wings

Ten house-rubbed & deep-fried in 100% beef tallow. Served with carrots, celery & blue cheese or ranch.

bone-in \$19 | boneless \$16

sauce - spicy cranberry BBQ | maple chipotle | honey garlic sriracha | Sawtooth BBQ | Cajun dry rub | truffle parmesan | hot | medium | mild | EXTRA .50 EACH

buds n' spuds

16

Brussels sprouts deep fried in 100% beef tallow with ricotta & potato gnocchi. Tossed in truffle oil, bacon bits, parmesan & house rub. Finished with roasted garlic aioli.

seared salmon 12 flat iron steak 15 pulled chicken 8

firetower V



14

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

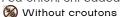
SALAD

farm fresh 🗸



full 15 | half 8

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



cascade caesar

full 15 | half 8

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

generations green 🏑 🞇



full 15

Baby arugula. sliced red onions, cucumbers, dried cranberries, candied pecans & Meir's feta cheese. Served with caramelized apple vinaigrette.

DRESSINGS & ENHANCEMENTS

cranberry-pecan chicken salad 6 | pulled chicken 8 | seared salmon 12 | . flat iron steak 15 | Meir's feta 2 | shredded mozzarella 2 | bacon 2 | avocado 2.5

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

716 Dip 👹



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

taproom poutine

16

Crispy beef tallow fries topped with our cracked black pepper gravy, Meir's cheese curds, roasted tomatoes & smoked pork loin.

carciofi

18

Lightly breaded deep fried artichoke hearts finished with white truffle oil & Meir's feta. Served with our lemon caper aioli.

hammers lot nachos 🥘



17

Corn tortilla chips smothered with house 716 buffalo chicken dip, mozzarella cheese, roasted red peppers, chopped tomatoes & sliced red onion. Finished with aged cheddar cheese sauce & our jalapeno blue cheese!

beef tallow fries

10

French fries cooked in 100% beef tallow & served with green chili aioli & maple mustard.

SOUP

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 & gruyere. Broiled until golden brown.

beef chili



cup 8 | crock 10

Broiled with smoked cheddar & pepper jack.

SANDWICHES

All sandwiches are served with your choice of kettle chips or French fries cooked in 100% beef tallow.

Gluten free toast available 🛞



blackstone reuben

19

Slabbed corned beef, thousand island, gruyere, smoked cheddar & our bacon-apple sauerkraut stuffed in butter grilled marble rye.

golden arrow club

19

All natural turkey, smoked pork loin, bacon, house cranberry aioli, sliced tomatoes & little leaf greens stuffed between butter grilled sourdough.

BLT Optional (no turkey, extra bacon)!

bills mafia beef on weck-ish

19

Au jus dipped London broil, gruyere cheese & horseradish aioli stuffed in a butter grilled kummelweck roll. Served with a cup of our onion au-jus.

matt milano

19

Thick cut grilled sourdough stuffed with smoked pork loin, pulled chicken, basil pesto aioli, spicy garlic sauce, gruyere cheese, roasted red peppers & caramelized onions.

Make it Veggie √

(substitute spinach & tomato for pork & chicken) !!!

cold front wrap

18

Green chili cranberry-pecan chicken salad, baby arugula, smoked cheddar & bacon all wrapped up in a grilled flour tortilla.

BURGERS

All I/2 pound Angus beef burgers are locally sourced from Donahue Family Farms, Bangor NY. All burgers are served on a brioche bun with your choice of kettle chips or French fries cooked in 100% beef tallow.

generations burger

18

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

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

Cheese Selections: American | New York Smoked Cheddar | Gruyere | Blue Cheese Crumbles Pepper Jack | Muenster | Smoked feta

wolfjaw

21

8oz Donahue's farm burger with smoked cheddar, pepper jack cheese, Sawtooth BBQ, crispy onions & house smoked bacon. Sub Beyond Burger optional V

pancho billa

19

8oz Donahue's farm burger topped with pepper jack, smoked bacon, our jalapeno blue cheese & crispy fried onions. Viva Los Bills!! Sub Beyond Burger optional V

thunderbird

18

Deep fried buttermilk chicken breast tossed in our honey garlic sriracha sauce & topped with sliced pickles & house slaw.

pinto ron

18

Two 4oz beef patties, roasted red pepper ketchup, house maple mustard, American, smoked cheddar, thin sliced, pickles smoked bacon, fresh tomatoes & field greens.

PIZZA

12 in. / 16 in.

Pizza Available in small (12") or large (16')

All pizzas can be made gluten free, upon request, on a 12" crust

classic cheese \vee



19/27

Homemade pizza sauce & mozzarella cheese.

Add \$1 EACH

bacon, pepperoni, sausage, pulled chicken, sliced jalapenos, peppers, baby spinach, caramelized onions, roasted tomatoes

skylight V



21/29

Creamy garlic sauce, sliced tomatoes, basil pesto & mozzarella. Finished with balsamic reduction & white truffle oil.

boathouse

22/30

House pulled chicken, spicy garlic sauce, mozzarella, thin red onions, smoked bacon, & sliced tomatoes. Finished with fresh

green roof V



21/29

Creamy basil sauce, mozzarella, caramelized onions, roasted mushrooms, baby spinach & artichoke hearts. Finished with Meir's feta cheese.

the ralph

22/30

Our creamy buffalo chicken dip, pulled chicken, mozzarella & cup n' char pepperoni. Finished with jalapeno blue cheese & fresh cut scallions.

KIDDIES

All kids items are served with choice of fountain beverage | milk, chocolate milk, apple juice, orange juice, cranberry juice, coke, diet, sprite, lemonade, ginger ale

chicken tenders

12

Crispy fried chicken tenderloins served with fries & a pickle.

grilled cheese

12

Sourdough & American cheese served with fries, carrots & celery.

pasta

11

Fresh pasta served with choice of marinara, butter basil pesto or Alfredo & grilled sourdough.

kids burger

12

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

kids mac

11

Cheddar macaroni & cheese.

mvp steak 👹



44

Char grilled flat iron steak topped with savory bourbon butter, grilled peppers and onions & served over mashed potatoes with roasted brussels sprouts.

GALR - dinner voucher surcharge +\$20

das meatloaf

25

Our house bratwurst meatloaf finished with cracked black pepper gravy & our baconapple sauerkraut served over mashed potatoes and roasted brussels sprouts.

smoky maple chicken

28

House smoked airline chicken breast topped with our Adirondack maple cream sauce and crispy onions served over mashed potatoes and roasted brussels sprouts.



Without crispy onions

GALR - dinner voucher surcharge +\$4

forever wild $\sqrt{}$

22

Potato gnocchi tossed with roasted red peppers and arugula in our basil pesto cream sauce, topped with Meier's farm feta cheese.

adk salmon 🔌



32

Cedar plank grilled Faroe Island salmon topped with an amber honey & citrus glaze and served over mashed potatoes with roasted brussels sprouts.

GALR - dinner voucher surcharge +\$8

the bosa pork chop

26

Char grilled bone in pork chop topped with an apple, cranberry & pecan compote served with grilled corn bread over mashed potatoes and roasted brussels sprouts.

bonfire pasta

25

Penne pasta, house pulled chicken,, caramelized onions, crispy carrots, fresh scallions & white truffle oil. All tossed in our sweet & spicy honey garlic butter

GENERATIONS TAP & GRILL

head chef | christopher mcdermott am sous chef | kyle widrig pm sous chef | thomas burns

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.