfjaw 16

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.

lean to 16

Vegetarian beyond burger grilled with our house dry rub & topped with pepper jack cheese, lettuce, tomatoes, smoked onions & chipotle aioli on a toasted sesame seed bun.

KIDDIES

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

grilled cheese 10

Grilled brioche bread stuffed with American cheese. Served with fries & a pickle.

kids burger 10

4oz beef patty grilled well done & served with lettuce, tomato, fries & a pickle. Add Cheese +\$1

chicken tenders 10

Crispy fried chicken tenderloins served with fries, a pickle & choice of barbeque, ranch or maple mustard.

pasta 10

Fresh ziti pasta served with choice of marinara or butter & Grilled brioche bread.

mac n' cheese 8

Traditional Kraft macaroni & cheese served with fries.

pizza logs 10

Pepperoni & cheese stuffed pizza logs served with French fries & choice barbeque, ranch or maple mustard.

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M A I N E V E N T

4 P M - 9 P M

twin peaks

18

Two local beer bratwurst, topped with goulash gravy, bacon & apple sauerkraut. Served over house baked potato & baby heirloom carrots.

forever wild

18

Fresh ziti pasta topped with roasted fennel, tomatoes, onions, peppers, artichokes & homemade honey butter.

jail island salmon

28

Seared salmon steak finished with maple cranberry cider glaze & candied walnuts. Served with house baked potato & baby heirloom carrots.

GALR - dinner voucher surcharge +\$4

marcy strip

38

12 oz. center cut sirloin strip steak grilled to perfection & finished with a tangy homemade steak sauce & crispy tobacco onions. Served with house baked potato & baby heirloom carrots.

GALR - dinner voucher surcharge +\$14

haystack

25

A crispy half Cornish game hen finished with a lemon herb glaze served over house baked potato & baby heirloom carrots.

taproom mac n' cheese

18

Butternut squash & white cheddar infused macaroni & cheese finished with chopped bacon bits & crispy tobacco onions.

G E N E R A T I O N S T A P & G R I L L

head chef | christopher mcdermott

sous chef | kyle widrig

In keeping with the sustainable philosophy of Golden Arrow Lakeside Resort, our menu features many foods that are grown and raised locally. Our goal is to keep it as local and fresh as possible, showcasing the many wonderful farms and products that are grown, raised and cultivated in New York's Adirondack region.

GENERATIONS TAP & GRILL

BREAKFAST 7 A M - 11 A M

Proudly serving Giroux's Poultry Farm eggs, Adirondack Red Fox Maple Syrup & artisan breads. (Gluten free bread available).

HOUSE SPECIALTIES

morning paddle 8

Two farm fresh eggs cooked any style served with seasoned home fries & choice of toast.

Black River uncured bacon, smoked ham, Jones Farm sausage or North Country Smokehouse uncured Canadian bacon. 5.5

adk rancheros 15

Butter grilled cornbread stuffed with a bacon & scallion scramble then finished with chipotle aioli, black beans & guacamole.

north country burrito 15

Bacon, sausage, peppers, onions, black beans, chipotle aioli, guacamole & pepper jack cheese all rolled up in a roasted red pepper tortilla. Served with seasoned home fries.

the hasselhoff 17

A jumbo everything seasoned Bavarian pretzel stuffed with a cheese omelet, your choice of meat, seasoned home fries & served with jalapeno cheddar sauce.

trailblazer hash 15

Jones Farm sausage, honey roasted fennel, onions, tomatoes, Brussels sprouts & fried gnocchi topped with two poached eggs & roasted garlic aioli. served with choice of toast.

the noah john 14

Butter grilled cornbread smothered in homemade sausage gravy & topped with two eggs any style & fresh scallions.

All omelets are made with three farm fresh eggs & served with seasoned home fries & choice of marble rye, brioche, wheatberry or port muffin (Gluten free bread available).

OMELETS

armstrong 12

Bacon, smoked ham, sausage & caramelized onion cheddar finished with roasted garlic aioli.

mt. emmons 12

Smoked ham, peppers, onions, pepper jack cheese & chipotle aioli.

van hoevenberg 12

Mushrooms, tomatoes, honey roasted fennel, creamy brie cheese & candied walnuts.

create your own 12

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

CREATE YOUR OWN OPTIONS

Smoked ham | Black river uncured bacon | North Country Smokehouse Canadian bacon | Jones Farm sausage | peppers | onions | mushrooms | fresh tomatoes | spinach | American | New York cheddar | Caramelized Onion Cheddar | Swiss | Blue Cheese Crumbles | Pepper Jack | Muenster

OFF THE GRIDDLE

buttermilk falls 11

Our signature style flapjacks layered three high & served with your choice of meat.

Add - fresh strawberries, blueberries, chocolate chips or bananas 1 each

blue mt. lake 12

Blueberry puree infused flapjacks stuffed with more fresh blueberries stacked three high & finished with homemade lemon butter. The best blueberry pancakes you've ever had! Served with your choice of meat.

wright peak 12

thick cut brioche bread dunked in our homemade French toast batter and grilled. Finished with caramelized apple & cranberry glaze. Served with choice of meat.

table top 11

An apple cinnamon waffle finished with cider poached apples & whipped cream. Served with choice of meat.

FIT + ACTIVE

whiteface oatmeal 12

Steel cut Irish oatmeal served in a cast iron skillet topped with candied walnuts, chocolate chips & fresh berries.

natures candy 10

A bowl of fresh fruit.

banana split parfait 10

A fresh banana split & stuffed with Greek yogurt, fresh berries & Nature Valley granola.

EXTRAS

2.5 EACH

One egg any style, sliced tomato, hollandaise sauce

3.5 EACH

Seasoned home fries, fruit cup, granola, plain Greek yogurt, sauteed spinach, toast

Toast Selection – Proudly serving baked artisan breads: marble rye, brioche, wheatberry or port muffin (Gluten free bread available)

4 EACH

Single flapjack

5.5 EACH

Smoked ham, North Country Smokehouse uncured bacon, North Country Smokehouse Canadian bacon, maple sausage links, single blue mt. lake flapjack

6.5 EACH

Corned beef hash

DRINKS

juice 2.5

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

milk 2

Regular & Chocolate

BENEDICT

STYLE

eggs adirondack 16

Butter grilled port muffin, North Country Smokehouse Canadian bacon, two poached eggs & asparagus finished with hollandaise sauce & homemade rosemary-tomato jam. Served with seasoned home fries.

main st skillet 15

Corned beef hash topped with two poached eggs, asparagus, green onion hollandaise & homemade rosemary-tomato jam baked in a cast iron skillet. Served with choice of toast.

heaven hill 15

Grilled sundried tomato & basil focaccia topped with creamy brie, fresh spinach, two poached eggs & hollandaise sauce. Served with seasoned home fries.

KIDDIES

single buttermilk flapjack 4

Add – fresh strawberries, blueberries, chocolate chips or bananas 1 each

oatmeal 4.5

Served with brown sugar & berries

french toast sticks 5

Topped with whipped cream

scrambled egg 5

Ham & cheese roll up served with home fries

waffle 6

With whipped cream

assorted cold cereal 2.5

Ask your server for our selection.

hot 2.5 + free refills

Coffee or Tea

alcoholic 8

House Mimosa or Bloody Mary

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