



Shareables

CALAMARI \$17

Gently fried calamari served with pickled red onion, banana peppers, and a sundried tomato-chive aioli. Served with a side of marinara.

GARLIC BREAD \$15

Stuffed with mozzarella, gruyère, asiago, and gouda. Smothered with garlic butter and parmesan cheese, and served with marinara.

FIRECRACKER CAULIFLOWER \$15

Crispy fried cauliflower served with sweet chili mayo.

NOLAN'S MEATBALLS \$15

Smothered in marinara, ricotta, and pecorino romano.
(Served over penne +5)

SESAME TUNA \$20

Sesame crusted Ahi Tuna seared rare, served over creamy slaw. Topped with pickled onion, wasabi aioli, and sesame sriracha sauce.

Greens

CAESAR \$14

Crisp romaine tossed in our housemade creamy caesar dressing, topped with fresh grated asiago and croutons.

COBB \$15

Crisp romaine & mixed greens, tomatoes, cucumbers, pickled red onion, carrots, hard boiled egg, bacon, croutons and crumbly bleu cheese.

WEDGE \$14

Baby iceberg lettuce topped with bruschetta tomatoes, crumbly bleu cheese, bacon, croutons, and housemade creamy gorgonzola dressing.

SEASONAL SALAD

Ask your server

ADDITIONS:

Chicken (Grilled or Crispy): \$7
Grilled Shrimp: \$8
Impossible Burger: \$8
Blackened Salmon: 4oz. \$8 // 8oz. \$14

HOUSEMADE DRESSINGS:

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

Wine

REDS

Simi Cabernet Sauvignon \$13/\$52

(California)

Josh Cellars Cabernet Sauvignon \$12/\$48

(California)

Woodbridge Cabernet Sauvignon \$9/\$36

(California)

McManis Merlot \$10/\$40

(California)

Portillo Malbec \$10/\$40

(Argentina)

2017 The Federalist Red Blend \$10/\$40

(California)

La Crema Pinot Noir \$13/\$52

(Monterey, California)

WHITES

Woodbridge Chardonnay \$9/\$36

(California)

Simi Chardonnay \$12/\$48

(California)

Barone Fini Pino Grigio \$9/\$36

(Italy)

Kim Crawford Sauvignon Blanc \$11/\$44

(New Zealand)

Heron Hill Semi Dry Riesling \$10/\$40

(Keuka Lake)

Mionetto Prosecco Brut \$10/\$40

(California)



Soup

SOUP DU JOUR	\$8
FRENCH ONION CROCK	\$10
SEAFOOD CHOWDER	\$11

Lighter Fare

PUB BURGER	\$18
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 \$3</i>	
THE SHERIDAN	\$22
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	\$28
North Atlantic Lobster poached in butter. Served with french fries & coleslaw.	
FISH TACOS	\$17
Cajun lime broiled cod with spicy slaw. Topped with a special crema. Served on hard-shell corn tortillas.	
SOUTHERN CHICKEN SANDWICH	\$17
Marinated in buttermilk, double dredged unseasoned butter, gently fried, & served on a toasted brioche roll. Topped with pickles, lettuce, & a savory mayo.	
QUESADILLA	\$12
Cheddar cheese, bruschetta tomatoes, banana peppers, and green onions served with sour cream. <i>Add Grilled Chicken \$7 // Add Shrimp \$8 // Add 8 oz. Cheeseburger \$8</i>	

Entrées

Add a salad to any entrée:
House \$6 // Caesar \$6 // Wedge \$8

CHICKEN FRENCH	\$27
Egg-dipped chicken cutlet sautéed in a lemon-sherry sauce. <i>Half Plate \$22</i>	
CHICKEN PARM	\$27
Egg-dipped chicken cutlet covered with Italian bread crumbs, and topped with marinara and melted mozzarella. <i>Half Plate \$22</i>	
SHRIMP & CLAMS	\$29
Sautéed shrimp & garlic in a choice of red or white Nolan's Clam Sauce over linguine.	
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-glaze.	
GNOCCHI GABRIELLA	\$27
Housemade ricotta gnocchi tossed in our housemade sausage ragu.	
FISH & CHIPS	\$24
Fresh North Atlantic Cod beer battered, broiled, or blackened, served with french fries & coleslaw. <i>Half Plate \$20</i>	
STEAKHOUSE KABOB	\$25
CAB bistro tenderloin, marble potatoes, cremini mushrooms, grilled on a skewer. Served over arugula, with crumbly bleu, housemade steak sauce, and micro greens.	

Side Choices:

Seasonal Vegetable, French Fries, Sweet Potato Fries, Smashed Red Potatoes, Baked Potato, & Pasta.

-SATURDAY ONLY-

Prime Rib

12oz. \$35 // 20oz. \$45

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