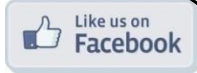




# Dinner Specials



[www.sagefairlawn.com](http://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

**Onion Soup Au Gratin \$7**

## ENTREES

**Black Sea Bass \$31**

Pan seared, served over a white wine lemon sauce with diced shrimp

**Panko Encrusted Halibut \$32**

Served over a creamy seafood sauce

**Sea Scallops \$31**

creamy pink sherry wine sauce with diced tomatoes & shiitake mushrooms. 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 Papito \$25**

Breaded chicken cutlet topped with roasted red peppers, sliced prosciutto, mozzarella cheese and a pesto vodka sauce. Served with penne pasta

**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

**Pumpkin 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**