



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Stuffed Mushrooms \$16

chorizo sausage stuffing, lemon butter sauce

Cream of Mushroom Soup small \$6 large \$7

Onion Soup Au Gratin \$9

ENTREES

Grilled Salmon \$34

lemon sauce with chopped shrimp, capers & diced tomatoes

Braised Lamb Shank \$31

red wine pan gravy, mashed sweet potatoes

Frutti Di Mare \$38

*1/2 lobster tail, mussels, clams, calamari and baby shrimp sautéed in a fresh herb seafood sauce.
Served over linguine*

Lobster Tail & Lobster Ravioli \$35

6oz tail, seafood lobster ravioli in a creamy seafood sauce

Chicken Eduardo \$29

Breaded chicken cutlet topped with fresh tomatoes, thinly sliced prosciutto, melted mozzarella cheese and vodka sauce. Served with penne vodka

Hanger Steak \$36

10oz steak, creamy horseradish sauce, truffle fries

Pork Chops single \$34/double \$44

sherry wine demi-glace with chorizo sausage and sweet peppers

DESSERTS

Crème Bruleé Cheesecake \$12

Apple Cinnamon Bread Pudding \$12

Served warm with vanilla ice cream

Tartufo \$11

Cappuccino Tartufo \$11

Fudge Brownie with Ice Cream \$12

Chocolate Lava Cake \$12

Served warm with vanilla ice cream

Crème Bruleé \$12