Nolan's
AT ILLINOIS BEACH HOTEL
STARTERS

Lemon Thyme Hummus - 16
Hummus blended with Fresh Thyme & Lemon
Zest Topped with Goat Cheese, Toasted Walnuts,
Peppers & Onions Finished with a drizzle of
Red Chile infused Honey. Served with
Grilled Flatbread.

Calamari Frito - 14
Tubes & Tentacles lightly Breaded in Italian
Breadcrumbs, Fried Golden Brown.
Served with Checca Sauce.

Tuna Nachos - 17
Rare Sashimi Grade Yellow Tuna Slices, Cilantro,
Scallions, & Jicama, Fresno Peppers Served atop
Crispy Wontons & Watermelon Radish finished
with Wasabi Cream Sauce.

Watermelon Bruschetta - 14
Whipped Feta, Fresh Mint & Watermelon on
Crispy Crostini.

Pesto Flatbread - 15
Wood Fired Flatbread topped with Basil Pesto
Sauce, Roasted Tomatoes & Mozzarella Cheese.

Big Bavarian Pretzel - 15
Jumbo Salted Pretzel Served with Cheese Spread
& Stone Ground Mustard.

Beach House Salad - 9
Mixed Greens, Tomatoes, Mushrooms, Onions,
Cucumbers, Cheese, Onions & Croutons.
Served with Choice of Dressing.

Soup Du Jour
Made from Scratch Daily
Cup-6 Bowl-8

SALADS

Add Chicken to any Salad-6 Add Shrimp-8

Big Beach Salad - 14
Mixed Greens, Tomatoes, Mushrooms, Onions,
Cucumbers, Cheddar Cheese, Onions, Croutons.
Served with Choice of Dressing.

Caesar Salad - 15
Romaine Lettuce, Parmesan Cheese, and
Croutons in a Creamy Caesar Dressing.

Strawberry Pecan Salad - 16
Mixed Greens, Crumbled Blue Cheese, Mandarin
Oranges, Strawberries Finished with Candied
Pecans & Poppyseed Dressing.

Caprese Salad - 16
Tomatoes, Fresh Mozzarella, Olive Oil, Fresh
Basil & Balsamic Glaze.

PASTA

All Pastas are served with Garlic Bread

Fettucine Alfredo - 17
Fettucine Noodles Tossed in Creamy Roasted
Garlic & Parmesan Cream Sauce.
Add Grilled Chicken-6 Add Sauteed Shrimp-8

Spaghetti & Meatballs - 21
Thick Spaghetti tossed in a Zesty Marinara
Sauce. Topped with House made Pork, Veal &
Beef Meatballs.
BEACHSIDE HAND HELDS

Served with House Chips Substitute Fries, Sweet Fries, Slaw, or Small Salad-3

The Nolan Melt* - 17
Char-Grilled Chuck, Sauteed Onions & Mushrooms, Swiss & Cheddar Cheeses & Dijonnaise. On Marble Rye.

The Classic Burger* - 15
½ Pound Char-Grilled Chuck, Lettuce, Tomato, Onion & Pickle.
Add Cheese-2 Add Bacon-4

Spicy Black Bean Burger-(Vegan) - 14

Bourbon BBQ Chicken Sandwich - 17
Your Choice of either a Grilled or Fried Chicken Breast, Bourbon BBQ Sauce Applewood Smoked Bacon, Grilled Onions, and Cheddar Cheese.

Turkey BLT - 16
Smoked Turkey, Romaine Lettuce, Tomatoes, Mayo & Applewood Bacon. Served on Toasted Sourdough Bread.

Gourmet Grilled Cheese-16
Cheddar, Swiss, Mozzarella, Bacon & Tomatoes on Griddled Sourdough Bread.

LAND & WATER

All Entrees are served with Vegetable of the Day, Side Choice & Dinner Rolls.

Michigan Whitefish Pomodoro - 24
Pan-Seared Whitefish Topped with Fresh Roma Tomatoes, Basil, Garlic & Olive Oil.

Chicken Fontina - 22
Pan-Seared Boneless Chicken Breast topped with Spinach & Fontina Cheese. Finished with a Sun-Dried Tomato Cream Sauce.

N.Y. Strip Steak* - 32
12 oz. Strip Steak Char-Grilled to Your Liking Finished with Peppercorn Butter.

Top Sirloin* - 25
8oz Sirloin Char-Grilled to Your Liking.

Your Way Pork Chops* - 19
Two Center Cut Boneless Chops, Either Panko Breaded & Deep-Fried. Finished with a Caramelized Onion & Thyme Gravy Or Grilled and Finished with Bourbon BBQ Sauce.

Jumbo Shrimp - 26
Your choice of either Panko Breaded & Deep-Fried or Sauteed in a Lemon, White Wine & Garlic Sauce.

SIDES

House Made Potato Chips - 4
French Fries - 5
Sweet Potato Fries - 6
Rice Pilaf - 4
Baked Potato - 5
Slaw - 4
Vegetable of the Day - 4
Loaded Baked Potato - 6
(Bacon, Cheese, Onions)

*“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”