



FRESH STARTS

Lump Crab Cakes 19

Ritz Crusted | Flash Fried | Creole Remoulade

Gf Bacon Wrapped Shrimp 18.5

Cajun Seasoned | Grilled | Gorgonzola-Chive Vinaigrette

Buffalo Chicken Tenders 17

Hand breaded | Gorgonzola-Chive vinaigrette

Whitefish Pâté 17

House Smoked | Water Crackers | Capers

Lettuce Wraps 16.5

Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

Calamari 16.5

Flash Fried | Pickled Vegetables | Spicy Marinara

Warm Baguette 5

Whipped Butter | Serves Two

★ ★ ★ SOUP & SALAD ★ ★ ★

Gf Butternut Squash Bisque Cup 7 | Bowl 9

Candied Pecans | Cherry Gastrique

Seafood Chowder Cup 9 | Bowl 11

French Onion Cup 7.5 | Bowl 9.5

Gf Strawberry Salad 9.5 | 13

Spinach | Almonds | Red Onion | Goat Cheese
Sesame Vinaigrette

House 8.5

Mixed Greens | Tomato | Onion | Olive Oil Croutons

Gf Baby Romaine Wedge 9.5

Crumbled Bleu Cheese | Cherry Tomatoes | Bacon

Caesar 9 | 12

Romaine | Scratch Made Dressing | Olive Oil Croutons

Winter Salad 9 | 12

Arugula | Candied Pecans | Goat Cheese | Roasted Butternut Squash | Cherry Vinaigrette

Additions From The Grill

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

Gf Grilled Tenderloin Salad 24.5

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

Gf Cobb Salad 19.5

Grilled Chicken | Mixed Greens | Bacon | Blue Cheese | Kalamata Olives | Red Onion | Tomatoes | Egg

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 18

Bleu Cheese Crusted 19

Mushroom Swiss 19

Bacon White Cheddar 19.5

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



SORELLINA

SLATE

*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.



ON THE LIGHTER SIDE

Honey Ham Sandwich 16

Shaved Ham | Smoked Gouda | Blueberry Whole Grain Mustard | Honey Wheat | House Chips

Southern Chicken Sandwich 17

Buttermilk Fried | Spicy Aioli | Pickles | American Cheese | Iceberg | House Chips

Prime Rib Dip 19

Toasted Baguette | Slow Roasted Prime Rib | Au Jus | House Chips
* Caramelized Onions \$1 | Cheese \$1 | Wine Braised Mushrooms \$1 *

Whitefish Sandwich 21

Lightly Battered | House Made Tartar Sauce | Truffle Fries

★ ★ ★ HARRINGTON'S FAVORITES ★ ★ ★

Fettuccine Alfredo 27

Organic Chicken | Parmesan Cream

Organic Chicken 24

Twin Grilled Breasts | Cherry Chutney | Boursin Smashed Potatoes | Seasonal Vegetable

Beer Battered Cod 23

Atlantic Cod | Lightly Battered | Truffle Fries | Cole Slaw

Creole Shrimp Pasta 31

Bacon Wrapped Shrimp | Tomato | Kalamata Olive | Fresh Chive | Louisiana Cream Sauce | Fettuccine

Parmesan Crusted Whitefish 29.5

Flash Fried | Mashed Potato | Heirloom Tomato | Basil Puree | Balsamic Reduction | Seasonal Vegetable

Ribeye 47

14oz. | Grilled | Confit Garlic Compound Butter | Mashed Potatoes | Seasonal Vegetable
* Wine Braised Mushroom \$4 | Caramelized Onion \$4 | Gorgonzola Crust \$5 *

Beef Tenderloin 45

6 oz. | Grilled | Caramelized Shallot-Bourbon Bacon 'Jam' | Potatoes Dauphinoise | Fustini's White Truffle Oil | Grilled Asparagus

Red Wine Braised Beef Short Rib 29

Braising 'Jus' | Confit Root Vegetables | Boursin Mashed Potato

Wild Caught Salmon 33

Pan Seared | Fire Roasted Corn and Lump Crab Relish | Charred Tomato Risotto | Grilled Asparagus

Great Lakes Walleye 31

Pan Fried | Lemon Caper Beurre Blanc | Basil Risotto | Seasonal Vegetable

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