



Hand Crafted Starters

Risotto 'Tater Tots' 9

Ancho chili ketchup | smoked bourbon pepper & truffle aioli

Garlic Cheese Bread 6

GT Bagel & Bakery fresh bread | honey garlic butter | marinara

Gf Lettuce Wraps 11

Marinated chicken breast | thai ginger peanut sauce

Sorellina's Signature Bruschetta 9

Grilled baguette | mozzarella | basil balsamic reduction

Calamari 12.5

Corn meal dusted | tomato cucumber relish | wasabi aioli | San Marzano red sauce

Boneless Wings 9

Sriracha-lime glaze or mango chipotle BBQ

Gf BBQ Shrimp 13

Grilled | bourbon bacon wrapped jumbo shrimp | mango chipotle BBQ

Deconstructed Beef Wellington 13

Seared tenderloin | pâté de foie poulet fried wonton | red wine demi mushroom duxelle

House French Fries 8

Duck fat fried | truffle & bourbon smoked-cracked pepper aioli | parmesan three herb

Fresh Made Soups & Salads

French Onion 5 | 7

Gf San Marzano Tomato Bisque 5 | 6.5

Gf Charred Corn Bisque 5 | 6.5

House 5

Mixed greens | tomato | onion | olive oil croutons

Caesar 6

Romaine | scratch made dressing | olive oil croutons

Gf La Sorellina 7

Baby spinach | candied walnuts | gorgonzola | pear | citrus vinaigrette

Gf Strawberry & Goat 7

Strawberry buttermilk vinaigrette | mixed greens | champagne mango | goat cheese | pine nuts

Gf Grilled Tenderloin Salad 16

Chiffonade baby romaine | tomato | red onion | balsamic reduction | candied walnuts | gorgonzola-chive vinaigrette

Gf Chicken Cobb Salad 14

Grilled | tomatoes | kalamata olives | bacon crumbles | bleu cheese crumbles | red onion | egg

Grilled Chicken Caesar 13

Romaine | scratch made dressing | olive oil croutons
* Salmon \$3 Filet \$4 *

Gf Grilled Chicken La Sorellina 14

Baby Spinach | pear | candied walnuts | gorgonzola | citrus vinaigrette
* Salmon \$3 Filet \$4 *

Harrington's Custom Ground Steak Burgers

★ The Benefit of Hand Cutting our Steaks in House is That it Allows us The Opportunity to Blend Filet Mignon, New York Strip and Prime Rib For a Truly Signature Burger. ★

★★ All burgers served well dressed on a bakery fresh roll with lettuce, tomato, onion and pickle and include truffle fries ★★

Classic Burger 11.5

Blue Cheese Crusted 12.5

Mushroom Swiss 13.5

Bacon White Cheddar 13.5

*Warning: Ask your server about menu items that are cooked to order or served raw. The FDA advises consuming raw or under-cooked meats, poultry, seafood or eggs increases your risk of food borne illness.

House Favorites:

Gf Low Carb Plate 12

Choice of 6oz protein | seasonal vegetable

* Chicken Breast or Salmon *

Beer Battered Shrimp 12 | 18

Quick fried | truffle fries | house cocktail sauce

Veal Meatloaf 16

Roasted shallot crust | cabernet demi-glace | buttermilk onion rings | brie mashed

Prime Rib Dip 12.5

Thinly sliced | toasted baguette | Au Jus

* Cheese 1 Wine braised mushrooms 1 Onions .50 *

Beer Battered Cod 17

Atlantic cod | lightly battered | truffle fries

Smoked Gouda Chicken Pasta 19.5

Pan seared chicken | bacon | asparagus | portobella | smoked gouda cream

Land & Sea

Gf Root Vegetable Tacos 14

Avocado basil cream | sage & sweet potato hash | fennel slaw | house fried corn chips

* Chicken breast 2 Pork shoulder 3 *

Chicken Parmesan 16.5

House made marinara | penne | three herbs

Buttermilk Fried Chicken 17

Apple fennel slaw | strawberry buttermilk vinaigrette | bacon braised greens | buttermilk brie mash

Gf Pork Ribeye 19

Pan seared | buttermilk brie mash | seasonal vegetable | apple fennel chutney

Duck & Waffles 19.5

Southern fried | jalapeno cheddar waffle | smoked chili Michigan maple syrup | honey whipped butter | bacon braised greens

Lobster Pot Pie 22

Butter poached | cognac cream | sweet corn | shallot | carrot | yukon gold | fennel

Gf Atlantic Salmon 24

Pan seared | Marcona almond brittle | duck fat fried yukons | bacon braised greens | tomato cucumber relish

Gf 12 oz. New York Strip 27

Hand cut | grilled | buttermilk brie mash | seasonal vegetable

* Gorgonzola crust 4 Wine braised mushrooms 3 Caramelized onion 2 *



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