

BREAKFAST

7AM-11AM

MIRROR LAKE BREAKFAST

TWO FARM-FRESH LOCAL EGGS, ANY STYLE. SERVED WITH HOME FRIES.

WITH YOUR CHOICE OF TOAST, BAGEL OR ENGLISH MUFFIN **8**

ADD BACON, HAM OR SAUSAGE **9**

CREATE YOUR OWN OMELET 9

THREE FARM FRESH EGGS AND YOUR CHOICE OF TWO INGREDIENTS
INCLUDES HOME FRIES AND YOUR CHOICE OF TOAST, BAGEL OR ENGLISH MUFFIN

ADDITIONAL INGREDIENTS: .50 EACH

HAM, BACON, SAUSAGE, PEPPERS, ONIONS, SPINACH, MUSHROOMS,
TOMATOES, BROCCOLI, AMERICAN, SWISS OR CHEDDAR

GENERATIONS HASH 8

TWO COUNTRY FRESH POACHED EGGS ON CORNED BEEF HASH WITH TOAST AND HOME FRIES

GOLDEN ARROW MOUNTAINEER 14****

6 OZ. NY STRIP SERVED WITH TWO EGGS AND TWO BUTTERMILK PANCAKES

CINNAMON BRIOCHE FRENCH TOAST 9

WHIPPED ORANGE BUTTER, SYRUP AND FRUIT GARNISH WITH YOUR CHOICE OF BACON, HAM OR SAUSAGE

ADIRONDACK BUTTERMILK FLAPJACKS 8

WE FOLD IN THE EGG WHITES TO MAKE THEM THE BEST IN TOWN SERVED WITH SEASONAL FRUIT AND YOUR
CHOICE OF BACON, HAM OR SAUSAGE

ADD BLUEBERRIES, STRAWBERRIES OR CHOCOLATE CHIPS .50 EACH

EGGS BENEDICT 9

TWO POACHED EGGS, CANADIAN BACON ON AN ENGLISH MUFFIN
FINISHED WITH HOLLANDAISE SAUCE AND SERVED WITH HOME FRIES

ADIRONDACK OATMEAL 6

SERVED WITH BROWN SUGAR OR MAPLE SYRUP. ADD RAISINS, CRANBERRIES OR BANANAS .50 EACH

BREAKFAST SANDWICH 8

SCRAMBLED EGGS WITH PEPPERS, ONIONS, HAM AND CHEDDAR CHEESE

SERVED ON YOUR CHOICE OF A CROISSANT, ENGLISH MUFFIN OR WRAP

FRESH SEASONAL FRUIT BOWL 7

FRESHLY PREPARED FRUIT SALAD, SEASONAL BERRIES, BANANAS & APPLE WEDGES WITH YOGURT

CONROY'S BAKERY HOT CINNAMON BUN 4

SIDES: 2.50 EACH.

ONE EGG ANY STYLE ■ HOME FRIES ■ BACON ■ HAM ■ SAUSAGE
TOAST ■ ENGLISH MUFFIN ■ BAGEL ■ FRESH BAKED MUFFIN ■ YOGURT ■ GRANOLA
CHILLED GRAPEFRUIT HALF ■ ASSORTED COLD CEREALS ■ CORNED BEEF HASH ■

