



Hand Crafted Starters

Gf Lettuce Wraps 16

Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

Baked Brie 15

Puff Pastry | Fruit Compote | Grilled Crostini

Risotto 'Tater Tots' 14

Ancho Chili Ketchup | Smoked Bourbon Pepper & Truffle Aioli

Warm Baguette 4

GTBB Fresh Baked | Whipped Butter | Serves Two

Gf Bacon Wrapped Shrimp 18

Grilled | Cajun Dusted | Gorgonzola Chive Vinaigrette

Boneless Wings 16

Sriracha-Lime Glaze or Sweet Yuzu Teriyaki

Sorellina's Bruschetta 14

Grilled Baguette | Mozzarella | Basil | Balsamic Reduction

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

Caesar 9 | 12

Romaine | Scratch Made Dressing | Olive Oil Croutons

Gf La Sorellina 9.5 | 13

Baby Spinach | Candied Pecans | Gorgonzola | Pear Citrus Vinaigrette

Gf Panzanella 9 | 13

Mixed Greens | Pepitas | Goat Cheese | Apples | Pumpkin Maple Honey Vinaigrette

French Onion 7.5 | 9.5

Gf San Marzano Tomato Bisque 6.5 | 8.5

Soup of The Day 7 | 9

Gf Grilled Tenderloin Salad 22.5

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

Gf 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

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

Baja Chicken Tacos 19.5

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

* Shrimp \$3 *

Organic Chicken 24

Twin Seared Breasts | Red Wine Cream | Bacon | Mushroom | Onion | Mashed Potato | Seasonal Vegetable

14oz. Ribeye 43

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

Scottish Salmon 29.5

Grilled | Pepita Chili Brittle | Ginger Ponzu Glaze | Pumpkin & Butternut Squash Risotto | Braised Greens

Veal Meatloaf 24

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

Slow Roasted Prime Rib Stroganoff 22

Red Wine | Beef Broth | Dijon | Mushroom | Fettuccine | Sour Cream

Lamb Rack 42

Grilled | Fall Spice | Sun-Dried Tomato Mint Pesto | Fried Roasted Red Pepper Polenta | Braised Greens

Beef Tenderloin 41

Grilled | Truffle Madeira Demi | Mashed Potato | Seasonal Vegetable

Pork Chop 26

Grilled | Cider Brine | Apple Bacon Jam | Pumpkin & Butternut Squash Risotto | Seasonal Vegetable



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