



## FRESH STARTS

### Lump Crab Cakes 21

Ritz Crusted | Flash Fried | Creole Remoulade

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

Cajun Seasoned | Grilled | Gorgonzola-Chive Vinaigrette

### Tenderloin Brochette 20.5

Korean Marinade | Miso Fried Rice | Balsamic Soy

### Whitefish Pâté 17.5

House Smoked | Water Crackers | Capers

### Buffalo Chicken Tenders 17.5

Hand breaded | Gorgonzola-Chive vinaigrette

### Calamari 18.5

Flash Fried | Pickled Vegetables | Spicy Marinara

### Lettuce Wraps 17

Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

### Warm Baguette 6

Whipped Butter | Serves Two

## ★ ★ ★ SOUP & SALAD ★ ★ ★

### **Gf** Butternut Squash Bisque 7 / 9

Candied Pecans | Cherry Gastrique

### Seafood Chowder Cup 10 | Bowl 12

### French Onion Cup 8 | Bowl 10

### **Gf** Strawberry Salad 10 | 15.5

Spinach | Almonds | Red Onion | Goat Cheese  
Sesame Vinaigrette

### House 9 | 12.5

Mixed Greens | Tomato | Onion | Olive Oil Croutons

### **Gf** Baby Romaine Wedge 10.5

Crumbled Bleu Cheese | Cherry Tomatoes | Bacon

### Caesar 9.5 | 15

Romaine | Scratch Made Dressing | Olive Oil Croutons

### Summer Salad 11 | 16

Arugula | Blueberry Goat Cheese | Marcona Almond | Blood Orange Vinaigrette

### Additions From The Grill

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

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

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

### **Gf** Cobb Salad 20.5

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 19

### Bleu Cheese Crusted 20

### Mushroom Swiss 20

### Bacon White Cheddar 20.5

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

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## ON THE LIGHTER SIDE

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### Pesto Chicken Club 18

Organic Chicken | Prosciutto | Tomato | Balsamic Reduction | Basil Pesto | Sourdough

### Southern Chicken Sandwich 18

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

### Prime Rib Dip 22

Toasted Baguette | Slow Roasted Prime Rib | Au Jus | House Chips  
\* Caramelized Onions \$1 | Cheese \$1 | Wine Braised Mushrooms \$2 \*

### Whitefish Sandwich 23

Lightly Battered | House Made Tartar Sauce | Truffle Fries

## ★ ★ ★ HARRINGTON'S FAVORITES ★ ★ ★

### Beer Battered Cod 24.5

Atlantic Cod | Lightly Battered | Truffle Fries | Cole Slaw

### Parmesan Crusted Whitefish 33.5

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

### **Gf** Wild Caught Salmon 35.5

Grilled | Lump Crab Blood Orange and Key Lime Beurre Blanc | Lemon Tarragon Israeli Cous Cous | Seasonal Vegetable

### Great Lakes Walleye 36

Pan Fried | Blistered Tomato Ragout | Parmesan Risotto | Seasonal Vegetable

### Morel Mushroom Chicken Pasta 28.5

Morel | Porcini | Portobella | Parmesan Cream | Angel Hair

### **Gf** Organic Chicken 27

Twin Grilled Breast | Sweet and Spicy Dry Rub | Wilted Arugula | Boursin Mashed Potatoes | Honey Sriracha Glaze

### **Gf** Ribeye 55.5

14oz. | Grilled | Sherry Bourbon and Peppercorn Demi-glace | Boursin Mashed Potatoes | Seasonal Vegetable  
\* Wine Braised Mushroom \$4 | Caramelized Onion \$4 | Gorgonzola Crust \$5 \*

### Beef Tenderloin 47.5

6 oz. | Grilled | Balsamic-Soy Reduction | Potato Galette Gratin | Seasonal Vegetable

### **Gf** Red Wine Braised Beef Short Rib 31.5

Braising 'Jus' | Morel Mushroom | Confit Root Vegetables | Potato Hash

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