STARTERS

11AM-CLOSE

SOUP OF THE DAY 4

A HANDCRAFTED COMBINATION OF FRESH LOCAL INGREDIENTS

NEW ENGLAND CLAM CHOWDER 6

A HOUSE SPECIALTY WITH FRESH CHOWDER CLAMS

FRENCH ONION SOUP 6

OUR SPECIAL THREE ONION SOUP, CARAMELIZED, WITH BURGUNDY WINE, CROSTINI AND SWISS CHEESE

FRIED CALAMARI 11

CALAMARI RINGS DUSTED WITH SEASONED FLOUR & SERVED WITH MARINARA SAUCE

SHRIMP COCKTAIL 12

FOUR JUMBO SHRIMP (U15) SIMMERED TO PERFECTION THEN CHILLED AND PRESENTED WITH MICRO GREENS, COCKTAIL SAUCE AND LEMON

CEVICHE 11

YELLOW FIN TUNA AND AVOCADO WITH FRESH LIME, CILANTRO, GINGER AND SCALLIONS WITH GRILLED FLATBREAD AND MICRO GREENS

BRUSCHETTA 9

VINE RIPE TOMATOES, FRESH MOZZARELLA, FRESH GARLIC AND BASIL
DRIZZLED WITH OLIVE OIL AND BLACK PEPPER

POTSTICKERS 8

PORK FILLED DUMPLINGS SEARED WITH PEPPERS, SHALLOTS,
SHREDDED ASIAGO CHEESE AND DRIZZLED WITH A BALSAMIC GLAZE

GOLDEN NACHOS 10

TORTILLA CHIPS WITH JALAPENOS, BLACK OLIVES, DICED CHILIES, AND TOMATOES, TOPPED WITH CHEDDAR CHEESE. SERVED WITH SALSA, SOUR CREAM AND GUACAMOLE

CHICKEN WINGS 10

BONELESS OR TRADITIONAL. OUR CRISPY WINGS ARE SERVED WITH CELERY, CARROTS AND BLUE CHEESE
(BBQ, MILD, MEDIUM, HOT)

LOCAL ARTISAN CHEESE PLANK 18

A VARIETY OF CHEESES BY LOCAL FARMS SERVED WITH GRAPES, CROSTINI AND CRACKERS

SALADS

11AM-CLOSE

ADIRONDACK GARDEN SALAD 7

SUMMER GREEN MIX, TOMATOES, CUCUMBERS, CARROTS WITH A CHOICE OF DRESSING

CAESAR SALAD 8

CLASSIC CAESAR DRESSING WITH ROMAINE LETTUCE, CROUTONS AND PARMESAN CHEESE

*ADD A GRILLED MARINATED CHICKEN BREAST FOR AN ADDITIONAL 6

GRILLED MOROCCAN MAPLE SEARED CHICKEN 12

SUMMER GREEN MIX, SUNDRIED CRANBERRIES, GOAT CHEESE AND NY APPLES
SERVED WITH A LIGHT CORNELL MAPLE VINAIGRETTE

BABY SPINACH SALAD 11

JULIENNE VEGETABLES, AVOCADO, GRAPE TOMATOES, AND ROASTED RED PEPPERS
WITH A CILANTRO LIME VINAIGRETTE

GRILLED PORTABELLA MUSHROOM 10

SERVED WITH ASGAARD CHEVRE, SLICED TOMATOES, MARINATED ARTICHOKE HEARTS,
KALAMATA OLIVES AND FRESH FARM GREENS DRIZZLED WITH A BALSAMIC REDUCTION

SURF TO FARM SALAD 16

SERVED WITH YOUR CHOICE OF POACHED SALMON OR CRAB CAKE ON A BED OF SPINACH & FIELD GREENS WITH
CUCUMBER NOODLES, CARROTS, LEMON WEDGES, TOMATOES, AND OUR TZATZIKI SAUCE

CHICKEN OR TUNA SALAD PLATTER 11

CHICKEN OR TUNA SALAD ON FIELD GREENS WITH TOMATOES, CUCUMBERS, CELERY AND CARROTS

CAPRESE SALAD 11

FRESH MOZZARELLA, LOCAL BASIL AND TOMATOES WITH OLIVE OIL & BALSAMIC GLAZE
ON FARM GREENS WITH CROSTINI

STEAKHOUSE CAESAR 16

STRIP LOIN GRILLED TO YOUR LIKING SERVED ON A CLASSIC CAESAR DRESSING
WITH ROMAINE LETTUCE, CROUTONS AND PARMESAN CHEESE

ALL OF OUR SALADS FEATURE LOCALLY FOUNDED PRODUCE

(WHEN AVAILABLE)

