



APPETIZERS

|                                                                                                      |      |
|------------------------------------------------------------------------------------------------------|------|
| Shrimp Cocktail.....                                                                                 | \$10 |
| Jumbo shrimp with a tangy cocktail sauce.                                                            |      |
| Bacon-Wrapped Scallops.....                                                                          | \$12 |
| Jumbo sea scallops wrapped in bacon and served with melted butter.                                   |      |
| Calamari.....                                                                                        | \$12 |
| Golden fried and served with chickpeas, pickled red onion, sundried tomato basil aioli.              |      |
| JP's Homemade Meatballs.....                                                                         | \$12 |
| Two homemade meatballs topped with red sauce, and asiago cheese.(Served over pasta - Add \$6)        |      |
| Garlic Bread.....                                                                                    | \$10 |
| Stuffed with mozzarella then smothered with garlic butter and parmesan cheese. Served with marinara. |      |

SOUPS

|                         |     |
|-------------------------|-----|
| French Onion Crock..... | \$7 |
| Seafood Chowder.....    | \$7 |
| Soup Du Jour.....       | \$5 |

GREENS & GRAINS

|                                                                                                                              |      |
|------------------------------------------------------------------------------------------------------------------------------|------|
| Caesar.....                                                                                                                  | \$10 |
| Crisp romaine tossed in our house-made creamy Caesar dressing topped with fresh grated asiago and croutons.                  |      |
| Cobb.....                                                                                                                    | \$10 |
| Crisp romaine, tomatoes, cucumbers, onion, carrots, hard boiled egg, bacon and crumbly bleu cheese.                          |      |
| Wedge.....                                                                                                                   | \$10 |
| Wedge of iceberg lettuce topped with bruschetta tomatoes, bacon crumbles, housemade creamy gorgonzola dressing and croutons. |      |

|                                                                                                                              |      |
|------------------------------------------------------------------------------------------------------------------------------|------|
| Mediterranean Grain Bowl.....                                                                                                | \$11 |
| Quinoa, kalamata olives, spiced chickpeas, cucumber, bruschetta tomatoes, and feta cheese served over a bed of mixed greens. |      |
| Baja Grain Bowl.....                                                                                                         | \$11 |
| Seasoned rice, pickled red onion, fresh avocado, pico, shredded cheddar, and black beans served over a bed of mixed greens.  |      |

LIGHTER FARE

|                                                                                                                                                                                                                |                                   |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------|
| Captain Pete's Fish & Chips.....                                                                                                                                                                               | Half Plate \$12 / Full Plate \$16 |
| Fresh North Atlantic Cod beer battered, broiled or blackened, served with French fries & coleslaw.                                                                                                             |                                   |
| Fish Tacos.....                                                                                                                                                                                                | \$13                              |
| Broiled Mahi with pico, pickled onion, and shredded cabbage. Topped with crema, and a chili-lime sauce. Served on toasted corn tortillas.                                                                      |                                   |
| Shrimp Basket.....                                                                                                                                                                                             | \$13                              |
| A dozen beer battered shrimp served with French fries and coleslaw. ( Also try it Buffalo style.)                                                                                                              |                                   |
| Quesadilla.....                                                                                                                                                                                                | \$9                               |
| Cheddar cheese, tomatoes, banana peppers, and green onions served with pico de gallo and sour cream. Add Grilled Chicken \$3 / Add Shrimp \$4 / Add Shaved Prime Rib \$5                                       |                                   |
| Pub Burger.....                                                                                                                                                                                                | \$13                              |
| Certified Angus Beef® Brand burger with lettuce, tomato, and choice of american, cheddar, provolone, or swiss. Served with French fries. (Add Bacon - \$1) Sub Impossible Burger® (100% Plant Based / Add \$3) |                                   |
| The Sheridan.....                                                                                                                                                                                              | \$16                              |
| 8 oz. Certified Angus Beef® Brand prime rib dipped in au jus, on a toasted hoagie roll with garlic butter and swiss. Served with French fries.                                                                 |                                   |
| Petit Filet & Fries.....                                                                                                                                                                                       | \$21                              |
| 5 oz. Certified Angus Beef® Brand center-cut filet mignon served with French fries.                                                                                                                            |                                   |
| Cheese Pizza.....                                                                                                                                                                                              | \$13                              |
| Served on a regular <b>OR</b> Gluten-Free cauliflower crust. (Add Pepperoni - \$2) (Add Sausage - \$2) (Add Mushrooms - \$2)(Add Onions - \$2)                                                                 |                                   |

