



Hand Crafted Starters

Sorellina's Bruschetta 11

*Grilled baguette | mozzarella | basil
balsamic reduction*

Risotto 'Tater Tots' 9.5

*Ancho chili ketchup | smoked bourbon
pepper & truffle aioli*

Boneless Wings 11.5

*Sriracha-lime glaze or mango chipotle
BBQ*

Calamari 13

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

Pretzel Bites 10

*Fresh baked | truffle salt | creamy
blueberry dijon | ale cheddar*

☪ Lettuce Wraps 11

*Marinated chicken breast | Thai ginger
peanut sauce | rice noodles*

House French Fries 8.5

*cracked pepper aioli | parmesan | fresh
herb blend*

Whiskey Pickles 8.5

*Flash fried | Canadian whiskey
marinated | chili aioli*

★ Fresh Made Soups & Salads ★

House 6

Mixed greens | tomato | onion | olive oil croutons

French Onion 5 | 6.5

☪ San Marzano Tomato Bisque 5 | 6.5

Caesar 6.5

Romaine | scratch made dressing | olive oil croutons

Lobster Bisque 6 | 7.5

☪ La Sorellina 7.5

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

☪ Grilled Tenderloin Salad 16

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

Grilled Chicken Sorellina 14

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

☪ Chicken Cobb Salad 14

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

Additions From The Grill

Organic Chicken 4.5 | Salmon 7 | 5 oz. Beef tenderloin 9

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 Ribeye 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 12

Blue Cheese Crusted 13

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.*

Featuring McGee's Prime Rib Every Friday & Saturday Night

McGee's Favorites

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

Chicken Parmesan 18

House made marinara | penne | mozzarella

Prime Rib Dip 12.5

Thinly sliced | toasted baguette | Au Jus

Beer Battered Shrimp 4pc \$13 | 6pc \$17

Quick fried | truffle fries | house cocktail sauce

Chicken Club 11.5

Bourbon brown sugar glazed bacon | butter lettuce | Wisconsin cheddar | mango relish

Land & Sea

☞ Low Carb Plate 12

Grilled chicken | seasonal vegetable

☞ Baked Portobello 15

Marinated | goat cheese | garlic braised greens

☞ Grilled Salmon 16

Lightly seasoned | seasonal vegetables

☞ BBQ Shrimp 19

six jumbo | grilled | bacon wrapped | mango chipotle BBQ | vegetables

Veal Meatloaf 18

Brown sugar mustard glaze | cabernet demi-glace | buttermilk onion rings | mashed potatoes

☞ Baja Chicken Tacos 14.5

Citrus avocado relish | chili aioli | shredded lettuce | green chili crème fraîche

* Shrimp \$3 *

☞ Marcona Almond Crusted Salmon 23

Atlantic | pan seared | mashed potato | bacon braised greens | tomato cucumber relish

☞ 12 oz. Ribeye 28

Hand cut | mashed potatoes | grilled asparagus

★ House Flatbreads ★

Margarita 9

Basil | garlic | Roma tomatoes | mozzarella | balsamic reduction

Mushroom 9

Crimini | portobella | oyster | mozzarella | Parmesan cream | truffle oil

Carne 11

Italian seasoned beef | bourbon glazed bacon | ham | marinara | mozzarella

BBQ 11

Chicken | caramelized onion | Carolina BBQ | mozzarella

SORELLINA

SLATE



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