



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Burrata Caponata \$19

Burrata cheese, eggplant caponata & toast points

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

Onion Soup Au Gratin \$9

ENTREES

Bronzini \$32

skin on fillet, lemon sauce with shiitake mushrooms and capers, rice pilaf, roasted brussels sprouts

Chipotle Shrimp & Rigatoni \$34

jumbo shrimp sautéed with spinach & sausage in a spicy chipotle pepper cream sauce, tossed with fresh rigatoni pasta

Chicken Eduardo \$29

Breaded chicken outlet topped with sliced tomato, thinly sliced prosciutto, melted mozzarella cheese and vodka sauce. Served with penne vodka

Veal Cannelloni \$29

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

Marinated Flat Iron Steak \$37

10oz steak, Asian marinade, roasted red potatoes & vegetable medley

Hanger Steak \$38

10oz steak, creamy horseradish sauce, truffle fries & vegetable medley

Pork Chops single \$34/double \$44

sherry wine demi-glaze with chorizo sausage and sweet peppers

DESSERTS

Crème Brulee Cheesecake \$12

Peach Bourbon Rum Bread Pudding \$12

Served warm with vanilla ice cream

Tartufo \$11

Crème Brulee \$12

Fudge Brownie with Ice Cream \$12

Chocolate Lava Cake \$12

Served warm with vanilla ice cream

Pistachio Tartufo \$11