



7 A M - 1 0 4 5 A M

# HOUSE SPECIALTIES

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

## morning paddle 10

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

Uncured bacon, smoked ham, all natural sausage or Canadian bacon. 5.5

## eggs adirondack 17

butter grilled port muffin, smoked pork loin, two poached eggs. Finished with truffle hollandaise sauce & smoked paprika. Served with our seasoned home fries.

## the hasselhoff 17

A jumbo salted pretzel stuffed with a cheese omelet of your choice, seasoned home fries & choice of breakfast meat. Don't forget the cheese sauce!

## north country burrito 16

Grilled flour tortilla wrap, stuffed with three scrambled eggs, whipped chipotle cream cheese, fresh spinach, mushrooms, onions, peppers, bacon, ham & sausage. Served with our seasoned home fries.

## hash rules everything around me 15

Two poached eggs set on top of our Brussel sprout ragout, corned beef hash, then finished with truffle hollandaise. Served in a cast iron skillet with butter grilled cornbread.

## the algonquin 16

Three egg white frittata stuffed with mushrooms & shaved fennel, topped with our seasoned home fries & cracked black pepper gravy. Finished with crispy tobacco onions, served with choice of toast.

## sunrise wolfjaw 17

Two scrambled eggs topped with a sausage patty, bacon, crispy tobacco onions, chipotle aioli, pepper jack cheese, stuffed in a burger bun. Served with our seasoned home fries.

# OMELETS

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

## armstrong 14

Bacon, smoked ham, sausage, Swiss & roasted garlic aioli. Served with seasoned home fries & choice of toast.

## mt. emmons 14

Smoked ham, peppers, onions, pepper jack cheese & chipotle aioli. Served with seasoned home fries & choice of toast.

## van hoevenberg 14

Egg white omelet stuffed with roasted tomatoes, fresh scallions & cheddar cheese. Served with seasoned home fries & choice of toast.

## The C.Y.O 14

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

# CREATE YOUR OWN OPTIONS

smoked ham | uncured bacon | Canadian bacon | all natural sausage | peppers | onions | mushrooms | tomatoes | spinach | shaved fennel | American | cheddar Swiss | pepper jack | Muenster | local cheese curds

Parties of 5 or more are subject to an 20% gratuity. entire party must be present before ordering, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodbourne illness. If you have a food allergy, please notify us.

## OFF THE GRIDDLE

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Meats - uncured bacon, Canadian bacon, smoked ham or all-natural sausage.

### buttermilk falls 12

Our signature style flapjacks layered three high, finished with fresh berries & served with your choice of meat.

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

### wright peak 13

Texas toast dunked in our house made French toast batter, topped with apple cider glaze & candied walnuts, finished with fresh berries. Served with choice of meat.

## KIDDIES

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### kids flapjack 6

Two house flapjacks topped with fresh berries & powdered sugar.

Add - chocolate chips or bananas 1 each

### french toast sticks 5

Thick cut brioche bread French toast sticks, fresh berries & powdered sugar.

### the roll up 6

Scrambled eggs, smoked ham & American cheese rolled up in a tortilla with seasoned home fries.

### kids oatmeal 5

Steel cut oats served with fresh cut berries.

### assorted cold cereal 2.5

Ask your server for our selection.

## DRINKS

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### juice 3

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

### milk 3

Regular & Chocolate

### hot 3 + free refills

Coffee or Tea

### alcoholic 10

House Mimosa or Bloody Mary

### blue mt. lake 13

A blueberry pancake lover's dream! We overload our house flap jack batter with fresh blueberry puree & even more fresh blueberries. Stacked three high with homemade lemon butter & fresh berries. Served with choice of meat.

### cinnamon roll waffle 12

A Belgian style waffle drizzled with a cinnamon maple cream, finished with fresh berries. Served with choice of breakfast meat.

## FIT + ACTIVE

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### whiteface oatmeal 12

Steel-cut oatmeal baked in a cast iron skillet with crunchy granola, topped with our cinnamon maple cream & fresh berries.

### berry bowl 10

Fresh strawberries & blueberries finished with whipped cream.

### banana split parfait 13

A banana split style parfait topped with Natures Valley granola, Greek yogurt & fresh berries.

## EXTRAS

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### 2.5 EACH

Sliced tomato, hollandaise sauce

### 3 EACH

Single flapjack, single Blue Mt Lake flapjack

### 3.5 EACH

One egg any style, Seasoned home fries, sautéed spinach, shaved fennel, two slices of toast, Greek yogurt, granola, butter grilled corn bread.

Toast Selection - white, wheatberry, marble rye, port muffin. Gluten free bread available.

### 4.5 EACH

French toast, Brussel sprout ragout

### 6 EACH

Uncured bacon, smoked ham, all-natural sausage, corned beef hash

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# S T A R T E R S

I I A M - 9 P M


## wings 15

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

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

## buds n' spuds 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 

## 716 Dip 15

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.

# S O U P & S A L A D

## german onion cup 8 | crock 10

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.

## cascade caesar full 9 | half 5

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

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## P U B F A R E

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### blackstone reuben 16

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

### golden arrow club 16

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

**BLT Optional** (no turkey, extra bacon)!

### beef on weck-ish 17

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.

### the 2543 cuban 17

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

### cusabi tuna wrap 16

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

## F L A T B R E A D S

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### skylight 18

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

### boathouse 18

Gluten free flatbread topped with blue cheese, fire braised chicken, bacon bits & fresh mozzarella, finished with buffalo sauce.

### green roof 18

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

### matt milano 19

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

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## F A M O U S   B U R G E R S

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

### **generations burger** 16

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 ✓

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

### **pancho billa burger** 17

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 ✓

### **wolfjaw** 18

8oz Donahue's farm burger with house rub, pepper jack cheese, Sawtooth BBQ, crispy onions & Black River bacon.

Sub Beyond Burger optional ✓

### **thunderbird** 17

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

## K I D D I E S

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

### **cheese pizza** 11

Flatbread topped with tomato sauce, cheddar & mozzarella cheese.  
Add Pepperoni +2

### **chicken tenders** 11

Crispy fried chicken tenderloins served with fries & a pickle.

### **grilled cheese** 11

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

### **pasta** 11

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

### **kids burger** 11

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

### **kids mac** 11

Generations Style penne mac

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**marcy strip 46**

Center cut 12oz 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 1/2 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  19**

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

## G E N E R A T I O N S T A P &amp; 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.

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