



Hand Crafted Starters

Sorellina's Bruschetta 11

*Grilled Baguette | Mozzarella | Basil
Balsamic Reduction*

Whitefish Pâté 13

*House Smoked | Water Crackers
Capers*

Risotto 'Tater Tots' 10

*Ancho Chili Ketchup | Smoked
Bourbon Pepper & Truffle Aioli*

🍷 Bacon Wrapped Shrimp 14

*Grilled | Cajun dusted | Gorgonzola
Chive Vinaigrette*

Calamari 13.5

*Corn Meal Dusted | Tomato Cucumber
Relish | Aioli | San Marzano Red Sauce*

Boneless Wings 12

Sriracha-Lime Glaze or Mango BBQ

🍷 Lettuce Wraps 12

*Marinated Chicken Breast | Thai
Ginger Peanut Sauce | Rice Noodles*

Spinach & Artichoke Dip 10

Grilled Crostini | Parmesan Crust

★ Fresh Made Soups & Salads ★

House 6.5

Mixed Greens | Tomato | Onion | Olive Oil Croutons

Caesar 7

Romaine | Scratch Made Dressing | Olive Oil Croutons

🍷 La Sorellina 8

*Baby Spinach | Candied Pecans | Gorgonzola | Pear | Citrus
Vinaigrette*

Additions From The Grill

Organic Chicken 4.5 | Salmon 7 | Ahi 8 | Beef tenderloin 9

French Onion 6 | 8

🍷 San Marzano Tomato Bisque 5.5 | 7

🍷 Morel & Asparagus Bisque 6 | 8

🍷 Grilled Tenderloin Salad 17.5

*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*

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 12.5

Blue Cheese Crusted 13.5

Mushroom Swiss 13.5

Bacon White Cheddar 14

**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

★ Flatbread Pizzas ★

Mushroom 11.5

Crimini | Portobella | Oyster | Mozzarella | Parmesan Cream
Truffle Oil

Margarita 10.5

Basil | Garlic | Roma Tomatoes | Mozzarella | Balsamic
Reduction

Potato 10.5

Confit | Bourbon Bacon | Green Chili Crème Fraîche | Chive

Carne 13

Italian Seasoned Beef | Bourbon Glazed Bacon | Ham
Marinara | Mozzarella

Land & Sea

Prime Rib Dip 14

Thinly Sliced | Toasted Baguette | Au Jus

Smoked Gouda Chicken Pasta 19.5

Pan Seared Chicken | Bacon | Asparagus | Portobella | Smoked Gouda Cream

🌱 Low Carb Dinner 15

Twin Grilled Chicken Breasts or Grilled Salmon | Seasonal Vegetable

Coconut Shrimp 23

Flash Fried | Chipotle Aioli | Mashed Potato | Seasonal Vegetable

Beer Battered Cod 18

Atlantic Cod | Lightly Battered | Truffle Fries

🌱 Cioppino 23

Lobster Saffron Broth | Confit Potatoes | Shrimp | Salmon | Mussels | Calamari

🌱 Baja Chicken Tacos 14.5

Mango Avocado Relish | Chili Aioli | Shredded Lettuce | Green Chili Crème Fraîche
* Shrimp \$3 Ahi Tuna \$5 *

🌱 Baked Portobello 16

Marinated | Goat Cheese | Garlic Braised Greens | Roasted Red Peppers | Melted Tomato Relish

🌱 Blackened Tuna 21

Ahi | Pan Seared | Herb Tomato Risotto | Braised Greens | Cucumber Relish

Veal Meatloaf 19

Brown Sugar Mustard Glaze | Cabernet Demi-Glaze | Buttermilk Onion Rings | Mashed Potatoes

🌱 Grilled Chicken 18.5

Twin Grilled Breasts | Spinach & Artichoke Cream | Mashed Potato | Seasonal Vegetable

Walleye 27

Great Lakes | Pan Fried | Blueberry Dijon Cream | Mashed Potato | Seasonal Vegetable

6oz. Beef Tenderloin 28

Grilled | Red Wine Demi | Mashed Potato | Seasonal Vegetable

🌱 Atlantic Salmon 25

Grilled | Citrus Soy Glaze | Mango Avocado Relish | Braised Greens | Parmesan Risotto



SLATE

SORELLINA

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