

S T A R T E R S

1130AM - 9PM

firetower  13
A jumbo handmade Bavarian pretzel, salted & served warm with house Bitburger beer mustard & jalapeno cheddar sauce.


eddie money  14
Edamame Hummus, Naan bread, toasted sesame seeds, Small Town Culture turmeric kimchi, fresh vegetables.

buds n' spuds  14
Back by popular demand! Deep fried Brussels sprouts & gnocchi tossed in truffle oil & a lemon pepper-parmesan seasoning. Finished with roasted garlic aioli.

napoleon dynamite  15
Fried green tomatoes, layered with fresh sliced mozzarella & fresh tomato, set on a bed of basil pesto, then drizzled with balsamic glaze.

wings 15
Ten in-house rubbed & deep fried chicken wings tossed in your choice of hot, medium, mild, maple chipotle, honey garlic sriracha, sawtooth BBQ, lemon pepper parmesan or jalapeno maple mustard. Served with carrots, celery & your choice of blue cheese or ranch.
Boneless bites available!

the pancha billa  14
Roasted red pepper tortilla smothered with our homemade buffalo chicken dip, cheddar, mozzarella, peppers, onions & uncured bacon. Oven roasted on a pizza stone & finished with roasted garlic aioli & sawtooth BBQ. Go Bills!!

skylight  17
Stone-fired Naan bread pizza topped with roasted tomatoes, fresh mozzarella, fresh basil, oregano, extra virgin olive oil, grated parmesan. Finished with balsamic glaze.

the boathouse 17
Stone-fired Naan bread pizza topped with whipped jalapeno cream cheese, fire braised chicken, crispy bacon, fresh mozzarella & cheddar, red onion, then finished with Sawtooth B.B.Q. & fresh cilantro.

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.

S O U P & S A L A D

1130AM - 9PM

farm fresh full 9 | half 5

Fresh greens, topped with farm fresh vegetables, buttery garlic croutons, & choice of dressing.

cascade caesar full 9 | half 5

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

watermelon salad 15

Thick sliced layers of watermelon, tomato, cucumber & fresh mozzarella, then topped with fresh mint leaves & candied walnuts. Finished with a strawberry-balsamic glaze.

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

grilled marinated chicken 8
seared salmon 12

strawberry balsamic | thousand island |
cucumber wasabi | 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

House roasted corned beef, apple-bacon Sauerkraut, swiss cheese, 1000 island dressing, all on grilled marble rye.

the gill-more 15

Tuna salad, cucumber, L.T.O. & cucumber wasabi dressing wrapped in a roasted red pepper flour tortilla.

golden arrow club 16

House roasted turkey breast, Bacon, Tomato, fresh greens, cranberry aioli, on grilled rosemary ciabatta.

the samson 16

Stone-fired Naan bread, curry chicken salad, whipped jalapeno cream cheese, cucumbers, red onion, tomatoes.

german dip 17

Shaved ribeye, horseradish aioli, Swiss cheese, grilled onions, all on grilled rosemary ciabatta.

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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 15

8oz farm burger grilled with our house dry rub, topped with lettuce, tomato & onion all on a burger bun.

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

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

thunderbird 17

Crispy fried Bell & Evans chicken thigh dunked in honey garlic sracha sauce, on a burger bun with garlic aioli, fresh greens, tomato, & bacon.

cobble stone cuban 17

Two bratwurst patties, smoked pork loin, house made pickles, Swiss cheese & Bitburger mustard, all on grilled rosemary ciabatta.

wolfjaw 17

8oz farm burger grilled with our house dry rub & topped with Sawtooth BBQ, caramelized onion cheddar, uncured bacon & crispy tobacco onions. Served on a burger bun.

lean to 17

Sesame encrusted Beyond burger, topped with Small Town Culture turmeric kimchi, cucumber wasabi dressing & honey garlic sracha, all on a burger bun.

the elevator burger 17

8oz. farm burger grilled with cajun seasoning, fried bleu cheese, wild mushroom & onion ragout, & chipotle aioli served on a burger bun.

K I D D I E S

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

cheese pizza 11

Stone-fired Naan bread pizza topped with roasted tomatoes, cheddar & mozzarella cheese.

chicken tenders 11

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

turkey roll up 11

Turkey, American lettuce & tomato in a wrap.

pasta 11

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

kids burger 11

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

kids mac 10

White cheddar mac n' cheese.

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4 P M - 9 P M

MAIN EVENT

Featuring local products from Small Town Cultures

twain peaks

18

Two local beer bratwurst, topped with goulash gravy, bacon & apple sauerkraut. Served over house smashed potatoes & roasted broccolini.

forever wild



18

Fresh ziti pasta topped with wild mushroom & onion ragout. Finished with grated parmesan cheese, sliced tomatoes & fresh basil.

sandy creek salmon

28

Seared salmon, finished with panko bread crumbs & a cucumber wasabi tartar sauce. Served over house smashed potatoes & roasted broccolini.

GALR - dinner voucher surcharge +\$3

marcy strip



44

12oz N.Y. Strip Steak, topped with a fresh chimichurri. Served over house smashed potatoes & roasted broccolini.

GALR - dinner voucher surcharge +\$19

river runner

26

Seared 8oz Mediterranean spiced rainbow trout filet, finished with zesty dill yogurt sauce served over house smashed potatoes & roasted broccolini.

north country chicken

25

Bell & Evans roasted half chicken, finished with a sweet & spicy glaze, over house smashed potatoes & roasted broccolini.

J O I N U S F O R F R I D A Y N I G H T | F I S H F R Y
S A T U R D A Y N I G H T | P R I M E R I B

GENERATIONS TAP & GRILL

head chef | christopher mcdermott

sous chef | kyle widrig

sous chef | jamin angle

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.