



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).

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### morning paddle 12

Two farm fresh eggs cooked any style, served with homies & choice of toast.

**ADD \$5.5 EACH**

bacon, sausage, or smoked pork loin

### eggs adirondack 20

Thick cut butter grilled sourdough topped with spinach, smoked cheddar, & two poached eggs. Finished with truffle hollandaise, roasted tomatoes, Spanish paprika, & served with homies

### cider mill waffle 14

Our Belgian style waffle made with local hard cider, topped with an apple cranberry pecan compote.

### tap & grill burrito 17

Scrambled eggs, bacon, sausage, roasted mushrooms, peppers, onions, smoked cheddar cheese, baby spinach & our secret sauce all rolled up in a garlic-herb tortilla & served with homies

### main st. skillet 18

Our corned beef hash topped with roasted Brussel sprouts & tomatoes, one poached egg, finished with green chili aioli & fresh cut scallions. Served with butter grilled cornbread!

### hasselhoff 21

Jumbo salted pretzel stuffed with fluffy scrambled eggs, smoked pork loin, sausage & bacon. Served with homies & aged cheddar sauce.

### tap & grill biscuits & gravy 10

Two house made buttermilk & cheddar biscuits smothered with our house made sausage gravy, finished with grape tomatoes & fresh cut scallions.

## OMELETS

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All omelets are made with three farm fresh eggs & served with seasoned homies & choice of sourdough, wheat or marble rye. Gluten free bread available.

### armstrong 16

Bacon, smoked pork loin, sausage & gruyere, finished with roasted garlic aioli.

### mt. emmons 16

Smoked pork loin, roasted red peppers, red onion, & pepper jack, finished with our secret sauce.

### van hoevenberg fritata 18

Egg whites stuffed with roasted tomatoes, mushrooms, & spinach, broiled with Meier's local feta, finished with basil pesto aioli. Served with homies & butter grilled cornbread.

### the C.Y.O 16

Three farm fresh egg omelet with your choice of two items.

**CYO Add \$.50 EACH**

smoked pork loin | thick cut bacon | all natural sausage | peppers | onions | mushrooms | tomatoes | spinach | brussels sprouts | Meier's feta | American gruyere | smoked cheddar | pepper jack | Muenster

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## FIT + ACTIVE

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### funkschway parfait 12

Layers of macerated berries & Meier's local yogurt, topped with nature's valley granola.

### whiteface oatmeal 12

Oatmeal baked in a cast iron skillet with macerated berries & topped with candied walnuts.

## KID D I E S

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### kids stacks 6

Two buttermilk whipped flapjacks topped with sugar & berries. Served with local maple syrup & butter.

**Add \$1 EACH** chocolate chips or bananas

### kids french toast 10

Two slices of Texas toast treated the French toast way! Served with sugar & fresh berries on top.

### the roll up 7

Scrambled eggs, bacon bits, & American cheese all rolled up in a flour tortilla, served with homies.

### assorted cold cereal 3

Ask your server for our selection.

### kids oatmeal 6

Steel cut oats served with fresh cut berries.

## D R I N K S

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**\$3 Free refills** | Coffee or tea

**\$3** | Apple, Orange, Cranberry, Tomato, Pineapple, Grapefruit, Milk, Chocolate Milk

**\$10** | House Mimosa, Bloody Mary

## O F F T H E G R I D D L E

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Off the griddle options include your choice of thick cut bacon, smoked pork loin, or all-natural sausage

### buttermilk falls 13

Buttermilk whipped flapjacks stacked three high, topped with sugar & fresh berries.

**Add \$1 EACH**  
strawberries, blueberries, chocolate chips or bananas

### flume french toast 14

Texas toast treated the French toast way! Finished with a Nutella ganache, sugar & fresh berries.

### blue mt. flapjacks 14

Buttermilk flapjacks whipped with smashed blueberries, stuffed with even more fresh blueberries, & stacked three high! Topped with our lemon butter, sugar & fresh berries.

## E X T R A S

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**\$.50 EACH** | all sauces & aioli

**\$1 EACH** | sliced cheese, apple cranberry pecan compote

**\$2.5 EACH** | sliced tomato, roasted mushroom, truffle hollandaise, sausage gravy, granola

**\$3 EACH** | Single flapjack, whole sliced banana

**\$3.5 EACH** | homies, sautéed spinach, Meier's local yogurt, one egg any style - sub egg whites +1, two slices of toast, roasted Brussel sprouts

**Toast Selection - sourdough, wheat, rye, grilled cornbread. Gluten free bread available.**

**\$5 EACH** | single French toast, cheddar biscuits, Belgian waffle

**\$6 EACH** | bacon, smoked pork loin, sausage, corned beef hash

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# S T A R T E R S

I I A M - 9 P M

## 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 14

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

# S A L A D

## farm fresh full 15 | half 8

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

 Without 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 16

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.

# S O U P

## 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.

## S A N D W I C H E S

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

## 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 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 

### 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 

### 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.

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## P I Z Z A

12 in. / 16 in.

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

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

### classic cheese 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 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 scallions.

### green roof 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.

## K I D D I E S

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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.

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**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 bacon-apple 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**  **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

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

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.

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