



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 Carrot Soup small \$5/large \$6

Onion Soup Au Gratin \$7

ENTREES

Black Cod \$29

White wine garlic sauce with diced tomatoes, black olives, capers and fresh basil

Veal Cannelloni \$22

Fresh pasta filled with ground veal stuffing. Baked and topped with mozzarella cheese and a pink pesto sauce

Ravioli Bolognese \$21

Cheese ravioli with our homemade meat 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 Havarti \$24

Breaded chicken cutlet topped with grilled zucchini, thinly sliced prosciutto, Havarti cheese and a pink fresh herb sauce. Served over linguine

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

Crème Bruleé Cheesecake \$9

Vanilla Cheesecake with Berry Compote \$9

Nutella Mocha Bread Pudding \$9

Served warm with vanilla ice cream

Chocolate Lava Cake \$9

Served warm with vanilla ice cream

Tartufo \$8

Fudge Brownie with Ice Cream \$9

Crème Bruleé \$9