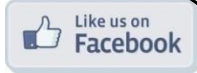




Dinner Specials



www.sagefairlawn.com

APPETIZERS

Mussels \$17

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

Lentil Soup small \$5/large \$6

Onion Soup Au Gratin \$7

ENTREES

Panko Encrusted Salmon \$33

Served over a creamy seafood sauce

Shrimp & Spaghetti \$30

Jumbo shrimp sautéed with shiitake mushrooms in a sun-dried tomato walnut pesto.
Tossed with fresh spaghetti

Veal Cannelloni \$24

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

Tuscan Ragu \$29

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 Sorrentino \$25

Breaded chicken cutlet topped with marinara sauce, fried eggplant, sliced prosciutto, mozzarella and ricotta cheeses. Served with linguine marinara

Pork Chops single \$30/double \$38

Sherry wine demi-glace with chorizo sausage and sweet peppers

NY Strip Steak & Crab Cake \$46

Served with a horseradish dipping sauce and truffle fries

Rib Eye Steak & Shrimp \$48

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