

DESSERTS

Caramelized Banana \$9

Fudge Brownie with Ice Cream \$9

Warm Apple Encroute with Ice Cream \$9

Crème Brûlée \$9

Tartufo \$8

Cheesecake of the Day \$9

Coffee \$4

Hot Tea \$4

Espresso \$4.50

Cappuccino \$6

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

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 fradiavlo

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 Fradiavlo over Linguine \$31

mussels, clams and shrimp simmered in our spicy fradiavlo sauce

Mussels over Linguine \$23

marinara, bianco, or fradiavlo

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