

Jerlandos RISTORANTÉ

Jerlandos
RISTORANTÉ
PIZZA CO.

MARKET BASKET

400 NORTH FRANKLIN STREET,
WATKINS GLEN N.Y. 14891

607-535-4254

WWW.JERLANDOSPIZZA.COM

L. Rina

To Start You Off

Appetizers

Chicken Wings

One dozen classic style **OR TRY OUR BONELESS:**
Mild, medium, hot, bomb, BBQ, garlic, or pesto.
We fry our wings to order, so please be patient 9.99

Mozzarella Sticks

Served with a side of homemade marinara sauce 6.99

Toasted Ravioli

Sprinkled with shredded romano cheese and served
with a side of homemade marinara sauce 8.99

Insalata Caprese

Fresh whole milk mozzarella, sliced tomatoes,
extra virgin olive oil, and balsamic glaze 8.99

Arancini

A Sicilian favorite! Two hand rolled rice balls, coated with
bread crumbs, filled with beef and peas, and fried to a
golden deliciousness. Served with Sopraffina Ricotta and
house marinara 8.99

Brussels Sprouts

Maple glazed Brussels sprouts and bacon, pan seared
and drizzled with a garlic remoulade 8.99

Paesano Platter

A combination of chicken tenders,
mozzarella sticks, and onion rings 10.99

Cheese Fries

Served with sour cream, bacon, and mozzarella 8.99

Fried Calamari Rings

Dipped and dusted, served with marinara sauce 10.49
Try our kicked up spicy calamari rings, tossed in
Buffalo sauce and banana peppers 10.99

Garlic Knots

Don't leave town 'til you try these! This appetizer
is made fresh to order, so please be patient 8.99

Bruschetta

Toasted slices of bread, topped with tomatoes,
basil, garlic, olive oil, and melted mozzarella 8.99

Steak & Cheese Pazotti

Deep fried dough filled with Philly style steak
and cheese, garnished with baby arugula and
drizzled with Sriracha ranch 9.99

Insalata

Caesar Salad

Crisp romaine lettuce tossed with our creamy Caesar
dressing and topped with garlic croutons 9.99
With grilled chicken add 3.99 With grilled steak add 4.99

Grilled Chicken Salad

Marinated, grilled chicken breast served atop a bed of lettuce
with tomato, onion, cucumber, and black olives 10.99

Spicy Fried Chicken Salad

Fried chicken covered with our famous wing sauce and served
atop a bed of lettuce with tomato, onion, cucumber, black olives,
and American cheese 10.99

The FLX

Romaine, tomato, roasted red peppers, sunflower seeds,
cucumbers, grapes, red onion, and roasted turkey breast
tossed with a Pesto Vinaigrette 10.99

Antipasto

Lettuce, tomato, onions, cucumbers, black olives, pepperoncini
peppers, salami, pepperoni, ham, and provolone cheese 11.99

Chef Salad

Ham, turkey, roast beef, and American cheese served atop a bed
of lettuce with tomato, onion, cucumber, and black olives 11.99

Grand Prix

Romaine, baby arugula, artichoke hearts, blueberries,
roasted almonds, kalamata olives, tomatoes, red onion,
peas, and thin sliced roast beef 12.99

Dressings:

Italian, Creamy Italian, Creamy Bleu Cheese, Raspberry Vinaigrette,
Balsamic Vinaigrette, Honey Mustard, Peppercorn Parmesan, French,
Russian, and Ranch. Crumbly Bleu Cheese add .50

Sides

Fettuccine Alfredo 6.99

Spaghetti & Meatballs or Sausage 6.99

Linguini Shrimp Scampi 8.99

Linguini with Clam Sauce 8.99

Spaghetti 5.99

Ziti with Pesto 6.99

Vegetables 3.99

Side Salad 4.99

Beverages

Fountain Drinks 2.49 (free refills)

Pepsi • Diet Pepsi • Mountain Dew • Sierra Mist
Raspberry Iced Tea • Pink Lemonade • Dr. Pepper
Mug Root Beer • Ginger Ale

Iced Tea (free refills) 2.49

Juice Apple, Orange, Cranberry 1.99

Milk 1.99

Espresso 2.99

Cappuccino 3.99

Coffee or Hot Tea 2.49

Hot Chocolate 2.49



All dinners are cooked to order. Please allow us the time we need to prepare your meal to ensure a superior dining experience.



