

Dinner Specials



www.sagefairlawn.com

APPETIZERS

Mussels \$15

Prínce Edward Island mussels sautéed with prosciutto in a white wine garlic sauce. Finished with a touch of marinara

ENTREES

Stuffed Salmon \$29

Crabmeat stuffing, topped with a lemon sauce

Chicken Papito \$24

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

Tuscan Ragu \$27

Beef short ribs and pork shoulder, slow cooked in tomato sauce and served over fresh rigatoni pasta. Topped with cool ricotta cheese and shredded aged provolone cheese

Lobster Ravioli \$24

Vodka sauce with baby shrimp

NY Strip Steak & Crab Cake \$40

Served with a horseradish dipping sauce and truffle fries

NY Strip Steak & Brandied Shrimp \$41

Grilled NY strip topped with jumbo shrimp and a green peppercorn brandy sauce. Served with truffle fries

*** side of Truffle Fries \$8 ***

DESSERTS

Peach Bourbon Bread Pudding \$9

Served warm with vanilla ice cream

Chocolate Lava Cake \$9

Served warm with vanilla ice cream

Fudge Brownie with Ice Cream \$9

Tartufo \$8