



Dinner Specials



www.sagefairlawn.com

APPETIZERS

Mussels \$18

Prince Edward Island mussels sautéed with prosciutto in a white wine garlic sauce.
Finished with a touch of marinara

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

Onion Soup Au Gratin \$8

ENTREES

Sirloin Tips & Risotto \$30

Marsala wine demi-glace with mushrooms

Stuffed Salmon \$34

Crabmeat stuffing, white wine lemon sauce

Shrimp Pesto \$33

Jumbo shrimp sautéed in a creamy pesto sauce with cherry tomatoes and tri-color rotini pasta

Veal Cannelloni \$25

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

Tuscan Ragu \$31

Beef short ribs and pork shoulder slow cooked in tomato sauce and served over fresh rigatoni pasta. Topped with cool ricotta cheese and shredded aged provolone cheese

Chicken Eduardo \$26

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

Pork Chops single \$32/double \$40

Sherry wine demi-glace with chorizo sausage and sweet peppers

NY Strip Steak & Crab Cake \$49

Served with a horseradish dipping sauce and truffle fries

Rib Eye Steak & Shrimp \$50

Grilled rib eye topped with jumbo shrimp and a green peppercorn brandy sauce. Served with truffle fries

***** side of Truffle Fries \$9 *****

DESSERTS

Crème Bruleé Cheesecake \$11

Strawberry Chocolate Chip Bread Pudding \$11

Served warm with vanilla ice cream

Fudge Brownie with Ice Cream \$11

Chocolate Lava Cake \$11

Served warm with vanilla ice cream

Tartufo \$10

Pistachio Tartufo \$10

Crème Bruleé \$11