



# 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

New England Clam Chowder small \$5/large \$6      Onion Soup Au Gratin \$7

## ENTREES

Skirt Steak \$32

Crispy shaved onions, truffle fries

Sea Scallops Primavera \$28

Sautéed with fresh vegetables in a light cream sauce, tossed with cheese tortellini

Veal Cannelloni \$22

Fresh pasta filled with ground veal stuffing. Baked 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 cutlet 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 \$42

Served with a horseradish dipping sauce and truffle fries

Rib Eye Steak & Shrimp \$44

Grilled rib eye topped with jumbo shrimp and a green peppercorn brandy sauce.  
Served with truffle fries

\*\*\* side of Truffle Fries \$8 \*\*\*

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## DESSERTS

Crème Bruleé Cheesecake \$9

Apple Cinnamon Bread Pudding \$9

*Served warm with vanilla ice cream*

Tartufo \$8

Fudge Brownie with Ice Cream \$9

Chocolate Lava Cake \$9

*Served warm with vanilla ice cream*

Crème Bruleé \$9