



# 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

**Panko Encrusted Halibut \$36**

Served over a creamy seafood sauce

**Shrimp & Scallops \$35**

Sautéed in a pink herb sauce and tossed with linguine

**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 Sorrentino \$26**

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

**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**

**Pumpkin 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**