



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

Onion Soup Au Gratin \$7

Butternut Squash Soup small \$5/large \$6

ENTREES

Veal Cannelloni \$22

Fresh pasta filled with ground veal stuffing. Baked and topped with mozzarella cheese and vodka sauce

Chicken Papito \$24

Breaded chicken outlet topped with roasted red peppers, 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

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

Coconut Cheesecake \$9

Café Mocha Bread Pudding \$9

Served warm with vanilla ice cream

Chocolate Lava Cake \$9

Served warm with vanilla ice cream

Crème Bruleé \$9

Fudge Brownie with Ice Cream \$9

Tartufo \$8