



Hand Crafted Starters

Sorellina's Bruschetta 11

Grilled baguette | mozzarella | basil
balsamic reduction

Calamari 13

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

House French Fries 8.5

cracked pepper aioli | parmesan | fresh
herb blend

House Nachos 9.5

fire roasted pork | white cheddar
tomato | jalapeno | mango chipotle
BBQ | green chili creme fraiche | chive

Whiskey Pickles 8.5

Flash fried | Canadian whiskey
marinated | chili aioli

Boneless Wings 11.5

Sriracha-lime glaze or mango chipotle
BBQ

☪ Lettuce Wraps 11

Marinated chicken breast | Thai ginger
peanut sauce | rice noodles

Risotto 'Tater Tots' 9.5

Ancho chili ketchup | smoked bourbon
pepper & truffle aioli

★ Fresh Made Soups & Salads ★

House 6

Mixed greens | tomato | onion | olive oil croutons

Caesar 6.5

Romaine | scratch made dressing | olive oil croutons

☪ La Sorellina 7.5

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

Grilled Chicken Sorellina 14

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

French Onion 5 | 6.5

☪ San Marzano Tomato Bisque 5 | 6.5

Lobster Bisque 6 | 7.5

☪ Grilled Tenderloin Salad 16

Chiffonade baby romaine | tomato | red onion | balsamic
reduction | candied pecans | gorgonzola-chive 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 | avocado

Land & Sea

☞ Low Carb Plate 12

Grilled chicken | seasonal vegetable

☞ Baked Portobello 15

Marinated | goat cheese | garlic braised greens | roasted red peppers

☞ Grilled Salmon 16

Lightly seasoned | seasonal vegetables

☞ BBQ Shrimp 19

six bacon wrapped grilled shrimp | horse radish BBQ | seasonal 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 | seasonal vegetables

★ 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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