



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Mussels \$15

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

Burrata Ratatouille \$16

Burrata cheese with roasted vegetables and balsamic glaze

Onion Soup Au Gratin \$7

ENTREES

Rib Eye Steak & Brandied Shrimp \$42

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

Grilled Pork Chops single \$28/double \$36

Served with sautéed broccoli rabe and roasted red potatoes

Halibut Provencale \$30

White wine, garlic, capers and diced tomatoes

Broccoli Rabe & Sausage \$21

Sautéed with garlic and extra virgin olive oil, served over penne pasta

Lobster Ravioli \$24

vodka sauce with baby shrimp

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

Smoked Mozzarella Chicken \$24

Breaded chicken cutlet topped with fried eggplant, thinly sliced prosciutto, smoked mozzarella cheese and vodka sauce. Served with penne vodka

NY Strip Steak & Crab Cake \$40

Served with a horseradish dipping sauce and truffle fries

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

DESSERTS

Peanut Butter Banana Brownie Chunk 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