

## DESSERTS

Caramelized Banana \$9

Fudge Brownie with Ice Cream \$9

Warm Apple Encroute with Ice Cream \$9

Crème Bruleé \$9

Tartufo \$8

Cheesecake of the Day \$9

Coffee \$4

Hot Tea \$4

Espresso \$4.50

Cappuccino \$6

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### Kids

(Drink Included)

Pasta with Butter, Marinara or

Vodka Sauce \$13

Macaroni and Cheese \$13

Mozzarella Sticks with Fries \$13

Chicken Fingers with Fries \$13

Cheeseburger with Fries \$13



17-15 Broadway

Fair Lawn, NJ 07410

**(201) 797-0500**

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

Hours:

Monday 11:30AM – 9:00 PM

Tuesday 11:30AM – 9:00 PM

Wednesday 11:30AM – 9:00 PM

Thursday 11:30AM – 9:00 PM

Friday 11:30AM – 10:00 PM

Saturday 4:00PM – 10:00 PM

Sunday 2:00PM – 8:00 PM

**Dinner Specials offered DAILY!**

**B.Y.O.B. (Bring Your Own Bottle)**

On Premise Catering Available-Call For Details



## APPETIZERS

**Fried Calamari \$15**

served with marinara sauce

**Thai Calamari \$16**

fried calamari tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions

**Thai Shrimp \$16**

fried baby shrimp tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions

**Little Neck Clams \$14**

steamed with garlic, and white wine

**Pommery Shrimp \$15**

sautéed with shallots, port wine and stone ground mustard

**Eggplant Rollatini \$13**

rolled with ricotta cheese, topped with mozzarella and marinara

**Burrata Cheese \$16**

Served with fresh tomatoes and thinly sliced prosciutto over a bed of mixed greens and drizzled with basil olive oil

**Crab Cakes \$15**

served with mixed greens and a horseradish dipping sauce

**Prince Edward Island Mussels \$14**

marinara, bianco, or frađiavlo

**Broccoli Rabe and Sausage \$13**

sautéed with garlic and olive oil

## SOUPS & SALADS

**Soup DuJour small \$5 large \$6**

**Onion Soup Au Gratin \$7**

**Warm Goat Cheese Salad \$14**

mixed greens, raspberry vinaigrette, walnuts and granny smith apples

**Caesar Salad \$9**

romaine lettuce, parmesan cheese, croutons, and caesar dressing

**\*\*add to any salad: grilled chicken \$5**

**grilled shrimp \$11 – grilled salmon \$15\*\***

## PASTA

**Penne Vodka \$20**

**\*\*with chicken \$24 \*\*with shrimp \$28**

**Penne Portobello \$21**

**\*\*with chicken \$25 \*\*with shrimp \$29**

tossed with garlic, olive oil, sundried tomato, portobello mushrooms and fresh spinach

**Bowtie Florentine \$21**

**\*\*with chicken \$25 \*\*with shrimp \$29**

tossed with garlic, olive oil, cannellini beans, prosciutto and spinach

**Linguine with Clam Sauce \$23**

white or red

**Seafood Frađiavlo over Linguine \$31**

mussels, clams and shrimp simmered in our spicy frađiavlo sauce

**Mussels over Linguine \$23**

marinara, bianco, or frađiavlo

**Shrimp & Clams Bianco \$29**

sautéed with garlic, olive oil and white wine served over linguine

**Shrimp over Bowtie Pasta \$29**

with wild mushrooms, diced tomato, scallions and brandy, finished with a touch of cream

**Diced Chicken \$22**

grilled chicken breast with zucchini and fresh tomatoes tossed in a white wine sauce with a touch of marinara over penne pasta

**Angel Hair Pasta with Crabmeat \$27**

sautéed leeks, white wine, garlic, olive oil and a touch of marinara

**Broccoli Rabe & Shrimp \$29**

sautéed with garlic and extra virgin olive oil. Served over linguine

**ALL PASTAS COME WITH A HOUSE SALAD**

## ENTREES

### STEAKS & CHOPS

**Rib Eye Steak \$37**

**NY Strip Steak \$36**

**Sizzling Steak \$37**

NY Strip served on a sizzle plate with sautéed mushrooms and onions

**Pork Chops**

**\*\*single \$26 \*\*double \$34**

grilled or blackened

**Pork Chops Murphy**

**\*\*single \$28 \*\*double \$36**

served in a brown garlic demi-glace sauce with mushrooms, onions, hot cherry peppers and potatoes

### VEAL

**Veal Luigi \$29**

topped with spinach, mozzarella and a sundried tomato sherry wine sauce

**Veal Picatta \$28**

sautéed with white wine, lemon, butter, garlic and capers

**Veal Portobello \$28**

topped with mozzarella and a portobello mushroom sherry wine sauce

**Brandied Veal \$28**

sautéed with shallots, diced tomato, green peppercorns, brandy and a touch of cream

**Veal Saltimbucca \$29**

topped with spinach, prosciutto, mozzarella and a sherry wine sauce

**ALL ENTREES COME WITH A HOUSE SALAD, FRESH VEGETABLE AND POTATO OR RICE PILAF**

## SEAFOOD

**Chilean Sea Bass \$40**

broiled, served over sautéed spinach and white cannellini beans

**Shrimp Sage \$29**

sautéed with fresh sage, white wine, shiitake mushrooms and a touch of cream

**Shrimp Capri \$29**

sautéed with white wine, sundried tomatoes and fresh basil

**Flounder Franciase \$24**

sautéed in light egg batter with white wine, lemon, garlic and butter

**Stuffed Flounder \$27**

crabmeat stuffing with a white wine, lemon and butter sauce

**Sesame Encrusted Salmon \$29**

served with a soy cream sauce with diced tomato and scallions

**Honey Roasted Salmon \$29**

roasted golden brown with honey, served with a Dijon mustard sauce

**Salmon Griglia \$29**

topped with a white wine sauce with portobello mushrooms, sundried tomatoes, basil and capers

## CHICKEN

**Balsamic Chicken \$23**

sautéed with portobello mushrooms, balsamic vinegar and scallions

**Chicken Florentine \$23**

topped with spinach and mozzarella, served with a marsala wine sauce with mushrooms

**Chicken Basil \$22**

sautéed with white wine, tomatoes and fresh basil

**Chicken Franciase \$22**

sautéed in a light egg batter with white wine, lemon, garlic and butter

**Chicken Sage \$23**

sautéed with fresh sage, white wine, shiitake mushrooms and a touch of cream

**Chicken Parmesan \$22**

served with linguine marinara