Entrées

Pasta

All pasta dishes are served with garlic cheese bread and a side salad. Upgrade to a Caesar salad for 1.99

Pasta Carbonara 🍃

Egg, bacon, parmesan cheese, and black pepper in a light cream sauce - an Italian favorite 15.99

Linguini Alla Puttanesca 🍃

From the Bay of Naples, chopped garlic, green and kalamata olives, capers, diced tomatoes, oregano, salt, and pepper simmered over low heat to make an intensely flavor-infused masterpiece. And don't worry, we leave out the anchovies! 16.99

Fettuccini Bolognese 🍃

We make this hearty meat sauce from fresh ground beef, bacon, onion, garlic, crushed tomatoes, mushrooms, and celery. Then we garnish with peas and shredded romano. **Malto bene!** 17.99

Spaghetti 🍃

With your choice of meatballs, sausage, or mushrooms 12.99

Tortellini Alla Panna

Ricetta de Serafina - meat tortellini tossed in a cream sauce with ham, peas, and mushrooms. Delizioso! 15.99

Cajun Chicken Pasta

Tender Cajun seasoned chicken and sautéed vegetables in a spicy cream sauce. Served over fettuccini 17.99

Shrimp Alla Veneziana

Fresh garlic, tomatoes, basil, and shrimp in a light cream sauce served over linguini 17.99

Fettuccini Alfredo

You will love our made-to-order alfredo sauce over fettuccini 13.99 Add shrimp 4.00 Add freshly grilled chicken for 3.00

Pasta with Vodka Sauce 🍃

Ziti pasta smothered in our own vodka sauce with fresh mushrooms 12.99

Shrimp Scampi

Six shrimp sautéed in our delicious white wine, garlic, scampi butter sauce, tossed with linguini 17.99

Seafood Pescatore

For the seafood lover in all of us, linguini pasta with red clam sauce, scallops, shrimp, and clams 21.99

Linguini in Clam Sauce

In your choice of red or white sauce 16.99



Manzo [Steak]

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato unless otherwise noted. Upgrade to a Caesar salad for 1.99

Tavern Steak

8 oz. sirloin covered with a mustard demi-glaze reduction, served on a board with French fries, garlic cheese bread, and a side salad [no additional side] 17.99

14 Oz. Rib Eye Steak 🍃

The marbling in the rib eye and the flame from our char-broiler results in an explosion of flavor 22.99

Kansas City Steak 🍃

Aged for tenderness, our one pound bone-in ribeye is charbroiled and bursting with flavor 26.99

8 Oz. N.Y. Strip 🍃

A choice cut New York strip char-broiled to your liking 16.99

Land & Sea

Our 8 oz. New York strip steak served with your choice of shrimp scampi or scallops 24.99

Terrific Trios

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato unless otherwise noted. Upgrade to a Caesar salad for 1.99

Trio Parmigiana

Can't decide on what to have? Have it all! Breaded chicken, breaded eggplant and veal baked with red sauce and mozzarella 18.99

Trio Vegetarian

Manicotti, portobello ravioli, and breaded eggplant covered in sauce and mozzarella 18.99

Seafood Trio **A match made in heaven!**

"Sea it our way" Icelandic haddock, North Atlantic sea scallops, and jumbo shrimp in our white wine and scampi butter sauce 21.99

Classic Trio **You can't go wrong!**

Sal's homemade lasagna, our fettuccini alfredo, and chicken parmigiana served with garlic cheese bread and a side salad [no additional side] 19.99

🍃 Available as a gluten friendly option by request!

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



Entrées

Pollo

[Chicken]

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato. Upgrade to a Caesar salad for 1.99

Tuscan Chicken *A favorite!*

Breaded chicken breast with sautéed onions and mushrooms topped with homemade alfredo sauce 17.99

Chicken Livornese

Chicken breast sautéed in a fabulous blend of Marsala wine and mushrooms, topped with melted mozzarella cheese 17.99

Chicken Parmigiana

Breaded and fried chicken, topped with our homemade marinara sauce and mozzarella cheese. Available with grilled chicken upon request as a gluten friendly option 16.99

Grilled Chicken & Shrimp

Whole chicken breast grilled to perfection and served with grilled shrimp and scampi butter 18.99

Grilled Chicken Cantonese

Grilled chicken breast covered with roasted garlic cream sauce and sliced tomatoes, baked with mozzarella 17.99

You'll be back again for this one!

