



# Dinner Specials



[www.sagefairlawn.com](http://www.sagefairlawn.com)

## APPETIZERS

Mussels \$19

Prince Edward Island mussels sautéed with prosciutto in a white wine garlic sauce.  
Finished with a touch of marinara

Chicken Vegetable with Orzo Soup small \$6 large \$7

Onion Soup Au Gratin \$9

## ENTREES

Black Sea Bass \$32

white wine garlic sauce with shiitake mushrooms, diced tomatoes & fresh basil

Rigatoni Pasta \$36

1/2 lobster tail & jumbo shrimp, creamy roasted red pepper sauce, fresh rigatoni pasta

Beef Osso Buco \$34

braised and slow cooked beef shank, cabernet pan gravy with mushrooms,

Hanger Steak \$36

10oz steak, creamy horseradish sauce, truffle fries

Veal Cannelloni \$29

fresh pasta filled with ground veal stuffing. Baked with mozzarella cheese and vodka sauce

Chicken Asparago \$29

Breaded chicken cutlet topped with grilled asparagus, thinly sliced prosciutto, melted mozzarella cheese and a pink fresh herb sauce. Served with linguine

Pork Chops single \$34/ double \$44

sherry wine demi-glace with chorizo sausage and sweet peppers

## DESSERTS

Crème Bruleé Cheesecake \$12

Fudge Brownie with Ice Cream \$12

Strawberry Chocolate Chip Bread Pudding \$12

Chocolate Lava Cake \$12

Served warm with vanilla ice cream

Served warm with vanilla ice cream

Tartufo \$11

Cappuccino Tartufo \$11

Crème Bruleé \$12