LUNCH ENTREES

11AM - 4PM

GENERATIONS GRILL 9

WHOLE WHEAT BREAD GRILLED WITH ROASTED RED PEPPERS, BRIE AND CHEDDAR CHEESE
WITH GRILLED VEGETABLES +2
ADD PROSCUITTO, HAM OR TURKEY +2

STEAK SANDWICH 15

SHAVED N.Y. STRIP LOIN, WITH CARAMELIZED ONIONS, PROVOLONE CHEESE.
SERVED ON A TOASTED HOAGIE WITH FRIES AND PICKLE

CHICKEN SANDWICH 11

GRILLED CHICKEN WITH PROVOLONE CHEESE, FRESH BASIL AND ROASTED RED PEPPERS.
SERVED ON A GRILLED BISTRO BUN WITH FRIES AND PICKLE

KILCOYNE FARM BURGER 12

8 oz. ALL-NATURAL BLACK ANGUS BURGER GRILLED TO ORDER & SERVED WITH LETTUCE,
TOMATO, ONION, DILL PICKLE AND FRIES. ADD AMERICAN, SWISS, CHEDDAR OR BLUE CHEESE

TURKEY BLT 12

CARVED TURKEY BREAST ON WHEAT TOAST WITH LETTUCE, TOMATO AND BACON
SERVED WITH FRIES AND PICKLE

"MUNN-DILLA" 13

GRILLED MARINATED SIRLOIN WITH TOMATOES, ONIONS, JALAPENOS, CILANTRO AND LIME JUICE
SERVED ON A FLOUR TORTILLA WITH MELTED CHEDDAR CHEESE

THAI CHICKEN LETTUCE WRAP 12

BOSTON BIB LETTUCE, SPROUTS, CUCUMBERS, PEPPERS,
MARINATED SOBA NOODLES AND SPICY CHICKEN READY FOR YOU TO WRAP TOGETHER

ADIRONDACK "GYRO" 10

GRILLED MARINATED CHICKEN WITH LETTUCE, SLICED CUCUMBERS, SUNDRIED TOMATOES, ARTICHOKE
AND ONIONS SERVED IN A GRILLED FLOUR TORTILLA WITH TZATZIKI SAUCE

RUEBEN/RACHAEL 10

PASTRAMI OR TURKEY WITH SWISS, SAUERKRAUT, AND RUSSIAN DRESSING ON RYE
SERVED WITH FRIES AND PICKLE

ADIRONDACK TURKEY MELT 11

TURKEY, CRANBERRY SAUCE AND SLICED APPLES TOPPED WITH AGED CHEDDAR
AND GRILLED ON CINNAMON RAISIN BREAD

TUNA MELT 10

WHITE ALBACORE TUNA ON GRILLED PANINI BREAD, SLICED TOMATOES AND CHEDDAR CHEESE
SERVED WITH FRIES AND PICKLE

DINNER ENTREES

4PM-CLOSE

N.Y. STRIP LOIN 21/26***

DELICIOUS 9 OZ. OR 12 OZ. STRIP LOIN GRILLED TO YOUR LIKING.

PEPPER STEAK 23/28******

PEPPERCORN ENCRUSTED NY STRIP LOIN 9 OZ. OR 12 OZ. TOPPED WITH A BRANDY CREAM SAUCE

FILET MIGNON 29****

8 OZ. CHOICE FILET GRILLED TO YOUR LIKING TOPPED WITH ASGAARD CHEVRE
GREEN ROOF CHIVES AND BALSAMIC REDUCTION

DAVE'S BABY BACK RIBS 20

TENDER AND DELICIOUS, GRILLED AND TRIPLE BASTED WITH OUR MAPLE CHIPOTLE SAUCE SERVED WITH FRIES

KILCOYNE FARM BURGER 16

8 OZ. ALL-NATURAL BLACK ANGUS BURGER WITH LETTUCE, TOMATO, ONION, PICKLE, CHOICE OF AMERICAN,
SWISS, CHEDDAR OR BLUE CHEESE