Chicken Pizzaiola

Chicken breast, tomato filetto, capers, red onion, green and red peppers, basil and garlic topped with melted whole milk mozzarella 18.99

Stuffed Chicken Breast

Grilled and stuffed chicken breast with basil pesto, ham, capers, garlic, and provolone, topped with pesto garlic cream sauce 19.99

Pece

[Fish]

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato unless otherwise noted. Upgrade to a Caesar salad for 1.99

Grilled Salmon

Seared on our flat top and glazed with our chef-inspired BBQ sauce. Served with a broccoli, garlic and almond sauté, garlic cheese bread, and a side salad [no additional side] 18.99

Baked Haddock

Wild caught Icelandic haddock, baked with butter, lemon, and pepper 15.99

Haddock Siciliana

Baked with fresh tomatoes, basil, garlic, and olive oil 16.99

Scallops

North Atlantic sea scallops sautéed in our delicious white wine, garlic scampi butter sauce 19.99

Cioppino

Fish stew with scallops, mussels, shrimp, haddock, calamari, green peppers, garlic, red onion, celery, and tomatoes in a white wine tomato broth. Served with crusty bread 19.99

Creamy Scampi Salmon

Pan seared in a creamy garlic sauce with tomatoes, spinach, capers, and parmesan cheese 18.99

Vitello

[Veal]

Served with garlic cheese bread, a side salad, and choice of spaghetti, mixed vegetables, French fries, or baked potato. Upgrade to a Caesar salad for 1.99

Veal Sorrentino

A delicious combination of tender, hand sliced veal, breaded eggplant, and ham covered with marinara sauce and whole milk mozzarella 21.99

Veal Parmigiana

A favorite! Hand sliced veal with our homemade sauce and whole milk mozzarella 17.99

Veal Marsala

Hand sliced veal, mushrooms, and Marsala wine delicately sautéed to create a true culinary delight 18.99

Veal Cacciatore

Veal sautéed in a white wine marinara sauce with bell peppers and mushrooms 18.99

Oven Baked Dishes

Served with garlic cheese bread and a side salad. Upgrade to a Caesar salad for 1.99

Stuffed Pepper *Sal's Original Recipe!*

Bell pepper stuffed with ground beef and spicy Italian seasonings, served over a bed of fettuccini, and baked with our homemade marinara sauce and mozzarella cheese 15.99

Mushroom Ravioli

Ravioli stuffed with portobello mushrooms and ricotta cheese, with choice of alfredo or marinara sauce 12.99

Eggplant Parmigiana

Breaded and fried eggplant, topped with our homemade marinara sauce and mozzarella cheese. Served with a side of spaghetti 14.99

Jerlando's Lasagna *Sal's Original Recipe!*

Layered with cheese, meat sauce, and pasta 15.99

Manicotti

Pasta filled with ricotta cheese and Italian seasonings, topped with our homemade marinara sauce and mozzarella cheese 13.99

Ravioli & Meatballs

Ricotta cheese stuffed ravioli topped with our homemade marinara sauce, meatballs, and mozzarella cheese 13.99

Baked Ziti & Meatballs

Ziti pasta baked with our homemade marinara sauce, meatballs, romano cheese, and mozzarella cheese 13.99



Available as a gluten friendly option by request!





Entrées



From the Char Broiler

*All burgers are served with choice of French fries or chips.
Upgrade to sweet potato fries or a side salad for 1.99.*

Steak House Burger

1/3 lb. burger with Swiss cheese, sautéed mushrooms, and onions. Dressed with lettuce, tomato, and A-1 steak sauce 10.99

Chicken Wing Burger

1/3 lb. burger, topped with Buffalo tenders. Dressed with bleu cheese, lettuce, tomato, and onion 11.99

Jerlando's Burger

Two 1/3 lb. patties with American cheese, lettuce, tomato, onion, and 1000 Island dressing 12.99

Classic Cheese Burger

1/3 lb. burger with American cheese, lettuce, tomato, onion, and mayo 9.99

The Seneca Chief

1/3 lb. burger with bacon, egg, cooked onion, Swiss, mayo, and topped with a spicy raspberry sauce. Dressed with baby arugula and tomato 11.99

