



CHEF'S TABLE

at Sorrento's

APPETIZERS



ROASTED GARLIC
WHITE BEAN HUMMUS \$10
Olive Oil, Crispy Sopressata, Parmesan
Crostini

BLACKENED CHICKEN TACOS \$12
Carmelized Onion, Arugula, Goat Cheese

BLACKENED SHRIMP TACOS \$12
Cilantro Lime Mango Slaw, Avocado

GF BEEF CARPACCIO \$14
Arugula, Olive Oil, Capers, Shaved Parmesan
Reggiano

GF SMOKED SALMON CARPACCIO \$14
Crème Fraiche, Shaved Red Onion, Caper,
Arugula

SUSHI



SALUNA \$14
Tempura Salmon, Avocado, Spicy Tuna,
Topped with Tuna, Nitsume, Spicy Aioli,
Tempura Crunchies

CRUNCH TIME \$12
Crab Mix, Cream Cheese, Tuna, Panko Fried,
Topped with Nitsume

GF CALIFORNIA \$10
Crab Mix, Cucumber, Avocado

GF SUNSHINE \$12
California Topped with Salmon and Lemon
Zest

YUM YUM \$14
Panko Fried Shrimp, Topped with Crab Mix,
Tuna, Avocado, Nitsume, Spicy Aioli

GF PHILLY \$10
Salmon, Cream Cheese, Cucumber

GF BAGEL ROLL \$12
Smoked Salmon, Cream Cheese, Arugula,
Capers, Everything Seasoning

SALADS



GF HOUSE SALAD \$9
Arugula, Extra Virgin Olive Oil, Garlic, Meyer
Lemon, Shaved Parmesan Reggiano

GF CHOPPED WEDGE \$11
Romaine, Field Greens, Red Onion, Tomato,
Cucumber, Bacon, Buttermilk Blue Cheese
Dressing, Crispy Onions

GF ROASTED BEET SALAD \$13
Roasted Beets, Field Greens, Shaved Red Onion,
Goat Cheese, Toasted Pine Nuts, Balsamic
Vinaigrette

ENTREES



FILET MIGNON 8oz \$36
Mashed Potato, Spinach, Crispy Onion, Demi

GF SHRIMP AND GRITS \$24
Prosciutto Di Parma, Carmelized Onion, Scallion,
Calabresi Chili Cream

GF CHILEAN SEA BASS 8oz \$40
Citrus Buerre Blanc, Mashed Potatoes, Asparagus

GF NORTH CAROLINA RAINBOW TROUT \$24
Lemon Caper Butter, Mashed Potato, Asparagus

PORK TENDERLOIN \$24
Rosemary Crusted, Maitake Mushroom Red Wine
Demi, Mashed Potato, Asparagus

SHAVED PRIME RIB SANDWICH \$18
Shaved Prime Rib, Open-faced on Local Artisan
Bread, Sauteed Wild Mushroom and Onion,
Topped with Demi Glacé & Goat Cheese Fondue

HANDMADE PASTA OF THE DAY \$24
Served with Chef's Seasonal Sauce

*All our ingredients are as locally sourced as possible. Ask
your server about daily food and beverage specials.*



CHEF NICOLE PALAZZO
SOUS JUDSON TERRY
SUSHI KENN SCHULTZ



CHEF'S TABLE

at Sorrento's

SMALL PLATES

CRISPY EGGPLANT, LOCAL HONEY, ROSEMARY
\$9

TOMATO BREAD, HEIRLOOM TOMATO, FRESH GARLIC,
HOMEMADE FOCACCIA BREAD, E.V.O.O.
\$8

Add Parmigiano Reggiano \$3 | Add Prosciutto Di Parma \$6

CHEESE BOARD, ACCOMPANIED BY FIG CHUTNEY,
MARCONA ALMONDS, LOCAL HONEY, CRACKERS
Choice of 3 \$18

GF

WHITE ASPARAGUS SALAD - WHIPPED TARRAGON AIOLI
\$9

CALABRESE SHRIMP - CALABRESE CHILI PEPPER, SHERRY,
GARLIC, PARSLEY, HOMEMADE FOCACCIA
\$14

GF

SEASONAL FARMERS MARKET VEGETABLES, GARLIC, E.V.O.O., CHILI FLAKES
\$8

*All our ingredients are as locally sourced as possible.
Ask your server about daily food and beverage specials.*

CHEF NICOLE PALAZZO