



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

Shrimp Pesto \$30

Creamy pesto, diced tomatoes, shiitake mushrooms, fresh spaghetti

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 Fontina \$25

Breaded chicken cutlet topped with roasted red peppers, thinly sliced prosciutto, fontina 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 Brulee Cheesecake (walnut crust) \$9

Fudge Brownie with Ice Cream \$9

Coconut Chocolate Chip Bread Pudding \$9

Chocolate Lava Cake \$9

Served warm with vanilla ice cream

Served warm with vanilla ice cream

Tartufo \$8

Peanut Butter Pie \$7

Crème Brulee \$9