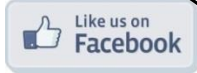




# Dinner Specials



[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

**Fried Ravioli \$12**

Fried cheese ravioli served over a pink pesto sauce

## ENTREES

**Monkfish Provencale \$28**

White wine, garlic, capers and diced tomatoes

**Pork Osso Buco \$29**

Red wine pan gravy & garlic mashed potatoes

**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

**Veal Cannelloni \$22**

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

**Chicken Javier \$24**

Breaded chicken cutlet topped with grilled asparagus, roasted red peppers, fresh mozzarella cheese and a creamy pink pesto 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

**Crème Bruleé Cheesecake \$9**

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

**Strawberry Chocolate Chip Bread Pudding \$9**

Served warm with vanilla ice cream

**Chocolate Lava Cake \$9**

Served warm with vanilla ice cream

**Tartufo \$8**

**Crème Bruleé \$9**