



Hand Crafted Starters

GF Lettuce Wraps 12

Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

Spinach & Artichoke Dip 11

Grilled Crostini | Parmesan Crust

Risotto 'Tater Tots' 11

Ancho Chili Ketchup | Smoked Bourbon Pepper & Truffle Aioli

Whitefish Pâté 13

House Smoked | Water Crackers Capers

GF Bacon Wrapped Shrimp 14

Grilled | Cajun dusted | Gorgonzola Chive Vinaigrette

Boneless Wings 12

Sriracha-Lime Glaze or Mango BBQ

Sorellina's Bruschetta 13

Grilled Baguette | Mozzarella | Basil Balsamic Reduction

Calamari 13.5

Flash Fried | Tomato Cucumber Relish Aioli | San Marzano Red Sauce

Warm Baguette 3

GTBB Fresh Baked | Whipped Butter | Serves Two

★ Fresh Made Soups & Salads ★

House 6.5

Mixed Greens | Tomato | Onion | Olive Oil Crutons

Caesar 7 | 10

Romaine | Scratch Made Dressing | Olive Oil Croutons

GF La Sorellina 8 | 11

Baby Spinach | Candied Pecans | Gorgonzola | Pear Citrus Vinaigrette

French Onion 6 | 8

GF San Marzano Tomato Bisque 5.5 | 7

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

Additions From The Grill

Organic Chicken 4.5 | Scottish Salmon 7 | 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

Classic Burger 12.5

Blue Cheese Crusted 13.5

Mushroom Swiss 13.5

Bacon White Cheddar 14

All burgers served well dressed on a bakery fresh roll with lettuce, tomato, onion and pickle. With aside of house made potato chips

**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.*

McGee's Favorites

Prime Rib Dip 14

Thinly Sliced | Toasted Baguette | Au Jus

* Swiss Cheese 1 Wine Braised Mushrooms 1 Caramelized Onions .50 *

McGee's Club 12

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

Smoked Gouda Chicken Pasta 19.5

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

🍷 Low Carb Dinner 16

Twin Grilled Chicken Breasts or Grilled Salmon | Seasonal Vegetable

Chicken Club 12.5

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

Beer Battered Cod 18

Atlantic Cod | Lightly Battered | Truffle Fries

🍷 Baja Chicken Tacos 16

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

* Shrimp \$3 *

🍷 Grilled Chicken 18.5

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

14 Hour Ribs Half 18.5 / Full 29

Truffle Fries | Coleslaw

Veal Meatloaf 19

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

🍷 Wild Caught Salmon 25

Grilled | Citrus Glaze | Mango Avocado Chutney | Red Wine Balsamic Risotto | Braised Greens

Beer Battered Lake Perch 23

Flash Fried | Tarter Sauce | Truffle Fries | Cole Slaw

6oz. Beef Tenderloin 28

Grilled | Red Wine Demi | Mashed Potato | Seasonal Vegetable

* Bleu Crusted 4 Wine Braised Mushrooms 1 Caramelized Onions .50 *



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