

Sorrento Restaurant Week January 16-25, 2026

Menu – Marketing – Differentiation Plan

“For Restaurant Week, we’re blending the *BEST* of our kitchen – Italian tradition meets American comfort with a *HINT* of Mexican spice. Bold – Unexpected – *Totally Sorrento*

What sets us apart this Restaurant Week?

- 1. Complimentary beverage included with every meal**
- 2. 1 Complimentary children’s meal (10 or under) per 2 restaurant week entrees**
- 3. Each restaurant week entrée ordered receives a “thank you” sealed envelope with one of the following surprises (redeemable **UNOPENED** within 30 days)**
 - 1) \$10 off next visit with any purchase over \$20**
 - 2) Free appetizer with next entrée**
 - 3) Free dessert with next entrée**
 - 4) GOLDEN TICKET – free dinner for 2 (Value to \$90) – 3 winner ONLY**

Menus

Lunch \$19.99 Per Person includes Fountain beverage, draft or bottle beer, or glass of wine

Choose 1 Starter

- Avocado Caprese Salad with Balsamic Glaze – Thick Tomato, Fresh Mozzarella, Fresh Basil, Ripe Avocado
- Mini Personal Chicken Nachos – Cheese, Fajita chicken, pico, side of jalapenos
- Half & Half Maryland Crab/Cream of Crab Soup

Choose 1 Entrée

- 3 large Shrimp Scampi Tacos with Garlic lime crema, Mexican rice pilaf, Black beans
- Penne alla Vodka (pink sauce) with sauteed mushrooms, broccoli & spinach
- Triple Sorrento Smash Burger, Pesto aioli, fresh mozzarella with crab dip fries

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Dinner \$34.95 Per Person includes Fountain beverage, draft or bottle beer, or glass of wine

Choose 1 Starter

- Classic Caesar or Greek Side Salad, warm garlic bread stick
- Individual Pesto Caprese Tower with Beefsteak Tomato, Avocado, Fresh Mozz, Basil, Pesto Alfredo Cream
- Cup of Homemade Crab soup – choose Cream of Crab, Maryland Crab or ½ & ½

Choose 1 Entrée

- Chicken or Eggplant Parmigiana Quesadilla, Side of Rice Pilaf w/sweet peppers & sauteed Mushrooms
- Chicken Marsala over Penne Pasta with mushrooms & broccoli, side garlic cream sauteed fresh spinach
- Seafood Sorrento (Add \$12) Jumbo Lump Crab Cake, Rockfish Bites, Garlic Butter Grilled Shrimp with Mashed, Gravy & Veggie Sautee
- Pesto Butter Shrimp & Chicken Carbonara with crispy bacon, broccoli, mushrooms over Fettuccini Pasta with Garlic Roll

Choose 1 Dessert

- Homemade Cinnamon Rice Pudding with a scoop of vanilla ice cream & Hershey syrup
- Homemade Warm Butterscotch Chocolate Bread Pudding & a scoop of vanilla ice cream
- Homemade Right out of the Oven Cinnamon Brown Sugar Sweet Bun a la mode

SPECIAL BAR MENU – ADDITIONAL TO YOUR EXPERIENCE

- Irish Coffee with Irish Cream & Irish Whiskey
- Adult Snow Balls with choice of liquor & many flavors! New Orleans or Maryland Style!
- Chocolate Martini