BBQ Bacon Burger

1/3 lb. burger with American cheese, bacon, lettuce, tomato, onion and Cattleman's BBQ sauce 10.99

Hawaiian Bruiser Burger

1/3 lb. burger topped with bacon, ham, caramelized pineapple, mayo, BBQ, and provolone cheese. Dressed with lettuce and tomato 11.99

Grilled Chicken Bacon Melt

Grilled chicken breast smothered with bacon and American cheese. Dressed with lettuce, tomato, onion, and mayo 10.99

Grilled Chicken Sandwich

Tender, grilled chicken breast with lettuce, tomato, onion, and mayo 9.99

Spicy Grilled Chicken

Tender chicken breast grilled and smothered with our home-made hot sauce, topped with crumbly blue cheese, and dressed with sriracha mayo, lettuce, tomato, and onion 10.99

Hot Sandwiches

*All hot sandwiches are served with choice of French fries, chips, or cold salad of the day.
Upgrade to sweet potato fries or a side salad for 1.99.*

Chicken Parm Sandwich

Breaded chicken topped with our homemade marinara sauce and mozzarella cheese 9.99

Meatball Parmigiana

Meatballs smothered with our homemade marinara and mozzarella cheese 9.99 Substitute sausage 9.99

Roasted Turkey Melt

Thinly sliced roasted turkey breast, caramelized onion, roasted red peppers, roasted garlic mayo, and Swiss cheese. Dressed with lettuce and tomatoes 10.99

Italian Club

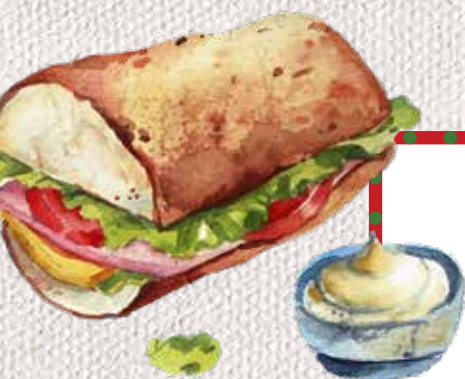
Salami, pepperoni, banana peppers, pesto mayo, and provolone cheese. Dressed with lettuce, tomato, and onion 9.99

Chicken Caesar Wrap

Grilled chicken breast, romaine lettuce, 3 cheese Romano, Asiago, and Parmesan blend, Tuscan Caesar, all tied together in a pesto herb wrap 9.99

Jerlando's French Dip

Thinly sliced roast beef, sautéed onions and mushrooms, horseradish mayo, and Swiss cheese 10.99



Just For Kids

Meals designed for those 10 and under

Chicken Tenders

Kid's Burger

Spaghetti & Meatball

Ziti with Butter

Mozzarella Sticks

French Bread Pizza

All kid's meals are \$6.99 and come with your choice of French fries or apple sauce.



Let us prepare your next party! We cater for any occasion!



Pizza

Small Pizza

It's enough for the both of you! 12.99
Add 1.79 per topping.

Large Pizza

Hope you have some friends with you! 14.99
Add 2.29 per topping.

TOPPINGS

Pepperoni	Mushrooms	Bell Peppers	Black Olives
Bacon	Ham	Banana Peppers	Onions
Tomatoes	Sausage	Broccoli	Pineapple
Ricotta Cheese	Anchovies	Meatballs	Garlic

Grilled Chicken, Fried Chicken, or Eggplant
4.00 for large • 3.50 for small



Gluten-friendly pizza available in 12" size by request



Specialty Pizza

Margherita

Made with our zesty red sauce, fresh basil leaves, and fresh BelGioioso Mozzarella 18.99

Bianca

Broccoli florets, sliced tomato, and minced garlic covered with whole milk mozzarella 18.99

C.B.R. Pizza

Fried chicken, bacon, and ranch dressing covered with whole milk mozzarella. Super rich and delicious! 21.99

The Big Meat Pizza

Pepperoni, bacon, meatballs, sausage, and ham 22.99

Bruschetta Pizza

Made with fresh tomatoes, garlic, basil, olive oil, and mozzarella. You're going to love it! 18.99

Chicken Wing Pizza

We introduced the chicken wing pizza, and then we **perfected** the chicken wing pizza. Now, we make more than a mile of chicken wing pizzas every year! 21.99

The Supreme Pizza

Everybody knows this one: pepperoni, mushrooms, onions, peppers, and sausage 22.99

Remember, when ordering pizza, we make your creation fresh to order. All of our pizza is hand-tossed and baked using the finest ingredients in our deck ovens. Please be patient so that we may present you with the "best around."



