

Dinner Specials



www.sagefairlawn.com

APPETIZERS

Mussels \$19

Prínce Edward Island mussels sautéed with prosciutto in a white wine garlic sauce.

Finished with a touch of marinara

Cream of Chicken Soup small \$6 large \$7

Onion Soup Au Gratin \$9

ENTREES

Halibut \$36

lemon sauce with baby shrimp, capers & diced tomatoes

Gnocchi Bolognese \$29

homemade rícotta gnocchí with our homemade meat sauce

Chipotle Shrimp & Rigatoni \$34

jumbo shrímp sautéed with spínach & sausage in a spícy chípotle pepper cream sauce, tossed with fresh rigatoni pasta

Chicken Eduardo \$29

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

Veal Cannelloni \$29

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

Hanger Steak \$36

1002 steak, creamy horseradish sauce, served with truffle fries

Pork Chops single \$34/double \$44

sherry wine demi-glace with chorizo sausage and sweet peppers

DESSERTS

Caramelized Banana Cheesecake \$12 Peach Bourbon Bread Pudding \$12

Served warm with vanilla ice cream

Tartufo \$11

Pistachio Tartufo \$11

Fudge Brownie with Ice Cream \$12 Chocolate Lava Cake \$12

Served warm with vanilla ice cream

Crème Bruleé \$12