ENTREES

|                                                                                                                                             |                                    |
|---------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------|
| Filet Mignon.....                                                                                                                           | \$30                               |
| 8 oz. center-cut filet served with sautéed button mushrooms.                                                                                |                                    |
| Charlie's Pork Chop.....                                                                                                                    | \$24                               |
| 12 oz. center-cut bone-in pork chop rubbed with fresh rosemary grilled, and topped with onion rings and served over a flavorful demi glaze. |                                    |
| Salmon - "Tony's Choice".....                                                                                                               | \$23                               |
| North Atlantic salmon filet prepared fresh daily by Chef Tony.                                                                              |                                    |
| Mixed Broil.....                                                                                                                            | \$24                               |
| 6oz North Atlantic cod, 4 jumbo Gulf shrimp and 3 jumbo sea scallops broiled and served with coleslaw and your choice of side.              |                                    |
| Chicken French.....                                                                                                                         | Half Plate/\$15... Full Plate/\$20 |
| Egg-dipped cutlet sautéed in a lemon-sherry sauce.                                                                                          |                                    |

|                                                                       |  |
|-----------------------------------------------------------------------|--|
| All the above are served with a choice of one side and a house salad. |  |
| Caesar Salad \$4 / Wedge Salad \$6                                    |  |
| Side Choices:                                                         |  |
| • Seasonal Vegetable • Pasta • French Fries • Sweet Potato Fries      |  |
| • Smashed Red Potatoes • Baked Potato • Seasoned Rice                 |  |

ADDITIONS

- Grilled or Crispy Chicken .....\$3
- Grilled or Crispy Shrimp .....\$4
- Certified Angus Beef® Filet Mignon.....\$10
- Bacon Wrapped Scallops .....\$5
- 4oz. Blackened Salmon .....\$5
- 8oz. Blackened Salmon .....\$8
- Impossible Burger® (100% Plant Based) .....\$5

OVER PASTA

|                                                                                                                   |                                   |
|-------------------------------------------------------------------------------------------------------------------|-----------------------------------|
| (All pasta dishes come with your choice of penne or linguini, and a house salad.)                                 |                                   |
| Shrimp & Chicken Alfredo.....                                                                                     | \$23                              |
| Gulf shrimp and strips of grilled chicken with broccoli florets in a classic alfredo sauce. (Chicken Only / \$20) |                                   |
| Stuffed Eggplant Parmesan.....                                                                                    | Half Plate \$14 / Full Plate \$19 |
| Chicken Parmesan.....                                                                                             | Half Plate \$14 / Full Plate \$19 |
| Veal Parmesan.....                                                                                                | Half Plate \$14 / Full Plate \$19 |



W H I T E

|                                                                 | glass | bottle |
|-----------------------------------------------------------------|-------|--------|
| Heron Hill Reserve Macri Chardonnay (Canandaigua Lake, NY)..... | \$8   | \$30   |
| Kendall-Jackson Vintner’s Reserve Chardonnay (California) ..... | \$9   | \$34   |
| La Crema Chardonnay (Sonoma, CA).....                           |       | \$34   |
| Woodbridge by Robert Mondavi Chardonnay (California).....       | \$7   | \$26   |
| Simi Chardonnay (California) .....                              | \$9   | \$34   |
| Ruffino Pinot Grigio (Italy) .....                              | \$8   | \$30   |
| Ecco Domani Pinot Grigio (Italy).....                           | \$9   | \$34   |
| Kim Crawford Sauvignon Blanc (New Zealand) .....                | \$10  | \$38   |
| Heron Hill Semi-Dry Riesling (Keuka Lake, NY) .....             | \$9   | \$34   |
| Rosatello Moscato (Italy) .....                                 | \$8   | \$30   |

R E D

|                                                                             | glass | bottle |
|-----------------------------------------------------------------------------|-------|--------|
| Simi Cabernet Sauvignon (California) .....                                  | \$10  | \$38   |
| Woodbridge by Robert Mondavi Cabernet Sauvignon (California) .....          | \$7   | \$26   |
| McManis Merlot (California) .....                                           | \$8   | \$30   |
| Irony Pinot Noir (California).....                                          | \$8   | \$30   |
| Trapiche Vineyards Malbec (Argentina).....                                  | \$8   | \$30   |
| 2015 Mount Veeder Cabernet Sauvignon (California).....                      |       | \$55   |
| 2016 Stag’s Leap Wine Cellars, Artemis Cabernet Sauvignon (California)..... |       | \$80   |
| The Prisoner Wine Company, The Prisoner Red Blend (California).....         |       | \$65   |
| Menage à Trois Silk (California) .....                                      | \$8   | \$30   |
| Bully Hill Sweet Walter Red (Keuka Lake, NY) .....                          | \$7   | \$26   |

B L U S H   &   S P A R K L I N G

|                                                | glass | bottle |
|------------------------------------------------|-------|--------|
| Sutter Home White Zinfandel (California) ..... | \$7   | \$26   |
| Heron Hill Eclipse Rosé (Keuka Lake, NY) ..... | \$7   | \$26   |
| Meiomi Rosé (Italy).....                       |       | \$27   |
| Mionetto Prosecco Brut (California).....       | \$9   | \$36   |