



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

Roasted Pepper & Fresh Mozzarella Ravioli \$12

Creamy pink pesto sauce

Onion Soup Au Gratin \$7

ENTREES

Seafood Risotto \$30

Shrimp, scallops and a snow crab claw. Pink seafood sauce

BBQ Baby Back Ribs \$26

Served with homemade mac & cheese and vegetables

Chicken Eduardo \$24

Breaded chicken cutlet topped with fresh tomato, 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

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

Rib Eye Steak & Shrimp \$42

Grilled rib eye topped with jumbo shrimp and a green peppercorn brandy sauce. Served with truffle fries

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

DESSERTS

Pumpkin Bread Pudding \$9

Served warm with vanilla ice cream

Chocolate Lava Cake \$9

Served warm with vanilla ice cream

Peanut Butter Chocolate Chip Cheesecake \$9

Crème Bruleé \$9

Fudge Brownie with Ice Cream \$9

Tartufo \$8