



# Dinner Specials



[www.sagefairlawn.com](http://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

**Onion Soup Au Gratin \$7**

## ENTREES

**Panko Encrusted Swordfish \$30**

Served over a creamy seafood sauce with shredded crabmeat

**Butternut Squash Ravioli \$22**

Fresh sage cream sauce with nutmeg and walnuts

**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 roasted peppers, thinly sliced prosciutto, smoked mozzarella cheese and a pesto-vodka sauce. Served with penne

**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

**Nutella Mocha Bread Pudding \$9**

Served warm with vanilla ice cream

**Chocolate Lava Cake \$9**

Served warm with vanilla ice cream

**Pumpkin Cheesecake \$9**

**Tartufo \$8**

**Fudge Brownie with Ice Cream \$9**

**Crème Bruleé \$9**