



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Shrimp & Crab Bisque \$10

Roasted Eggplant Soup small \$6 large \$7

Onion Soup Au Gratin \$9

ENTREES

Eggplant Parmesan \$27

served with linguine marinara

Sirloin Tips \$32

shiitake mushroom brandy sauce, mashed red-skin potatoes

Hanger Steak \$39

10oz steak, creamy horseradish sauce, truffle fries

Pork Chops single \$34/double \$44

sherry wine demi-glace with chorizo sausage and sweet peppers

Stuffed Salmon \$34

crabmeat stuffing and spinach, lemon butter sauce; mashed red-skin potatoes

Chipotle Shrimp & Rigatoni \$34

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

Veal Eduardo \$31

Breaded veal cutlet 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

DESSERTS

Banana Butter Rum Cheesecake \$13

Peach Bourbon Bread Pudding \$13

Served warm with vanilla ice cream

Tartufo \$12

Pistachio Tartufo \$12

Fudge Brownie with Ice Cream \$13

Chocolate Lava Cake \$13

Served warm with vanilla ice cream

Crème Brulee \$13

Tiramisu \$13