

Sage

Dinner Menu

- STARTERS -

Shrimp Cocktail Gazpacho

Chilled Jumbo Gulf Shrimp Served in a Spicy Chilled Gazpacho

- 18 -

Coconut Calamari

Coconut-Crusted Calamari, Deep Fried Served with Hot Honey Dipping Sauce

- 16 -

Seafood Arancini

Fried Risotto with Shrimp, Crab served with a Saffron Aioli

- 18 -

Tuna Poke

Marinated Ahi Tuna Served With Cucumber, Radish, and Avocado Topped With Tuxedo Sesame Seeds

- 18 -

Flatbread

Bacon Jam, Roasted Figs, Caramelized Onions, Arugula and Gorgonzola

- 16 -

Oysters (choice of style)

*Florentina: Grilled and Stuffed with Baby Spinach, Prosciutto, Garlic and Parmesan.
Raw: Served on the ½ Shell with Mignonette, Horseradish and Cocktail Sauce*

Six for 18 Twelve for 32

Sage Signature Roasted

Mushroom Gnocchi

Potato Gnocchi Sautéed and Served with a Creamy Roasted Garlic, Goat Cheese, and Roasted Mushroom Sauce, Fines Herbs

- 14 -

Pork Belly Burnt End Tacos

Smoked Pork Belly, Avocado, Pico De Gallo Jalapeño Lime Slaw, Cotija

- 16 -

Sage Salumi

A Rotating Selection of Artisan Meats, Cheeses and Spreads Served with Crostini, Spice-Candied Nuts and Condiments

- 22 -

- SALAD AND SOUP -

Sage Signature Seafood Chowder

Littleneck Clams, Shrimp, Bacon Lardons, Cornbread

- 13 -

Burrata Caprese

Burrata, Heirloom Tomato, Basil, Olive Oil, Balsamic Glaze, Fleur De Sel

- 16 -

Middle Eastern Vegetable Salad

Red Onion, Chickpea, Cucumber, Radish, Grape Tomato and Feta with Green Goddess Dressing

- 14 -

Sage House Salad

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

- 11 -

Caesar

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

- 11 -

Sage

Dinner Menu

- ENTRÉES -

Add a Small Sage House or Caesar Salad 5

Seafood Carbonara

Bucatini Pasta Tossed in a Rich Carbonara Sauce with Shrimp, Bay Scallops, Crabmeat, and Pancetta. Finished with Pecorino-Romano

-42-

Grilled Salmon

Atlantic Salmon Filet Grilled and Served With a Warm Quinoa Salad, Kalamata Olives, Blistered Tomatoes and Feta Over a Bed of Raw Baby Spinach

-32-

Walleye Southern Style

Cornmeal Crusted Walleye, Pan Fried and Served Over Fried Green Tomatoes, With White Cheddar Grits and Roasted Red Pepper Coulis

-38-

Herb Crusted Lamb Rack

Herb-Crusted New Zealand Rack of Lamb Served With an Arugula, Tomato and Feta Salad Drizzled With EVOO

- 42 -

Lemon Tagliatelle

Tagliatelle Tossed With Fresh Lemon, Arugula, Blistered Tomatoes, Pecorino Romano, Olive Oil, Basil

- 28 -

Add Chicken - 5 -

Add Shrimp -6- or Salmon -8-

Chicken Yukon Salad

French Cut Breast Pan Seared Served With a Warm Yukon Gold Potato Salad With Truffle Oil and Whole Grain Mustard Demi Sauce

- 28 -

STEAKS

Add a Small Sage House or Caesar Salad 5

Roast Prime Rib

Slow Roasted, Served With Au Jus, Roasted Garlic Mashed Potatoes, and Vegetable Du Jour

10oz 26 16oz 32

Grilled Bone in Ribeye steak

Oven Roasted Then Grilled. Served With Roasted Garlic Mashed Potatoes and Vegetable Du Jour

72

Grilled New York Strip Steak

12oz Black Pepper Dusted NY Strip Steak, Grilled and Served With House Fries, Vegetable Du Jour, and Finished With Compound Herb Butter

36

Filet Mignon

*Suggested Wine: Meiomi Pinot Noir
6oz Grilled Tenderloin, Topped with Frizzled Onions and Vegetable and Roasted Shallot Demi Glace. Served with Garlic Mashed Potatoes and Vegetable Du Jour*

42

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.