GRILLED CHICKEN RIGATONI 19

FREE RANGE ALL NATURAL CHICKEN BREAST WITH WILD MUSHROOMS, LEEKS, SEASONAL VEGETABLES AND
SPINACH, WITH CREAMY TOMATO TARRAGON SAUCE

GENERATIONS SCHNITZEL 21

LIGHTLY BREADED VEAL WITH HONEY HAM, SWISS CHEESE AND PORT WINE SAUCE

EDGLEY FARM BISON CHOP STEAK 25**

PASTURE RAISED BUFFALO GRILLED THEN SERVED WITH A MAPLE PEPPERCORN SAUCE

CRAB CAKES 23

TWO OF GENERATIONS JUMBO LUMP CRAB CAKES SERVED ON A BED OF ARUGULA WITH CAJUN REMOULADE
AND A SHRIMP SKEWER WITH POTATO AND VEGETABLE OF THE DAY

BRAISED BEEF SHORT RIB 25

FRESH CHOICE BEEF PAN SEARED THEN SIMMERED WITH A VEAL DEMI-GLACE 'JUS

All our dinner entrées are served with starch of the day and seasonal vegetables unless stated

*"BY LAW WE ARE REQUIRED TO INFORM YOU THAT CONSUMING OF UNDERCOOKED BEEF, PORK, POULTRY, FISH, SHELLFISH, OR SHELL
EGGS MAY CAUSE A HIGHER RISK OF CONTRACTING A FOODBORNE ILLNESS."*

DINNER ENTREES

4PM - CLOSE

ADK SURF 'N' TURF 28****

4 OZ. FILET PAIRED WITH OUR HOUSE MADE SPECIALTY CRAB CAKE WITH A SHRIMP SKEWER AND A PORT WINE SAUCE

MEDITERRANEAN SEA SCALLOPS 23**

RIGATONI SAUTÉED WITH ARTICHOKE HEARTS, SUNDRIED TOMATOES, KALAMATA OLIVES AND FRESH SPINACH

SHRIMP SCAMPI 22

JUMBO WHITE SHRIMP WITH GARLIC, FRESH HERBS, WHITE WINE AND LEMON, FINISHED WITH SCAMPI BUTTER, NESTLED IN LINGUINE PASTA

CHICKEN MARSALA 19

NEW ENGLAND FAMILY FARM CHICKEN BREAST SAUTÉED WITH SHALLOTS, WILD MUSHROOMS, WITH MARSALA WINE DEMI GLAZE AND A TOUCH OF CREAM

ADIRONDACK TROUT FILET 17

SAUTÉED WITH SEASONED CORNMEAL AND FINISHED WITH WHITE WINE AND LEMON BUTTER

MAPLE SALMON 23

SAUTEED SALMON FILET WITH CARMELIZED MAPLE GINGER SAUCE THEN TOPPED WITH MAPLE WASABI AND SOY

THREE CHEESE RAVIOLI 17

TENDER PASTA FILLED WITH ITALIAN CHEESES.
SERVED ON WILTED SPINACH, FINISHED WITH A FRESH TOMATO BASIL SAUCE

HARVEST PASTA 18

TENDER PASTA AND ONLY THE BEST SELECTION OF OUR FARM FRESH GREENS AND VEGETABLES GENTLY SAUTEED WITH WHITE WINE AND FRESH HERBS

JAMBALAYA 22

ANDOUILLE SAUSAGE, SEASONED GRILLED CHICKEN BREAST AND SHRIMP SKEWERED WITH GRAPE TOMATOES SERVED WITH THE CLASSIC SPICY PEPPER ONION AND TOMATO SAUCE PERFECTED WITH CHEF'S SECRET SEASONINGS OVER JASMINE RICE

ENHANCE YOUR MEAL BY ADDING A **SMALL GARDEN SALAD** OR **SOUP OF THE DAY** FOR **\$3** MORE