



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Mussels \$18

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

Cream of Portobello Mushroom small \$6 large \$7

Onion Soup Au Gratin \$8

ENTREES

Halibut \$33

White wine lemon sauce with diced tomatoes, capers and shiitake mushrooms

Chipotle Shrimp \$34

Jumbo shrimp, broccoli & fresh bucatini pasta tossed in a creamy chipotle pepper sauce

Butternut Squash Ravioli \$25

White wine cream sauce with fresh sage and nutmeg

Veal Cannelloni \$25

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

Tuscan Ragu \$31

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 \$27

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

Pork Chops single \$32/double \$40

Sherry wine demi-glace with chorizo sausage and sweet peppers

NY Strip Steak & Crab Cake \$49

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 \$9 ***

DESSERTS

Crème Brulee Cheesecake \$11

Pumpkin Bread Pudding \$11

Served warm with vanilla ice cream

Tartufo \$10

Hazelnut Tartufo \$10

Fudge Brownie with Ice Cream \$11

Chocolate Lava Cake \$11

Served warm with vanilla ice cream

Crème Brulee \$11