



## Hand Crafted Starters

### **Boneless Wings 17.5**

*Sriracha-Lime Glaze or Sweet Yuzu Teriyaki*

### **Gf Spinach & Artichoke Dip 16**

*Housemade Tortilla Chips | Parmesan Crust*

### **Gf Lettuce Wraps 17**

*Marinated Chicken Breast*

*Thai Ginger Peanut Sauce | Rice Noodles*

### **Warm Baguette 6**

*Locally Sourced | Whipped Butter | Serves Two*

### **Sorellina's Bruschetta 15.5**

*Grilled Baguette | Tomato | Red Onion | Mozzarella | Basil  
Balsamic Reduction*

### **Gf Bacon Wrapped Shrimp 19**

*Grilled | Cajun Dusted | Gorgonzola Chive Vinaigrette*

### **Risotto 'Tater Tots' 15**

*Ancho Chili Ketchup | Smoked Bourbon Pepper & Truffle Aioli*

### **Calamari 18.5**

*Flash Fried | Asian Slaw | Gochujang Aioli  
San Marzano Red Sauce*

## ★ Fresh Made Soups & Salads ★

### **House 9 | 12.5**

*Mixed Greens | Tomato | Onion | Olive Oil Croutons*

### **Caesar 9.5 | 14**

*Romaine | Scratch Made Dressing | Olive Oil Croutons*

### **Gf La Sorellina 10 | 14.5**

*Baby Spinach | Candied Pecans | Gorgonzola | Pear  
Citrus Vinaigrette*

### **Gf Crispy Peach 11 | 15**

*Baby Arugula | Pickled Peaches | Prosciutto | Fresh Mozzarella  
Hot Honey Grapefruit Vinaigrette*

### **French Onion 8 | 10**

### **Gf San Marzano Tomato Bisque 7 | 9**

### **Soup of The Day 7.5 | 9.5**

### **Gf Grilled Tenderloin Salad 27**

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

### **Gf Chicken Cobb Salad 20.5**

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

### **Additions From The Grill**

*Organic Chicken 8 | Wild Caught Salmon 15 | Beef Tenderloin 17*

## 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 19**

### **Blue Cheese Crusted 20**

### **Olive & Pimento 20**

### **Mushroom Swiss 20**

### **Bacon White Cheddar 20.5**

*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 22

*Thinly Sliced | Toasted Baguette | Au Jus | House Chips*

*\* Swiss Cheese 1 Wine Braised Mushrooms 2 Caramelized Onions 1 \**

## McGee's Club 18.5

*Sourdough | Turkey | Ham | Bacon | White Cheddar | Lettuce | Tomato | Mayo | House Chips*

## Chicken Pasta 28

*Grilled Chicken Breast | Smoked Gouda Cream | Bacon | Asparagus | Portobella | Penne*

## Baja Chicken Tacos 19.5

*Mango Avocado Relish | Gochujang Aioli | Shredded Lettuce | Green Chili Crème Fraîche | Tortilla Chips*

*\* Shrimp \$3 \**

## Low Carb Dinner 21

*Twin Grilled Chicken Breasts or Grilled Salmon | Seasonal Vegetable*

## Beer Battered Cod 24.5

*Atlantic Cod | Lightly Battered | Tarter | Coleslaw | Truffle Fries*

## Crispy Chicken 18

*Flash Fried | Brioche Bun | Hot Honey | Pimento Cheese | Pickles | Lettuce | House Chips*

## Halibut 39.5

*Baked | Moroccan Spiced | Pepita Gremolata | Yukon Potatoes | Seasonal Vegetable*

## 14oz. Ribeye 55.5

*Grilled | Black Garlic & Sea Salt Compound Butter | Crispy Onions | Mashed Potatoes | Seasonal Vegetable*

## Norwegian Salmon 34.5

*Grilled | Coriander Dry Rub | Blood Orange Glaze | Mango Avocado Chutney | Basmati Rice | Braised Greens*

## Veal Meatloaf 26.5

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

## Tequila Lime Chicken 27

*Grilled | Black Bean Corn Salsa | Green Chili Crème Fraîche | Basmati Rice | Seasonal Vegetable*

## Pesto Pasta 26.5

*Grilled Chicken Breast | Pesto Cream | Sun-dried Tomatoes | Fettuccine*

## Beef Tenderloin 47.5

*Grilled | Truffle Madeira Demi | Mashed Potato | Seasonal Vegetable*

## Baby Back Ribs Half 29 | Full 39

*Slow Roasted | Peach Chipotle BBQ | Truffle Fries | Cole Slaw*



*\*We surcharge 3% on credit cards to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge on cash.\**

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