

DESSERTS

Caramelized Banana \$8

Fudge Brownie with Ice Cream \$8

Warm Apple Encroute with Ice Cream \$8

Crème Bruleé \$8

Tartufo \$7

Cheesecake of the Day \$8

Coffee \$3

Hot Tea \$3

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 \$14

served with marinara sauce

Thai Calamari \$15

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

Thai Shrimp \$14

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

Little Neck Clams \$13

steamed with garlic, and white wine

Pommery Shrimp \$14

sautéed with shallots, port wine and stone ground mustard

Eggplant Rollatini \$12

rolled with ricotta cheese, topped with mozzarella and marinara

Burrata Cheese \$15

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

Crab Cakes \$14

served with mixed greens and a horseradish dipping sauce

Prince Edward Island Mussels \$13

marinara, bianco, or frađiavlo

Broccoli Rabe and Sausage \$12

sautéed with garlic and olive oil

SOUPS & SALADS

Soup DuJour small \$5 large \$6

Onion Soup Au Gratin \$7

Warm Goat Cheese Salad \$14

mixed greens, raspberry vinaigrette, walnuts and granny smith apples

Caesar Salad \$9

romaine lettuce, parmesan cheese, croutons, and caesar dressing

****add to any salad: grilled chicken \$5**

grilled shrimp \$11 – grilled salmon \$15**

PASTA

Penne Vodka \$19

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

Penne Portobello \$20

****with chicken \$24 **with shrimp \$28**

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

Bowtie Florentine \$20

****with chicken \$24 **with shrimp \$28**

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

Linguine with Clam Sauce \$21

white or red

Seafood Frađiavlo over Linguine \$30

mussels, clams and shrimp simmered in our spicy frađiavlo sauce

Mussels over Linguine \$21

marinara, bianco, or frađiavlo

Shrimp & Clams Bianco \$28

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

Shrimp over Bowtie Pasta \$28

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

Diced Chicken \$21

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 \$26

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

Broccoli Rabe & Shrimp \$28

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

ALL PASTAS COME WITH A HOUSE SALAD

ENTREES

STEAKS & CHOPS

Rib Eye Steak \$36

NY Strip Steak \$33

Sizzling Steak \$34

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

Pork Chops

****single \$24 **double \$32**

grilled or blackened

Pork Chops Murphy

****single \$26 **double \$34**

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

VEAL

Veal Luigi \$28

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

Veal Picatta \$27

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

Veal Portobello \$27

topped with mozzarella and a portobello mushroom sherry wine sauce

Brandied Veal \$27

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

Veal Saltimbucca \$28

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 \$40

broiled, served over sautéed spinach and white cannellini beans

Shrimp Sage \$28

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

Shrimp Capri \$28

sautéed with white wine, sundried tomatoes and fresh basil

Flounder Franciase \$23

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

Stuffed Flounder \$26

crabmeat stuffing with a white wine, lemon and butter sauce

Sesame Encrusted Salmon \$27

served with a soy cream sauce with diced tomato and scallions

Honey Roasted Salmon \$27

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

Salmon Griglia \$27

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

CHICKEN

Balsamic Chicken \$22

sautéed with portobello mushrooms, balsamic vinegar and scallions

Chicken Florentine \$22

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

Chicken Basil \$21

sautéed with white wine, tomatoes and fresh basil

Chicken Franciase \$21

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

Chicken Sage \$22

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

Chicken Parmesan \$21

served with linguine marinara