

# Sage

## Dinner Menu

### — STARTERS —

#### **Porkbelly Burnt End Tacos**

*Smoked & Blackened Pork Belly, Served with Flour  
Tortillas, Jalapeño Lime Slaw, Goat Cheese,  
Pico De Gallo and Sriracha*  
- 14 -

#### **Duck Confit Flatbread**

*Flatbread Topped with Duck Confit, Bacon Jam,  
Chèvre Spread and Arugula*  
- 14 -

#### **Tuna Poke**

*Ahi Tuna Tossed with Sesame, Soy, Ginger,  
Garlic Chili Paste and Mahi Onions. Served with  
Seedless Cucumbers, Radish and Avocado.  
Topped with Blacka and Blond Sesame Seeds*  
- 16 -

#### **Chilled Jumbo Gulf Shrimp**

*Cocktail Sauce, Lemon Wedge*  
- 18 -

#### **Fried Calamari**

*Fried Calamari with Marinara Fra Diavolo*  
- 11 -

#### **Crab Cakes**

*Maque Choux, Tasso Cream*  
- 16 -

#### **Sage Signature Roasted Mushroom Gnocchi**

*Roasted Garlic, Goat Cheese, Roasted Mushrooms,  
Fines Herbes*  
- 13 -

### — SALAD AND SOUP —

#### **French Onion Soup**

*Caramelized Sweet Yellow Onions, Rich Beef Broth,  
Smoked Provolone, Sourdough Crouton*  
- 9 -

#### **Sage Signature Seafood Chowder**

*Littleneck Clams, Shrimp, Bacon Lardons, Cornbread*  
- 13 -

#### **Sage House Salad**

*Mixed Greens, Sliced Strawberries, Chèvre,  
Candied Pecans, Lemon-Champagne Vinaigrette*  
- 9 -

#### **Classic Wedge Salad**

*Iceberg Lettuce, Crumbled Plath's Bacon,  
Cherry Tomatoes, Bleu Cheese Dressing, Balsamic  
Glaze*  
- 9 -

#### **Caesar**

*Chopped Hearts of Romaine, Herbed Croutons,  
Creamy Caesar Dressing, White Anchovies*  
- 9 -

## — ENTRÉES —

### **French Breast of Chicken**

*Pan Seared Served with Warm Yukon Gold, Brown and Truffle Oil Potato, Salad Drizzled with Whole Grain*

*Mustard Demi*

- 28 -

### **Gnocchi Con Funghi**

*Wild Mushroom Ragu, Garlic Cream Sauce,*

*Parmesano Reggiano*

- 26 -

### **Diver Scallops**

*Seared Diver Scallops, Saffron Risotto,*

*Sautéed Baby Spinach, Balsamic Glaze*

- 38 -

### **Glazed Salmon**

*Pan Seared Salmon Fillet, Sesame-Ginger Glaze, Butter Beans, Lemon Thyme Israeli Couscous*

- 30 -

### **Smoked Rack of Lamb**

*New Zealand Rack of Lamb, Served with*

*Potato and Mint Hash, Drizzled with*

*Roasted Garlic Demi*

- 38 -

### **Chilean Sea Bass**

*Pan Seared, Served with Black Barely Pilaf, Arugula*

*Salad, Avocado Mouse, Chili Garlic Drizzle*

- 38 -

## — STEAKS —

*Includes Fresh Vegetable and Choice of Steak Fries or Garlic Mashed Potatoes*

*Add a Small House Salad 5*

### **Roast Prime Rib of Beef**

*Well-Seasoned and Slowly Roasted, Served with Bacon and Onion Roasted Yukon Gold Potatoes*

10oz 26      16oz 34

### **Fillet Mignon**

*Grilled 8oz Filet of Beef Set on a Potato*

*Radish Cake with Red Wine Shallot*

*Reduction and Vegetable Du Jour*

### **Tomahawk Ribeye**

*Topped with Roasted Garlic Demi*

- 99 -

## — STEAK ENHANCEMENTS —

*Sautéed Mushrooms 4 | Sautéed Onions 4*

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**A 3% Kitchen Surcharge is added to all food purchases to be 100% distributed to Cooks & Dishwashers. Thanks you.**