15 wings

House-rubbed & deep-fried until crispy. Served with carrots, celery & blue cheese or ranch. Your choice of bone-in or boneless.

Generations Style | Sawtooth bbg | maple chipotle honey garlic sriracha | cranberry jalapeno | cajun dry rub | hot | medium | mild

buds n' spuds

15

15

Deep fried Brussel sprouts, ricotta & potato gnocchi, tomatoes, and red onion, tossed in truffle oil, bacon bits, parmesan & house rub. Finished with roasted garlic aioli.

fire braised chicken 8 seared salmon 12 without bacon V

716 Dip

Our homemade buffalo chicken dip served hot in a cast iron skillet & finished with blue cheese & bacon bits. Served with homemade kettle chips. Go Bills!!

firetower



14

A jumbo salted Bavarian pretzel served with cheese sauce & homemade Bitburger mustard.

golden arrow gnocchi 🗸



16

Deep fried ricotta & potato gnocchi tossed in butternut squash puree, grated parmesan, cracked black pepper, roasted tomatoes & shaved fennel. Finished with basil pesto.

taproom poutine

16

Crispy french fries topped with bacon bits, local cheese curds, homemade cracked black pepper gravy & fresh scallions.

SOUP \otimes SALAD

cup 8 | crock 10 german onion

So we're going full-send on this one, our version of the classic onion soup made with dark beer. Finished with pretzel croutons, Muenster & Swiss cheese. Broiled till golden brown.

soup of the day cup 6 | crock 8

Ask your server for today's special feature!

farm fresh 🗸 full 9 | half 5

Field greens, cucumbers, tomatoes, sliced red onion, shredded carrots & croutons.

full 9 | half 5 cascade caesar

Fresh cut romaine tossed with creamy Caesar dressing, parmesan cheese & garlic croutons.

its a holderied thing



19

Butter grilled salmon set on our roasted Brussel sprout ragout. Plain & Simple, just the way Peter likes it.

apple fennel salad 🗸 🞇



16

Shaved fennel, fresh apple, candied walnuts, dried cranberries, fresh mozzarella, blue cheese crumbles, finished with apple cider glaze.

DRESSINGS & ENHANCEMENTS

fire braised chicken 8 seared salmon 12 cusabi tuna salad 6 bacon 2 fresh mozzarella 2

house balsamic | 1000 island | blue cheese cusabi | maple mustard | ranch

PUB FARE

blackstone reuben

16

beef on weck-ish

17

Shaved corned beef, our bacon-apple sauerkraut, homemade 1000 island, Swiss & cheddar on butter grilled marble rye.

Sliced roast beef, secret sauce & Swiss cheese stuffed in a toasted Kummelweck roll, served with a cup of our signature German onion soup for dipping.

golden arrow club

16

the 2543 cuban

17

Slow roasted turkey, Black River bacon, maple mustard, sliced tomatoes & field greens on herbed focaccia.

Shaved turkey breast, sliced ham, Swiss cheese, Bitburger mustard & sliced pickles, all stuffed in herbed focaccia!

BLT Optional (no turkey, extra bacon)!

cusabi tuna wrap

16

Cucumber wasabi tuna salad, crispy carrot, fresh cucumber, homemade honey garlic siracha, & candied walnuts all rolled up in a grilled tortilla.

FLATBREADS



18

boathouse



18

Gluten-free flatbread topped with roasted tomato sauce, fresh mozzarella, hints of basil pesto, finished with balsamic glaze.

cheese, fire braised chicken, bacon bits & fresh mozzarella, finished with buffalo sauce.

green roof 🌾 🎇





18

matt milano 🛞



19

Gluten free flatbread topped with pesto, mushrooms, fresh mozzarella, & Brussel sprout ragout.

Gluten free flatbread topped with fire braised chicken, fresh mozzarella, home made alfredo & Brussel sprout ragout.

FAMOUS BURGERS

All 1/2 pound Angus beef burgers are locally sourced from Donahue Family Farms, Bangor NY. All burgers are server on a Fire King brioche.

generations burger

16

17

wolfjaw

Sub Beyond Burger optional 🗸

8oz Donahue's farm burger with house

crispy onions & Black River bacon.

rub, pepper jack cheese, Sawtooth BBQ,

18

8oz Donahue's farm burger with house rub, Generations secret sauce, lettuce, tomatoes & red onion.

Add Cheese +\$1 | Add Bacon +\$2 Sub Beyond Burger optional V

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

thunderbird

17

Buttermilk marinated chicken breast, deep-fried and tossed in our honey garlic siracha sauce, topped with coleslaw & house pickles.

pancho billa burger

8oz house rubbed burger, topped with chipotle aioli, pepper jack, whipped chipotle cream cheese, fresh jalapenos & tobacco onions. Viva Los Bills!

Sub Beyond Burger optional 🗸

KIDDIES

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

cheese pizza

11

11

11

pasta

11

Fresh pasta served with choice of Flatbread topped with tomato sauce, marinara, butter or alfredo & grilled cheddar & mozzarella cheese. Add Pepperoni +2

brioche bread.

11

chicken tenders Crispy fried chicken tenderloins

served with fries & a pickle.

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

11

grilled cheese Grilled Brioche & American cheese served with fries, carrots & celery.

kids mac

kids burger

Generations Style penne mac

marcy strip

46

Center cut I2oz NY strip steak finished with creamy blue cheese sauce, bacon bits & fresh scallions. Served over mashed potatoes & roasted Brussel sprout ragout.

GALR - dinner voucher surcharge +\$21

north country chicken

25

Crispy Bell & Evans I/2 chicken finished with an apple bourbon glaze. served over mashed potatoes & roasted Brussel sprout ragout.

the josh allen

42

Hand-cut & Cajun dusted ribeye, topped with chipotle aioli & crispy tobacco onions. Served with Brussel sprout ragout & smashed potato.

GALR - dinner voucher surcharge +\$17

german shepherd's pie

19

Home made bratwurst meatloaf & Brussel sprout ragout topped with cracked black pepper gravy, smashed potatoes finished with cheddar & muenster.

the von miller

18

House made bratwurst meatloaf! Apple-bacon sauerkraut & cracked black pepper gravy. Served with mashed potato & Brussel sprout ragout. Ma! The Meatloaf!

river runner

28

Grilled salmon finished with a maple thyme glaze & served over mashed potatoes & Brussel sprout ragout

GALR - dinner voucher surcharge +\$3

forever wild \bigvee

19

Creamy riced cauliflower risotto, tossed with Brussel sprout ragout, garnished with fresh mozzarella & balsamic glaze.

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.