

DELI BOARD

(Gluten-free UDI Roll available upon request -\$2)

Hoagie

6 in. \$11
12 in. \$14

Wrap

\$12
Italian Herb
Jalapeño Cheddar

Bread

\$12
White
Wheat

Cheese

• American • Provolone • Cheddar • Swiss

Protein

• Ham • Turkey • Egg Salad • Chicken Salad • Bacon

Fixings

• Lettuce • Tomato • Onion • Cucumbers
• Banana Peppers • Pickles • Mayo • Italian Dressing

AT THE TURN

Sausage Sandwich \$10

Mild Italian sausage with peppers and onions. Served on a roll with chips.

Hot Dog \$8

Zweigles Red Hot. Served with chips.

Soup and 1/2 Sandwich \$12

S O U P

French Onion Crock \$7

Seafood Chowder \$9

Soup Du Jour \$6



F O R €

Nolan's Lettuce Wraps \$15

Ground chicken, mushrooms, and peanuts tossed in a savory ginger-garlic sauce, served in Boston Bibb lettuce with wasabi sauce, chili oil, and crispy Thai noodles.

Calamari \$15

Served with chickpeas, pickled red onion, and sundried tomato basil aioli.

Fire Cracker Cauliflower \$15

Crispy fried cauliflower served with sweet chili mayo.

Garlic Bread \$14

Stuffed with Mozzarella, Gruyère, Asiago, and Gouda. Smothered with garlic butter and Parmesan cheese, and served with marinara.

G R € € N S

Caesar \$12

Crisp Romaine tossed in out house-made creamy Caesar dressing, topped with freshly grated Asiago and croutons.

Double the House \$13

Crisp Romaine lettuce, tomatoes, cucumbers, carrots, pickled red onions, and spiced chickpea with your choice of dressing.

Wedge \$13

Baby Iceberg lettuce topped with bruschetta tomatoes, crumbly bleu cheese, bacon, croutons, with house-made creamy Gorgonzola dressing.

Seasonal Salad

Ask your server!

ADD-ONS

- Grilled or Crispy Chicken \$6
- Grilled or Crispy Shrimp \$7
- 4oz Salmon \$6 - 8oz Salmon \$10
- Filet \$17
- Impossible Burger \$8

ALL OF OUR DRESSINGS ARE HOUSE-MADE

- Avocado Ranch • Tomato-Basil Vinaigrette
- Creamy Gorgonzola
- Maple Balsamic • Thousand Island
- Caesar

LEADER BOARD

Quesadilla \$12

Cheddar cheese, bruschetta tomatoes, banana peppers, and green onions. Served with pico de gallo and sour cream.

Add Grilled Chicken \$6 / Add Shrimp \$7 / Add Cheeseburger \$8

Pub Burger \$17

Certified Angus Beef® burger with lettuce, tomato, and choice of American, Cheddar, Provolone, or Swiss. Served with French fries.

Add Bacon \$2 / Sub Impossible Burger

Nolan's Lobster Roll \$26

A generous portion of North Atlantic Lobster poached in warm butter and served on a toasted roll. Served with French fries and coleslaw.

Fish & Chips \$22

Fresh North Atlantic Cod beer battered, broiled or blackened, served with French fries & coleslaw. *Half Plate \$18*

Southern Fried Chicken Sandwich \$16

Marinated in buttermilk, double dredged in seasoned batter, gently fried, and served on a toasted brioche roll. Topped with pickles, lettuce, and a savory mayo.

The Sheridan \$21

8 oz. shaved Certified Angus Beef® prime rib dipped in au jus on a toasted hoagie roll with garlic butter and Swiss. Served with French fries.

Chipotle Turkey BLT Wrap \$14

Turkey, Cheddar, and bacon wrapped in a Jalapeño-Cheddar wrap dressed in chipotle mayo served with choice of side.

SIDE CHOICES

Potato Salad - Sweet Potato Fries - French Fries - Coleslaw
- Apple Sauce - Cottage Cheese



Red

GLASS / BOTTLE

Simi Cabernet Sauvignon (California)	\$12/\$45
Josh Cellars Cabernet Sauvignon (California)	\$11/\$42
Woodbridge by Robert Mondavi Cabernet Sauvignon (California)	\$8/\$28
McManis Merlot (California)	\$8/\$30
Portillo Malbec Valle De Uco (Argentina)	\$9/\$34
2017 The Federalist Red Blend (California)	\$10/\$34
Noble Vines Pinot Noir (California)	\$8/\$30

Blush & Sparkling

GLASS / BOTTLE

Bully Hill Sweet Walter Red (Keuka Lake, NY)	\$8/\$28
Ruffino Prosecco Rosé (California)	\$10 glass only
Mionetto Prosecco Brut (California)	\$10/\$38

White

GLASS / BOTTLE

Fox Run Unoaked Chardonnay (Seneca, NY)	\$9/\$34
Kendall-Jackson Vintner's Reserve Chardonnay (California)	\$10/\$38
Woodbridge by Robert Mondavi Chardonnay (California)	\$8/\$28
Simi Chardonnay (California)	\$10/\$38
Barone Fini Pinot Grigio (Italy)	\$9/\$34
Kim Crawford Sauvignon Blanc (New Zealand)	\$10/\$38
Fox Run Semi Dry Riesling (Seneca Lake, NY)	\$9/\$34
Cavit Moscato (Italy)	\$8/\$30

Reserves

BOTTLE ONLY

2018 Mount Veeder Cabernet (California)	\$55
2018 Robert Mondavi Cabernet Sauvignon (California)	\$75
2019 Penfold's Bin 407 Cabernet Sauvignon (South Australia)	\$90
2018 Stag's Leap Wine Cellars Artemis Cabernet Sauvignon (California)	\$95
2017 Gott Cabernet Sauvignon (Napa Valley, California)	\$70
2017 The Calling Cabernet Sauvignon (Alexander Valley)	\$55
2018 Girard Red Wine Artistry (Napa Valley, California)	\$70
2018 Louis M. Martini Cabernet Sauvignon (Napa Valley, California)	\$70
2018 Ghost Pines Zinfandel (California)	\$45
The Prisoner Red Blend (Napa Valley, California)	\$80
Unshackled Red Blend, The Prisoner Wine Co. (California)	\$48
Meiomi Pinot Noir (California)	\$46
La Crema Pinot Noir (California)	\$50
2019 Fleurs de Prairie Côtes de Provence Rosé (Provence, France)	\$40
2016 The Cutrer Chardonnay (Sonoma County, California)	\$60
2019 Stags' Leap Sauvignon Blanc (California)	\$45