



Hand Crafted Starters

🍴 Lettuce Wraps 16

Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

🍴 Bacon Wrapped Shrimp 18

Grilled | Cajun Dusted | Gorgonzola Chive Vinaigrette

Spinach & Artichoke Dip 15

Grilled Crostini | Parmesan Crust

Boneless Wings 16

Sriracha-Lime Glaze or Sweet Yuzu Teriyaki

Risotto 'Tater Tots' 14

Ancho Chili Ketchup | Smoked Bourbon Pepper & Truffle Aioli

Sorellina's Bruschetta 14

Grilled Baguette | Mozzarella | Basil | Balsamic Reduction

Warm Baguette 4

GTBB Fresh Baked | Whipped Butter | Serves Two

Calamari 16

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

★ Fresh Made Soups & Salads ★

House 8.5

Mixed Greens | Tomato | Onion | Olive Oil Croutons

French Onion 7.5 | 9.5

Caesar 9 | 12

Romaine | Scratch Made Dressing | Olive Oil Croutons

🍴 San Marzano Tomato Bisque 6.5 | 8.5

🍴 La Sorellina 9.5 | 13

Baby Spinach | Candied Pecans | Gorgonzola | Pear Citrus Vinaigrette

🍴 Grilled Tenderloin Salad 22.5

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

🍴 Chicken Cobb Salad 18.5

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

Additions From The Grill

Organic Chicken 8 | Wild Caught Salmon 13 | Beef Tenderloin 15

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 16.5

Blue Cheese Crusted 17.5

Mushroom Swiss 17.5

Bacon White Cheddar 18

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 18

Thinly Sliced | Toasted Baguette | Au Jus

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

McGee's Club 16

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

Smoked Gouda Chicken Pasta 25

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

Gf Low Carb Dinner 19.5

Twin Grilled Chicken Breasts or Grilled Salmon | Seasonal Vegetable

Chicken Club 16.5

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

Beer Battered Cod 21

Atlantic Cod | Lightly Battered | Truffle Fries

Gf Baja Chicken Tacos 19.5

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

* Shrimp \$3 *

Gf Organic Chicken 24

Twin Grilled Breasts | Tikka Masala | Roasted Onions & Peppers | Basmati | Seasonal Vegetable

Gf 14oz. Ribeye 43

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

Gf Scottish Salmon 29.5

Grilled | Tamarind & Honey Glaze | Basmati | Braised Greens

Veal Meatloaf 24

Grilled | Truffle Madeira Demi | Buttermilk Onion Rings | Mashed Potatoes

Chicken Pesto Pasta 23

Pan Seared Chicken | Sun-Dried Tomato | Pesto Cream | Herb Infused Fettuccine | Parmesan Frico

Gf Halibut 35

Pan Seared | Moroccan Spiced | Lemon Caper Reduction | Basmati | Seasonal Vegetable

Gf Beef Tenderloin 41

Grilled | Truffle Madeira Demi | Mashed Potato | Seasonal Vegetable

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

Whitefish 28

Baked | Marcona Almond Crusted | Romesco | Mashed Potato | Seasonal Vegetable



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