

Sage

Dinner Menu

- STARTERS -

Bloody Mary Shrimp Cocktail

*Chilled Colossal Gulf Shrimp Served with
a Bloody-Mary Cocktail Sauce*

- 18 -

General Tso Calamari

*Tempura-Fried Calamari, Topped with
Sesame Seeds, Green Onion and Served
with a Sweet & Spicy Chinese Sauce*

- 16 -

Pulled Pork Arancini

*Fried Risotto with Smoked Pulled Pork,
Mozzarella and Fresh Basil*

- 16 -

Escargot

*Giant Helix Snails Sautéed in Butter, Garlic
and White Wine. Served With Grilled
French Bread.*

- 18 -

Crab Cakes

*Twin Jumbo Lump Crab Cakes Served with
an Old Bay and Lemon Aioli*

- 22 -

Oysters

*Char Grilled with Garlic-Lemon Butter,
Parsley and Freshly-Grated Parmesan and
Romano cheeses*

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 -

Smoked Shrimp Rangoons

*Smoked Shrimp with Seasoned Cream
Cheese Wrapped in a Wonton and Fried.
Served with a Sweet & Sour Dipping Sauce*

- 16 -

Beef Tip Crostini

*Beef Tenderloin Tips, Caramelized
Mushrooms and Onions, Served on
Grilled Bread and Topped with Crumbled
Bleu Cheese*

- 18 -

- SALAD AND SOUP -

Sage Signature Seafood Chowder

*Littleneck Clams, Shrimp,
Bacon Lardons, Cornbread*

- 13 -

Harvest Salad

*Mixed Greens, Sliced Apple, Bleu Cheese
Crumbles, Pickled Red Onion, Maple-
Dijon Vinaigrette*

- 14 -

Butternut Squash Bisque

*Roasted Squash, Vegetable Stock, Cream,
Candied Pecans, Maple Crème Fraiche*

- 10 -

Sage House Salad

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

- 11 -

Caesar

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

- 11 -

Sage

Dinner Menu

- ENTRÉES -

Add a Small Sage House or Caesar Salad 5

Seafood Manicotti

Baked Manicotti Stuffed with Herbed Ricotta Cheese, Crab, Bay Scallops and Shrimp. Topped with a Rich Fontina Cheese Sauce.

-42-

Ginger-Glazed Salmon

Ginger and Brown Sugar Glazed Atlantic Salmon Filet. Served with Roasted Acorn and Delicata Squash, Pomegranate Arils and Topped with Spiced Pecans.

-34-

Herb-Crusted Walleye

Pan Fried Parmesan and Herb-Crusted Walleye. Topped with a Wild Mushroom and Garlic Cream Sauce. Served Over Lemon-Garlic Linguine.

-38-

Lamb Shank

New Zealand Lamb Shank Slowly Braised in a Red Wine Sauce. Served Over Creamy Parmesan Polenta.

- 42 -

Pappardelle Bolognese

Rich Bolognese Sauce Tossed with Pappardelle Pasta and finished with Freshly-Grated Parmigiano Reggiano

-30-

Chicken and Sausage

Herb-Roasted Chicken Thighs with Italian Sausage, Peppers and Onions. Served With Oven-Roasted Root Vegetable Risotto .

- 36 -

Cioppino

A Hearty Seafood Stew of Clams, Mussels, Shrimp, Squid and Scallops. Served in a Rich Tomato Broth with Grilled Bread.

- 34 -

STEAKS

Add a Small Sage House or Caesar Salad 5

Roast Prime Rib

Slow Roasted, Served With Au Jus, Loaded Mashed Potatoes, and Our Vegetable Du Jour
10oz 28 16oz 34

Giant Bone-In Ribeye

Oven Roasted Then Grilled. Served With Loaded Mashed Potatoes and Vegetable Du Jour
72

Grilled New York Strip

12oz Grilled NY Strip Steak, Served With House Fries, Vegetable Du Jour, and Zip Sauce
36

Filet Mignon

6oz Grilled Tenderloin, Served Over a Fried Risotto Cake with a Black Garlic Demi Glace and Vegetable Du Jour
44

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.