



Hand Crafted Starters

🍴 Lettuce Wraps 14

Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

🍴 Bacon Wrapped Shrimp 16

Grilled | Cajun Dusted | Gorgonzola Chive Vinaigrette

Spinach & Artichoke Dip 12

Grilled Crostini | Parmesan Crust

Boneless Wings 13

Sriracha-Lime Glaze or Mango BBQ

Risotto 'Tater Tots' 11

Ancho Chili Ketchup | Smoked Bourbon Pepper & Truffle Aioli

Sorellina's Bruschetta 13

Grilled Baguette | Mozzarella | Basil | Balsamic Reduction

Warm Baguette 3

GTBB Fresh Baked | Whipped Butter | Serves Two

Calamari 14

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

★ Fresh Made Soups & Salads ★

House 7

Mixed Greens | Tomato | Onion | Olive Oil Croutons

French Onion 6 | 8

Caesar 7.5 | 11

Romaine | Scratch Made Dressing | Olive Oil Croutons

🍴 San Marzano Tomato Bisque 5.5 | 7

🍴 La Sorellina 8.5 | 12

Baby Spinach | Candied Pecans | Gorgonzola | Pear Citrus Vinaigrette

🍴 Grilled Tenderloin Salad 19.5

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

🍴 Chicken Cobb Salad 16

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

Additions From The Grill

Organic Chicken 5.5 | Wild Caught Salmon 9 | Beef Tenderloin 12

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 14.5

Blue Cheese Crusted 15.5

Mushroom Swiss 15.5

Bacon White Cheddar 16

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 16

Thinly Sliced | Toasted Baguette | Au Jus

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

McGee's Club 13

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

Smoked Gouda Chicken Pasta 21

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

Low Carb Dinner 17.5

Twin Grilled Chicken Breasts or Grilled Salmon | Seasonal Vegetable

Chicken Club 13.5

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

Beer Battered Cod 19

Atlantic Cod | Lightly Battered | Truffle Fries

Baja Chicken Tacos 17.5

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

** Shrimp \$3 **

Smothered Chicken 21

Gruyere Truffle Mornay | Caramelized Onion | Mushroom | Mashed Potato | Seasonal Vegetable

14oz. Ribeye 37

Grilled | Ancho & Coffee Crusted | Chimichurri | Mashed Potatoes | Seasonal Vegetable

Veal Meatloaf 21

Grilled | Cabernet Demi-Glace | Buttermilk Onion Rings | Mashed Potatoes

Scottish Salmon 26.5

Grilled | Citrus Beurre Blanc | Asparagus & Sun-Dried Tomato Risotto | Braised Greens

Beer Battered Lake Perch 25

Flash Fried | Tarter Sauce | Truffle Fries | Cole Slaw

6oz. Beef Tenderloin 35

Grilled | Red Wine Demi | Mashed Potato | Seasonal Vegetable

** Bleu Crusted 4 | Wine Braised Mushrooms 3 | Caramelized Onions 2 **

Walleye 29

Pan Fried | Herb Citrus Beurre Blanc | Garlic Chili Risotto | Braised Greens



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