



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

Onion Soup Au Gratin \$7

ENTREES

Halibut \$30

White wine lemon sauce with capers and shiitake mushrooms

Shrimp & Clams Fradiavlo \$33

Shrimp and little neck clams simmered in our spicy fradiavlo sauce.
Served over fresh bucatini pasta

Tuscan Ragu \$30

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

Veal Cannelloni \$25

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

Chicken Papito \$26

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

Pork Chops single \$31/double \$39

Sherry wine demi-glace with chorizo sausage and sweet peppers

NY Strip Steak & Crab Cake \$48

Served with a horseradish dipping sauce and truffle fries

Rib Eye Steak & Shrimp \$50

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

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

DESSERTS

Caramelized Banana Cheesecake \$10

Peanut Butter Chocolate Chip Bread Pudding \$10

Served warm with vanilla ice cream

Tartufo \$9

Pistachio Tartufo \$9

Fudge Brownie with Ice Cream \$10

Chocolate Lava Cake \$10

Served warm with vanilla ice cream

Crème Bruleé \$10