For your convenience, an 18% gratuity will be added to all parties of 8 or more. We thank you for dining with us and appreciate your business.



Wines By The Glass

WHITE

- Mirassou Chardonnay, CA 6.00
- Glenora Chardonnay, NYS 6.25
- Fetzer Sundial Chardonnay, CA 6.00
- Ecco Domani Pinot Grigio, Italy 6.00
- Lakewood Vineyards Dry Riesling, NYS 6.00
- Glenora Riesling, NYS 6.25
- Lakewood Vineyards Riesling, NYS 6.00
- Lakewood Vineyards Niagara, NYS 6.00
- Barefoot Moscato, CA 5.75

RED

- Tiziano Chianti, Italy 6.00
- William Hill Cabernet Sauvignon, CA 6.25
- Fetzer Cabernet Sauvignon, CA 6.00
- Red Rock Merlot, CA 6.00
- Mirassou Merlot, CA 6.00
- Lakewood Cabernet Franc, NYS 6.25
- Alamos Malbec, Argentina 6.00
- Lakewood Longstem Red, NYS 6.00
- Riunite Lambrusco, Italy 5.75
- Hazlitt Red Cat, NYS 5.75

BLUSH

- Salmon Run Dry Rose, NYS 6.00
- Banfi Centine Rose, Italy 6.00
- Beringer White Zinfandel, CA 6.00
- Lakewood Vineyards Abby Rose, NYS 6.00

Wines by the Bottle

WHITE

- Dr. Konstantin Frank Chardonnay, NYS 23.99
Notes of fresh pineapple, dried apricot, and honeysuckle.
- Mirassou Chardonnay, CA 21.99
Aromas and flavors of stone fruits, tropical fruits, and vanilla.
- Glenora Chardonnay, NYS 23.99
Pleasant fruit aromas balanced by a long, lingering, dry finish.
- Fetzer Sundial Chardonnay, CA 20.99
Bright and balanced, with layers of fruit-forward flavor
- Lakewood Vineyards Chardonnay, NYS 22.99
Soft, toasty nose with aromas of vanilla and butter. Elegantly dry.
- Ecco Domani Pinot Grigio, Italy 21.99
Light citrus, delicate floral aromas, tropical fruit flavors, and crisp finish.
- Salmon Run Chardonnay Riesling, NYS 21.99
Aromas of pear, stone fruits, and lemon are supported by light pine notes.
- Lakewood Vineyards Dry Riesling, NYS 22.99
Fresh citrus-floral aromas with hints of tree fruit and a bright, crisp finish.
- Dr. Konstantin Frank Semi-Dry Riesling, NYS 23.99
Flavors of apple, peach, and mandarin oranges, leading into a zesty fruit finish.
- Glenora Riesling, NYS 23.99
Fresh fruit aromas reminiscent of apricots and peaches. Semi-dry finish.
- Lakewood Vineyards Riesling, NYS 22.99
Bright aromas of pear, citrus, and a hint of peach with luscious flavors.
- Lakewood Vineyards Niagara, NYS 19.99
Bursting with the fresh, aromatic fruitiness of the Niagara grape.

