



FORE

Calamari \$16

Gently fried calamari served with chickpeas, pickled red onion, banana peppers, and a sundried tomato-basil aioli.

Garlic Bread \$14

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

Fire Cracker Cauliflower..... \$15

Crispy fried cauliflower served with sweet chili mayo.

Nolan's Lettuce Wraps \$15

Ground chicken, mushrooms, and peanuts tossed in savory ginger-garlic sauce. Served in crips lettuce with wasabi sauce, chili oil, and crispy Thai noodles.

GREENS

Caesar \$12

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

Double the House \$13

Crisp Romaine lettuce, tomatoes, cucumbers, carrots, pickled red onion, and spiced chickpeas 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.

Beet & Arugula Salad \$17

Roasted beets and goat cheese crumbles over a bed of Arugula with your choice of dressing.

ALL OF OUR DRESSINGS ARE HOUSE-MADE:

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

ADDITIONS:

Chicken (Grilled or Crispy) \$6
Shrimp (Grilled or Crispy) \$7
Blackened Salmon: 4 oz. - \$6 / 8 oz. - \$10
Filet Mignon (5 oz.) \$17
Impossible Burger \$10



SOUP

Soup Du Jour	\$6
French Onion Crock	\$7
Seafood Chowder	\$9

LIGHTER FARE

Pub Burger	\$17
8 oz. Certified Angus Beef [®] burger with lettuce, tomato, and your choice of American, Cheddar, Provolone, or Swiss cheese. Served with French fries.	
<i>Sub Impossible Burger // Add Bacon</i> \$2	

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.	

Nolan's Lobster Roll	\$26
North Atlantic Lobster poached in butter. Served with French fries & coleslaw.	

Fish Tacos	\$15
Broiled Mahi with pico de gallo and shredded cabbage. Topped with crema and a chili-lime sauce. Served on warm corn tortillas.	

Philly Strip Steak Sandwich	\$22
10 oz. strip steak open faced sandwich with peppers, onions, crispy fried mushrooms, and a Mozzarella cheese sauce. Served with your choice of a side.	

Quesadilla	\$12
Cheddar cheese, bruschetta tomatoes, banana peppers, and green onions served with salsa & sour cream.	
<i>Add Grilled Chicken</i> \$6 // <i>Add Shrimp</i> \$7 // <i>Add 8 oz. Cheeseburger</i> \$8	

Petite Filet & Fries	\$30
5 oz. Certified Angus Beef [®] filet served with French fries.	

Fish & Chips	\$22
Fresh North Atlantic Cod beer battered, broiled, or blackened, served with French fries & coleslaw. Half Plate \$18	



ENTRÉES

ADD A SALAD TO ANY ENTRÉE:

House \$6 // Caesar \$6 // Wedge \$8

Chicken French \$25

Egg-dipped chicken cutlet sautéed in a lemon-sherry sauce. **Half Plate \$20**

Chicken Parm \$25

Egg-dipped chicken cutlet covered with Italian bread crumbs, and topped with marinara and melted Mozzarella. **Half Plate \$20**

Shrimp & Clams \$27

Sautéed shrimp & garlic in a choice of red or white Nolan's Clam Sauce over pappardelle pasta.

Charlie's Porkchop \$30

12 oz. center-cut bone-in pork chop rubbed with fresh rosemary, grilled to perfection, topped with onion rings, and served over demi-glace.

Guinness Short Ribs \$26

Tender Guinness-braised short ribs served with pan sauce and your choice of a side.

Beef Bolognese \$22

Rich beef Ragù tossed with pappardelle pasta.

Seafood Jambalaya \$28

Shrimp, scallops, clams, and lobster meat sautéed with onions and peppers in a spicy tomato sauce, and served over rice.

Seafood Stuffed Sole \$26

Sole stuffed with crab and scallops, and served with your choice of a side.

SIDE CHOICES:

Seasonal Vegetable // French Fries // Sweet Potato Fries

Smashed Red Potatoes // Baked Potato // Pasta

FRIDAY & SATURDAY ONLY:

Prime Rib 12 oz. \$34 / 20 oz. \$44

Certified Angus Beef® brand, prime graded ribeye, slow roasted over six hours to preserve tenderness.