

## 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

# LUNCH MENU

(Available Monday to Friday 11:30am-3:00pm)



17-15 Broadway

Fair Lawn, NJ 07410

**(201) 797-0500**

[www.sagefairlawn.com](http://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



## LUNCH MENU

### 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 fradiavlo

**Broccoli Rabe and Sausage \$11**

sautéed with garlic and olive oil

### SOUPS & SALADS

**Soup Du Jour small \$4 large \$5**

**Onion Soup Au Gratin \$6**

**Buffalo Chicken Salad \$13**

mixed greens, red onion, blue cheese dressing and crumbled blue cheese

**Blackened Shrimp Salad \$16**

Mesclun greens, Italian vinaigrette, cucumbers and tomatoes

**Blackened Chicken Salad \$12**

Mesclun greens, Italian vinaigrette, cucumbers and tomatoes

**Caesar Salad \$8**

romaine lettuce, parmesan cheese, croutons, and caesar dressing

**Spinach Salad \$11**

red onion, fresh tomatoes, sun-dried cranberries and honey mustard dressing

**Warm Goat Cheese Salad \$13**

baby greens, raspberry vinaigrette, walnuts and granny smith apples

**\*\*add to any salad: grilled chicken \$4 – grilled shrimp \$8 – grilled salmon \$12\*\***

### SANDWICHES

(served with fries)

**10oz Hamburger \$12**

served with lettuce, tomato, and onion

**\*\*additional toppings \$1 each\*\***

**Sage Signature Chicken Sandwich \$13**

breaded chicken topped with broccoli rabe, sausage and mozzarella cheese

**Grilled Chicken Sandwich \$10**

lettuce, tomato and red onion

**Fried Flounder Sandwich \$14**

served with lettuce, tomato, red onion and tartar sauce

**Pepperjack Chicken Sandwich \$11**

grilled chicken topped with bacon, sautéed onions and pepperjack cheese

**Chicken Caesar Wrap \$11**

romaine lettuce, parmesan cheese and caesar dressing

**Chicken Parmesan Sandwich \$12**

## LUNCH MENU

### ENTREES

#### CHICKEN

(served with vegetables)

**Chicken Sage \$14**

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

**Chicken Basil \$13**

sautéed with white wine, tomatoes and fresh basil

**Chicken Franciase \$13**

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

**Chicken Parmesan \$13**

served with linguine marinara

**Chicken Parmesan with Vodka Sauce \$13**

served with linguine

#### SEAFOOD

(served with vegetables)

**Flounder Franciase \$16**

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

**Flounder Capri \$16**

sautéed with white wine, sundried tomatoes and fresh basil

**Honey Roasted Salmon \$18**

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

**Salmon Picatta \$18**

sautéed with white wine, lemon, garlic and capers

**OPEN FOR LUNCH  
MONDAY-FRIDAY  
AT 11:30AM.**

**ALL ENTREES COME WITH  
YOUR CHOICE OF  
A SMALL HOUSE SALAD  
OR  
A SMALL BOWL OF OUR  
SOUP DU JOUR**

### PASTA

**Penne Vodka \$11**

**\*\*with chicken \$13 \*\*with shrimp \$15**

**Broccoli Rabe & Chicken \$14**

Grilled chicken and broccoli rabe sautéed with garlic and extra virgin olive oil over penne pasta

**Penne Portobello \$12**

**\*\*with chicken \$14 \*\*with shrimp \$16**  
tossed with garlic, olive oil, sundried tomatoes, portobello mushrooms and fresh spinach

**Bowtie Florentine \$12**

**\*\*with chicken \$14 \*\*with shrimp \$16**  
tossed with garlic, olive oil, cannellini beans, prosciutto and spinach

**Diced Chicken \$13**

grilled chicken breast with zucchini and fresh tomatoes tossed in a white wine sauce with a touch of marinara over penne pasta

**Linguine with Clam Sauce \$13**

red or white

**Angel Hair Pasta with Crabmeat \$15**

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

**Seafood Fradiavlo over Linguine \$18**

mussels, clams and shrimp simmered in our spicy fradiavlo sauce

**Mussels over Linguine \$12**

Prince Edward Island Mussels–marinara, bianco or fradiavlo

**Shrimp & Clams Bianco \$16**

sautéed with garlic, olive oil, white wine and chopped clams. Served over linguine

**Shrimp over Bowtie Pasta \$16**

with wild mushrooms, diced tomato, scallions and brandy cream sauce

**Diced Salmon \$14**

sautéed with white wine, garlic, mushrooms, and sun-dried tomatoes. Served over penne pasta