Wines by the Bottle

RED

- Tiziano Chianti, Italy 19.99
A harmonious wine with the berry and violet scent of the Sangiovese.
- Louis M. Martini Cabernet Sauvignon, CA 25.99
Full-bodied red with deep layers of blackberry, blueberry, and black currant flavors.
- William Hill Cabernet Sauvignon, CA 23.99
A rich palate of dark fruit flavors with subtle hints of caramel and cocoa.
- Fetzer Valley Oaks Cabernet Sauvignon, CA 22.99
Full of black cherry flavors, a hint of chocolate, vanilla and spice aromas.
- Glenora Cabernet Sauvignon, NYS 25.99
Robust red wine made from grapes grown in the Finger Lakes appellation.
- Dr. Konstantin Frank Merlot, NYS 26.99
Blackberry and plum supported by sage characters with a mocha undertone.
- Red Rock Merlot, CA 21.99
Aromas of caramelized sugar and vanilla balanced with jammy, berry flavors.
- Mirassou Merlot, CA 21.99
Blackberry and black cherry layered over vanilla, hints of toasted oak, and spice.
- Salmon Run Meritage, NYS 22.99
A classic blend of the Bordeaux varieties Cabernet Franc and Merlot.
- Lakewood Vineyards Cabernet Franc, NYS 23.99
Subtle aromas of blackberry, tea, and rich earth cocoa.
- Glenora Cabernet Franc, NYS 25.99
A rich, red wine aged in French oak with a soft finish and gentle tannins.
- Alamos Malbec, Argentina 22.99
Dark cherry and blackberry flavors integrated with brown spice and vanilla.
- Lakewood Vineyards Longstem Red, NYS 21.99
A bouquet of briar fruit, vanilla, and plum, supple tannins and soft finish.
- Riunite Lambrusco, Italy 18.99
Fruit aromas and flavors, a slightly sweet character and a subtle sparkle.
- Hazlitt Red Cat, NYS 18.99
With a sweet, sangria-style taste. Finishes with a tangy, mouth-watering bite.

BLUSH

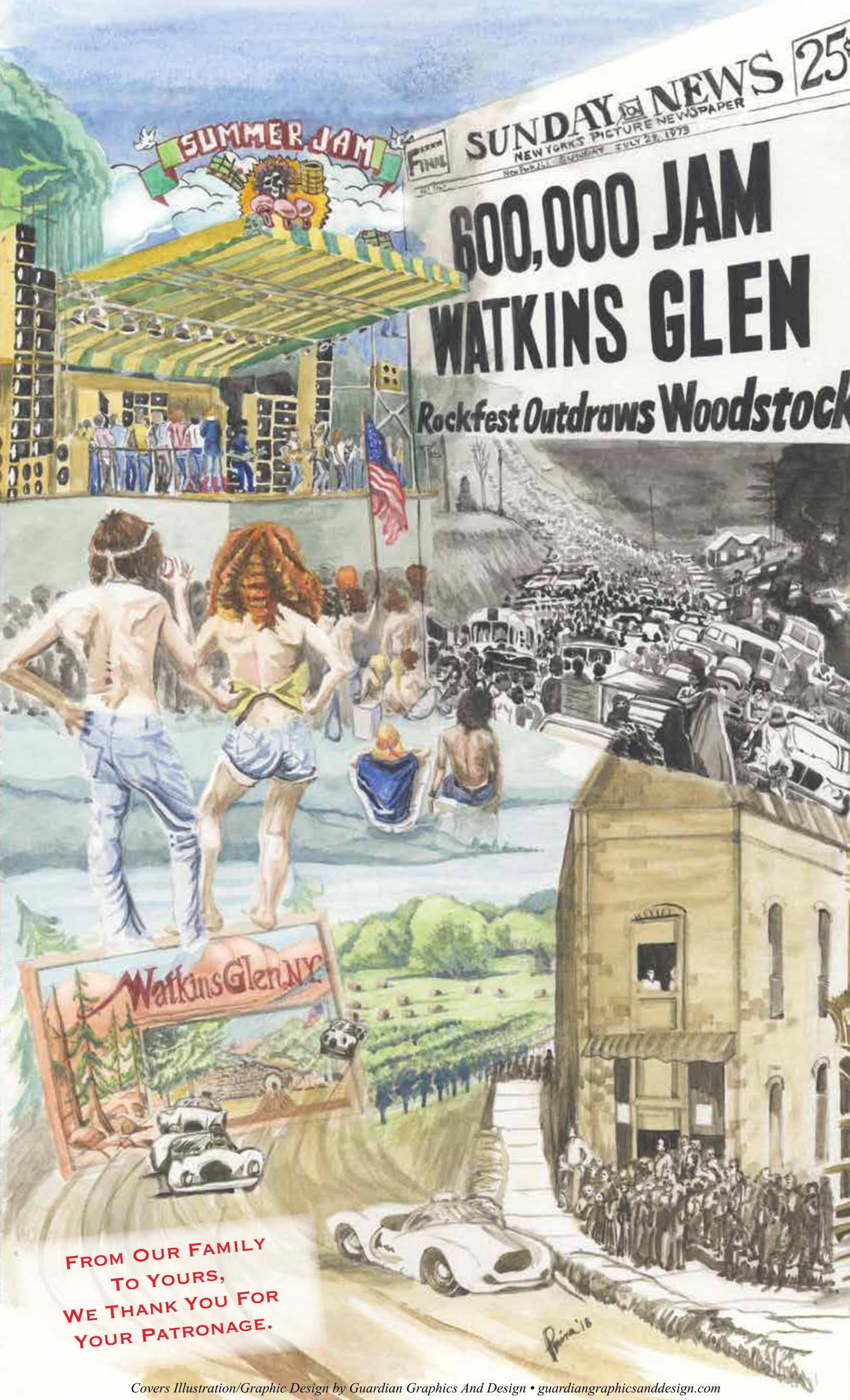
- Salmon Run Dry Rose, NYS 20.99
A soft, easy to drink rose with notes of watermelon, strawberry, and citrus.
- Banfi Centine Rose, Italy 20.99
Fresh and dry, with rich berry flavors; well-structured, with a long, crisp, clean finish.
- Beringer White Zinfandel, CA 20.99
Strawberry aromas, touch of fruit sweetness, delicate, soft finish.
- Lakewood Vineyards Abby Rose, NYS 18.99
A vibrant mix of vanilla and strawberry aromas. Sweet and fruity.

