



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

Garden Vegetable Soup small \$5/ large \$6

ENTREES

Panko Encrusted Halibut \$30

Served over a creamy seafood sauce with shredded crabmeat

Roasted Pepper & Fresh Mozzarella Ravioli \$20

Creamy pink pesto sauce

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

Chicken Melanzana \$24

Breaded chicken cutlet topped with panko fried eggplant, thinly sliced prosciutto, fresh mozzarella cheese and a pesto-vodka sauce. Served with 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

Apple Cinnamon Bread Pudding \$9

Served warm with vanilla ice cream

Crème Bruleé Cheesecake \$9

Fudge Brownie with Ice Cream \$9

Chocolate Lava Cake \$9

Served warm with vanilla ice cream

Crème Bruleé \$9

Tartufo \$8