



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

Cream of Portobello Mushroom small \$5/large \$6

ENTREES

Sea Scallops \$28

Sautéed with white wine, lemon, capers and shitake mushrooms. Served over golden quinoa

Rib Eye Steak \$42

USDA prime, grilled and topped with a green peppercorn brandy sauce. Served with truffle fries

Burrata Bolognese \$24

Fresh pappardelle pasta with our homemade meat sauce, topped with cool burrata cheese

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 Papito \$24

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

Broccoli Rabe & Sausage \$21

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

Pork Chops single \$28/double \$36

Sherry wine demi-glace with chorizo sausage and sweet peppers

NY Strip Steak & Crab Cake \$40

Served with a horseradish dipping sauce and 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

Italian Cheesecake \$9

Fudge Brownie with Ice Cream \$9

Tartufo \$8

Crème Brulee \$9