



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

Gf 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

Gf 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

Gf 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

Gf San Marzano Tomato Bisque 5.5 | 7

Gf Morel & Asparagus Bisque 6 | 8

Gf Grilled Tenderloin Salad 17.5

Chiffonade Baby Romaine | Tomato | Red Onion | Balsamic
Reduction | Candied Pecans | Gorgonzola-Chive Vinaigrette

Gf Chicken Cobb Salad 14

Grilled | Tomatoes | Kalamata Olives | Bacon Crumbles | Bleu
Cheese | Red Onion | Egg

Express Lunch

\$9.00 Any Two Items With Non-alcoholic Beverage Included

Baked French Onion Soup

House Salad

Mixed Greens | Tomato | Onion
Crouton

Smoked Turkey & Asiago Focaccia

Chipotle Aioli | Red Onion | Spring Mix

Caesar

Romaine | Scratch Made Dressing
Olive Oil Crouton

Grilled Ham & Smoked Gouda

Wheat | Blueberry Honey Dijon

Grilled Cheese

Triple Cream Brie | Goat Cheese

Gf Tomato Bisque

Gf Sorellina Spinach Salad

Pecans | Gorgonzola | Pear | Citrus
Vinaigrette

Gf Vegetarian Wrap

Pear | Brie | Balsamic Glaze | Mixed
Greens

*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.

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 or house chips ★★

Classic Burger 12.5

Blue Cheese Crusted 13.5

Mushroom Swiss 13.5

Bacon White Cheddar 14

★ 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

McGee's Favorites

Chicken Club 12.5

Bourbon Brown Sugar Glazed Bacon | Butter Lettuce | Wisconsin Cheddar | Mango Avocado Relish

Prime Rib Dip 14

Thinly Sliced | Toasted Baguette | Au Jus

Beer Battered Cod 14

Atlantic Cod | Lightly Battered | Truffle Fries

Gf Low Carb Lunch 15

Twin Grilled Chicken Breast or Grilled Salmon | Seasonal Vegetable

Phili Cheesesteak Quesadilla 13

Seared | Caramelized Onions | Red & Green Peppers

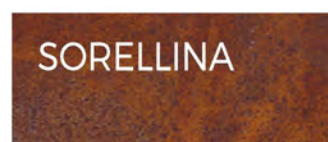
Gf Baja Chicken Tacos 14.5

Mango Avocado Relish | Chili Aioli | Shredded Lettuce | Green Chili Crème Fraîche

* Shrimp \$3 Ahi Tuna \$5 *

McGee's Club 12

Sourdough | Turkey | Ham | Bacon | Lettuce | Tomato | Mayo



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