SPARKLING

- Lakewood Vineyards Candeo, NYS 22.99
Lightly fruity, on the verge of dry. Edgy. Scintillating. Fun!
- Glenora Brut, NYS 23.99
Fruit and fine, yeasty flavors, a full body and crisp acidity, semi-dry finish.
- Martini & Rossi Asti Spumante, Italy 25.99
Sweet, delicate flavors of melon, peach, apple, and grapefruit.

Beer

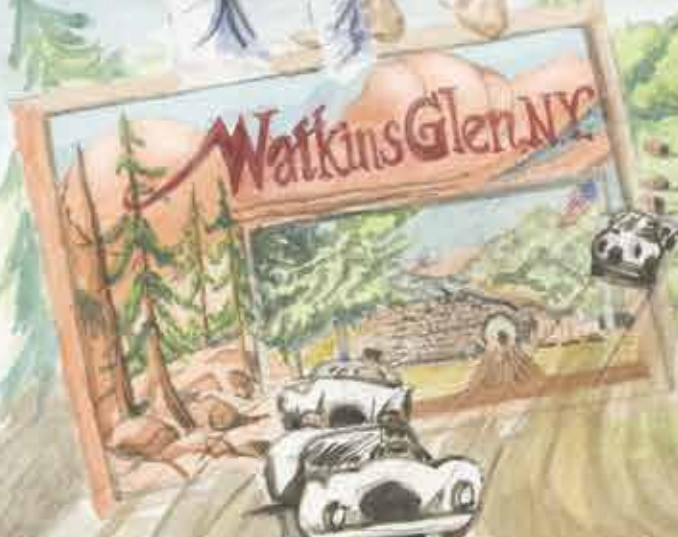
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| Goose Island IPA 4.00 | Michelob Light 3.75 |
| Sam Adams Boston Lager 4.00 | Michelob Ultra 3.75 |
| Sam Adams Seasonal 4.00 | Budweiser 3.75 |
| Southern Tier IPA 4.00 | Bud Light 3.75 |
| Murphy’s Stout 4.00 | Coors Light 3.75 |
| Blue Moon 4.00 | Miller Light 3.75 |
| Yuengling 4.00 | St. Pauli NA 3.75 |
| Heineken 4.00 | Mack Jack Cider 4.00 |
| Labatt Blue 4.00 | Redbridge GF 4.00 |
| Labatt Blue Light 4.00 | |
| Landshark 4.00 | <i>Ask your server about today’s draft selections.</i> |
| Peroni (Italy) 4.00 | |



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New York, N.Y. SUNDAY JULY 28, 1973

600,000 JAM WATKINS GLEN

Rockfest Outdraws Woodstock



FROM OUR FAMILY
TO YOURS,
WE THANK YOU FOR
YOUR PATRONAGE.