



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Mussels \$16

Prince Edward Island mussels sautéed with prosciutto in a white wine garlic sauce.
Finished with a touch of marinara

Onion Soup Au Gratin \$7

ENTREES

Panko Encrusted Halibut \$32

Served over a creamy seafood sauce

Sea Scallops \$32

Sautéed in a creamy pink sherry wine sauce with shiitake mushrooms
and diced tomatoes, tossed with spinach fettucine

Tortellini Primavera \$23

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

Veal Cannelloni \$23

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

Tuscan Ragu \$28

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 \$25

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

Pork Chops single \$29/double \$37

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 \$46

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

Peach Bourbon 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