

S T A R T E R S

I I A M - 9 P M

wings

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

bone-in \$20 | boneless \$17

sauce - mango habanero | maple chipotle | honey garlic sriracha | Sawtooth BBQ | Cajun dry rub | bacon truffle parm | mild | medium | hot | EXTRA .50 EACH

buds n' spuds 17

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 13

flat iron steak 16

pulled chicken 9

firetower 15

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

716 Dip 17

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 17

Beef tallow fries smothered with cracked black pepper gravy, chopped bratwurst, local cheddar curds & fresh scallions.

S O U P

german onion **crock 13 | cup 9**

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.

watermelon + mint gazpacho **crock 11 | cup 7**

hummus plate 18

Roasted red pepper & garlic hummus topped with roasted leeks. Served with fresh veggies & crackers.  gluten free without crackers

main st quesadilla 19

House pulled chicken, fresh mango salsa, cheddar, Pepper Jack, & caramelized onions. Served with our avocado cream for dipping.

fried calamari 20

Crispy deep-fried calamari & sliced cherry peppers served with marinara & roasted garlic aioli.

country kitchen skillet 19

Smoked jalapeno-cheddar sausage smothered with local cheddar curds, smoked feta mozzarella, & caramelized onions. Baked in a cast iron skillet & finished with fresh cut scallions & roasted tomato jam. Served with crackers.

S A L A D

farm fresh **full 16 | half 9**

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

 **Without croutons**

cascade caesar **full 17 | half 10**

Fresh cut romaine tossed with creamy Caesar dressing, grape tomatoes, a hard boiled egg, parmesan cheese & garlic croutons.

watermelon salad **full 19**

Little leaf greens, fresh chopped watermelon, sliced cucumbers, pickled red onions, chopped bacon, smoked feta, & house avocado cream.

DRESSINGS & ENHANCEMENTS

pulled chicken 9 | seared salmon 13
flat iron steak 16 | tuna salad 7 |
hard boiled egg 3 | avocado 3 |
shredded mozzarella 2 | smoked feta 2 |
bacon bits 2

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

S A N D W I C H E S

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

Gluten free toast available 

blackstone reuben 20

Slabbed corned beef, 1000 island, gruyere, smoked cheddar, & our bacon-apple sauerkraut stuffed in butter grilled marble rye.

golden arrow club 20

All-natural sliced turkey, smoked bacon, golden mustard aioli, sliced tomatoes, & little leaf greens. Served on butter grilled brioche.

BLT Optional (no turkey, extra bacon)!

bills mafia beef on weck-ish 20

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.

chicken cobb wrap 19

House pulled chicken, roasted tomato jam, avocado cream, hardboiled egg, smoked bacon, & field greens all rolled up in a grilled flour tortilla.

trout blt 22

Cornmeal dusted buttermilk rainbow trout filet, smoked bacon, sliced tomatoes, field greens, & our green chili aioli. Served in a toasted brioche bun.

oma's tuna melt 18

Butter grilled English muffin topped with fresh tuna salad, & gruyere. Finished with field greens & sliced tomatoes.

lobster tacos 30

Green chili lobster salad, fresh mango salsa, field greens, avocado cream, & fresh scallions. All stuffed in three grilled flour tortillas.

B U R G E R S

All 1/2 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 19

Our signature burger with secret sauce, lettuce, tomato & red onion.

Add Cheese +\$1 | Add Bacon +\$2.5

Sub Beyond Burger optional 

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

wolfjaw 22

Smoked cheddar, pepper jack, Sawtooth BBQ, crispy onions & house smoked bacon.

Sub Beyond Burger optional 

pancho billa 20

Creamy jalapeño blue cheese, smoked bacon, cherry peppers, pepper jack, & crispy fried onions.

Sub Beyond Burger optional 

thunderbird 19

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

lean to 19

Avocado cream, roasted tomato jam, cheddar, & smoked bacon.

Sub Beyond Burger optional 

2543 smash 20

Two 4oz beef patties, creamy horseradish aioli, pickled red onions, blue cheese crumbles, & smoked bacon.

Menu pricing includes applicable sales tax.

Parties of 5 or more are subject to a 20% gratuity. Entire party must be present before ordering. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

If you have a food allergy, please notify us.

P I Z Z A

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 20/28

Homemade pizza sauce & mozzarella cheese.

Add \$1 EACH

extra cheese | pepperoni | smoked jalapeno-cheddar sausage | chopped bacon | onions | peppers | tomatoes | roasted garlic | parmesan | baby spinach

skylight 22/30

House pizza sauce, mozzarella, roasted garlic, parmesan & basil pesto. finished with white truffle oil.

boathouse 23/31

Sawtooth BBQ sauce, mozzarella, pulled chicken, chopped bacon, & sliced red onion. Finished with green chili aioli.

green roof 22/30

Basil pesto, baby spinach, mozzarella, & sliced mushrooms. Finished with avocado cream & fresh scallions.

the ralph 23/31

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

the ryle 23/31

House tomato sauce, mozzarella, cup n char pepperoni, smoked jalapeno cheddar sausage, sliced red onions & roasted red peppers.

K I D D I E S

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 13

Crispy fried chicken tenderloins served with fries & a pickle.

grilled cheese 13

Whole wheat & cheddar served with fries, carrots & celery.

pasta 12

Fresh pasta served with choice of marinara, butter or basil pesto & served with thick cut brioche.

kids burger 13

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

Menu pricing includes applicable sales tax.

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 foodborne illness.
If you have a food allergy, please notify us.

north country salmon **41**

Spice-rubbed Atlantic salmon roasted on a cedar plank & finished with fresh mango salsa. Served with mashed potatoes & summer vegetable ragout.

rainbow trout **34**

Buttermilk-marinated rainbow trout coated in seasoned cornmeal & butter grilled until golden. Served with a side of lemon butter & topped with house coleslaw over mashed potatoes & summer vegetable ragout.

mvp steak **58**

20 oz. bone-in porterhouse steak grilled to perfection & finished with our signature steak sauce, blue cheese crumbles, & crispy onions. Served over mashed potatoes with summer vegetable ragout.

marcy pork chop **30**

10oz bone in pork chop char grilled & finished with our maple chipotle glaze. Served over mashed potatoes, summer vegetable ragout & corn bread.

yard bird **24**

House-smoked bone-in chicken leg quarters, crisped in beef tallow and finished with our house Sawtooth BBQ sauce. Served with mashed potatoes, summer vegetable ragout, & cornbread.

german shepards pie **27**

Our signature chopped bratwurst meatloaf layered with mashed potatoes, summer vegetable ragout, Gruyère & Muenster, then baked in a cast iron skillet & smothered in cracked black pepper gravy. Finished with our house bacon-apple sauerkraut.

summer chicken & gnocchi **28**

House-pulled chicken, smoked jalapeño-cheddar sausage, caramelized leeks, roasted red peppers, & baby spinach tossed with potato gnocchi in a sweet, tangy, & spicy Dijon cream sauce.

forever wild **22**

Penne pasta tossed in basil pesto with our summer vegetable ragout, then finished with smoked feta cheese, & a balsamic glaze.

G E N E R A T I O N S T A P & G R I L L

h e a d c h e f | c h r i s t o p h e r m c d e r m o t t

a m s o u s c h e f | a s h l e y b e r k o w i t z

p m s o u s c h e f | t h o m a s b u r n s

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.

Menu pricing includes applicable sales tax.

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 foodborne illness.
If you have a food allergy, please notify us.