

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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MAIN EVENT

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.

GENERATIONS TAP & GRILL

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.