



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

Mozzarella en Corozza \$13

Egg battered fried bread filled with mozzarella cheese, sun-dried tomatoes and fresh basil
white wine sauce with capers and anchovies

Onion Soup Au Gratin \$7

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

Beef Barley Soup small \$5/large \$6

ENTREES

Panko Encrusted Halibut \$30

Served over a creamy seafood sauce with shredded crabmeat

Pork Osso Buco \$29

Topped with a sauerkraut pan gravy and served with garlic mashed potatoes

Veal Cannelloni \$22

Fresh pasta filled with ground veal stuffing. Baked and topped with mozzarella cheese and vodka 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 Papito \$24

Breaded chicken outlet topped with roasted red peppers, thinly sliced prosciutto, melted mozzarella cheese and vodka sauce. Served with penne vodka

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

Tartufo \$8

Crème Brulee \$9

Café Mocha Bread Pudding \$9

Served warm with vanilla ice cream

Chocolate Lava Cake \$9

Served warm with vanilla ice cream

Fudge Brownie with Ice Cream \$9