

DESSERTS

Caramelized Banana \$7

Fudge Brownie with Ice Cream \$7

Warm Apple Encroute with Ice Cream \$7

Crème Bruleé \$7

Tartufo \$6

Cheesecake of the Day \$7

Coffee \$2.50

Hot Tea \$2.50

Espresso \$4

Cappuccino \$5

Kids

(Drink Included)

Pasta with Butter, Marinara or

Vodka Sauce \$13

Macaroni and Cheese \$13

Mozzarella Sticks with Fries \$13

Chicken Fingers with Fries \$13

Cheeseburger with Fries \$13



17-15 Broadway

Fair Lawn, NJ 07410

(201) 797-0500

www.sagefairlawn.com

Hours:

Monday 11:30AM – 9:00 PM

Tuesday 11:30AM – 9:00 PM

Wednesday 11:30AM – 9:00 PM

Thursday 11:30AM – 9:00 PM

Friday 11:30AM – 10:00 PM

Saturday 4:00PM – 10:00 PM

Sunday 2:00PM – 8:00 PM

Dinner Specials offered DAILY!

B.Y.O.B. (Bring Your Own Bottle)

On Premise Catering Available-Call For Details



APPETIZERS

Fried Calamari \$13

served with marinara sauce

Thai Calamari \$14

fried calamari tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions

Thai Shrimp \$13

fried baby shrimp tossed in a chili pepper and ginger soy sauce. Sprinkled with sesame seeds and scallions

Little Neck Clams \$12

steamed with garlic, and white wine

Pommery Shrimp \$13

sautéed with shallots, port wine and stone ground mustard

Eggplant Rollatini \$11

rolled with ricotta cheese, topped with mozzarella and marinara

Burrata Cheese \$13

Served with fresh tomatoes and thinly sliced prosciutto over a bed of Mesclun greens and drizzled with basil olive oil

Crab Cakes \$13

served with baby greens and a horseradish dipping sauce

Prince Edward Island Mussels \$12

marinara, bianco, or frađiavlo

Broccoli Rabe and Sausage \$11

sautéed with garlic and olive oil

SOUPS & SALADS

Soup DuJour small \$4 large \$5

Onion Soup Au Gratin \$6

Warm Goat Cheese Salad \$13

baby greens, raspberry vinaigrette, walnuts and granny smith apples

Caesar Salad \$8

romaine lettuce, parmesan cheese, croutons, and caesar dressing

****add to any salad: grilled chicken \$4**

grilled shrimp \$10 – grilled salmon \$14**

PASTA

Penne Vodka \$18

****with chicken \$22 **with shrimp \$26**

Penne Portobello \$19

****with chicken \$23 **with shrimp \$27**

tossed with garlic, olive oil, sundried tomato, portobello mushrooms and fresh spinach

Bowtie Florentine \$19

****with chicken \$23 **with shrimp \$27**

tossed with garlic, olive oil, cannellini beans, prosciutto and spinach

Linguine with Clam Sauce \$20

white or red

Seafood Frađiavlo over Linguine \$29

mussels, clams and shrimp simmered in our spicy frađiavlo sauce

Mussels over Linguine \$20

marinara, bianco, or frađiavlo

Shrimp & Clams Bianco \$27

sautéed with garlic, olive oil and white wine served over linguine

Shrimp over Bowtie Pasta \$27

with wild mushrooms, diced tomato, scallions and brandy, finished with a touch of cream

Diced Chicken \$20

grilled chicken breast with zucchini and fresh tomatoes tossed in a white wine

sauce with a touch of marinara over penne pasta

Angel Hair Pasta with Crabmeat \$25

sautéed leeks, white wine, garlic, olive oil and a touch of marinara

Broccoli Rabe & Shrimp \$27

sautéed with garlic and extra virgin olive oil. Served over linguine

ALL PASTAS COME WITH A HOUSE SALAD

ENTREES

STEAKS & CHOPS

Rib Eye Steak \$35

NY Strip Steak \$32

Sizzling Steak \$33

NY Strip served on a sizzle plate with sautéed mushrooms and onions

Pork Chops

****single \$23 **double \$31**

grilled or blackened

Pork Chops Murphy

****single \$25 **double \$33**

served in a brown garlic demi-glace sauce with mushrooms, onions, hot cherry peppers and potatoes

VEAL

Veal Luigi \$27

topped with spinach, mozzarella and a sundried tomato sherry wine sauce

Veal Picatta \$26

sautéed with white wine, lemon, butter, garlic and capers

Veal Portobello \$26

topped with mozzarella and a portobello mushroom sherry wine sauce

Brandied Veal \$26

sautéed with shallots, diced tomato, green peppercorns, brandy and a touch of cream

Veal Saltimbucca \$27

topped with spinach, prosciutto, mozzarella and a sherry wine sauce

ALL ENTREES COME WITH A HOUSE SALAD, FRESH VEGETABLE AND POTATO OR RICE PILAF

SEAFOOD

Chilean Sea Bass \$36

broiled, served over sautéed spinach and white cannellini beans

Shrimp Sage \$27

sautéed with fresh sage, white wine, shiitake mushrooms and a touch of cream

Shrimp Capri \$27

sautéed with white wine, sundried tomatoes and fresh basil

Flounder Franciase \$22

sautéed in light egg batter with white wine, lemon, garlic and butter

Stuffed Flounder \$25

crabmeat stuffing with a white wine, lemon and butter sauce

Sesame Encrusted Salmon \$26

served with a soy cream sauce with diced tomato and scallions

Honey Roasted Salmon \$26

roasted golden brown with honey, served with a Dijon mustard sauce

Salmon Griglia \$26

topped with a white wine sauce with portobello mushrooms, sundried tomatoes, basil and capers

CHICKEN

Balsamic Chicken \$21

sautéed with portobello mushrooms, balsamic vinegar and scallions

Chicken Florentine \$21

topped with spinach and mozzarella, served with a marsala wine sauce with mushrooms

Chicken Basil \$20

sautéed with white wine, tomatoes and fresh basil

Chicken Franciase \$20

sautéed in a light egg batter with white wine, lemon, garlic and butter

Chicken Sage \$21

sautéed with fresh sage, white wine, shiitake mushrooms and a touch of cream

Chicken Parmesan \$20

served with linguine marinara