

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

LUNCH MENU

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



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



LUNCH MENU

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
- Pommero 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 Mesclun greens and drizzled with basil olive oil
- Crab Cakes \$14**
served with baby greens and a horseradish dipping sauce
- Prince Edward Island Mussels \$13**
marinara, bianco, or fradiavlo
- Broccoli Rabe and Sausage \$12**
sautéed with garlic and olive oil

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

SOUPS – SALADS & SANDWICHES

- Soup Du Jour small \$5 large \$6**
- Onion Soup Au Gratin \$7**
- Blackened Shrimp Salad \$17**
mixed greens, Italian vinaigrette, cucumbers and tomatoes
- Blackened Chicken Salad \$13**
mixed greens, Italian vinaigrette, cucumbers and tomatoes
- Caesar Salad \$9**
romaine lettuce, parmesan cheese, croutons, and caesar dressing
(add grilled chicken \$4 – grilled shrimp \$8 – grilled salmon \$12)
- Warm Goat Cheese Salad \$14**
mixed greens, raspberry vinaigrette, walnuts and granny smith apples
(add grilled chicken \$4 – grilled shrimp \$8 – grilled salmon \$12)
- Sage Signature Chicken Sandwich \$14**
breaded chicken topped with broccoli rabe, sausage and mozzarella cheese. Served with fries
- Chicken Parmesan Sandwich \$13**
breaded chicken topped with marinara sauce, parmesan and mozzarella cheeses. Served with fries



LUNCH MENU

ENTREES

CHICKEN

- (served with vegetables)
- Chicken Sage \$15**
sautéed with fresh sage, white wine, shiitake mushrooms and a touch of cream
- Chicken Basil \$14**
sautéed with white wine, tomatoes and fresh basil
- Chicken Franciase \$14**
sautéed in a light egg batter with white wine, lemon, garlic and butter
- Chicken Parmesan \$14**
served with linguine marinara
- Chicken Parm with Vodka Sauce \$14**
served with linguine

SEAFOOD

- (served with vegetables)
- Honey Roasted Salmon \$19**
roasted golden brown with honey, served over a Dijon mustard sauce
- Salmon Picatta \$19**
sautéed with white wine, lemon, garlic and capers
- Flounder Franciase \$17**
sautéed in light egg batter with white wine, lemon, garlic and butter
- Flounder Capri \$17**
sautéed with white wine, sundried tomatoes and fresh basil
- Fried Flounder \$16**
served with fries and tartar sauce

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

PASTA

- Penne Vodka \$12**
with chicken \$14with shrimp \$16
- Broccoli Rabe & Chicken \$15**
Grilled chicken and broccoli rabe sautéed with garlic and extra virgin olive oil over penne pasta
- Penne Portobello \$13**
**with chicken \$15 **with shrimp \$17
tossed with garlic, olive oil, sundried tomatoes, portobello mushrooms and fresh spinach
- Bowtie Florentine \$13**
**with chicken \$15 **with shrimp \$17
tossed with garlic, olive oil, cannellini beans, prosciutto and spinach
- Diced Chicken \$14**
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 \$14**
red or white
- Angel Hair Pasta with Crabmeat \$16**
sautéed leeks, white wine, garlic, olive oil and a touch of marinara
- Seafood Fradiavlo over Linguine \$19**
mussels, clams and shrimp simmered in our spicy fradiavlo sauce
- Mussels over Linguine \$13**
Prince Edward Island Mussels–marinara, bianco or fradiavlo
- Shrimp & Clams Bianco \$17**
sautéed with garlic, olive oil, white wine and chopped clams. Served over linguine
- Shrimp over Bowtie Pasta \$17**
with wild mushrooms, diced tomato, scallions and brandy cream sauce