

# Sage

CHOPHOUSE

## small plates

JUMBO SHRIMP COCKTAIL | 19 *GF*  
lemon & cocktail sauce

GRILLED ODAWA BACON | 16 *GF* house smoked &  
maple bourbon glazed pork belly

ASPARAGUS & HOLLANDAISE | 14 *GF* grill  
asparagus, lemon, egg yolk & butter emulsion

FRIED CALAMARI | 16 *GF*  
sesame sriracha aioli, mae ploy, pickled red onions, herbs

CRAB CAKES | 25  
jumbo lump crab cakes, field greens, old  
bay remoulade

HOT GORGONZOLA DIP | 16 *GF*  
house made potato chips & scallions

BEEF TIP CROSTINI | 18  
roasted mushrooms, caramelized onions, sherry cream,  
parmesan & grilled ciabatta

BANG-BANG SHRIMP | 16 *GF*  
sriracha mae ploy glaze, cilantro, basil & mint,  
pepper threads, scallions, sweet soy

CAJUN STEAK FRIES | 7 *GF*  
steak house aioli

BREADED ONION RINGS | 9  
buttermilk ranch

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## soup & salad

*adds: grilled chicken breast | 6 | grilled 4oz fillet | 13 | 7oz salmon | 14 |*

FEATURED SOUP | 9 inspired daily  
please ask your server

FRENCH ONION SOUP | 14  
sherried beef broth, caramelized onions, crouton,  
provolone & parmesan

DINNER SALAD | 5 *GF*  
greens, tomato, cucumber, onion, crouton, choice of  
dressing; champagne lemon vinaigrette, ranch,  
gorgonzola

CAESAR SALAD | 11  
chopped hearts of romaine, herbed croutons, caesar  
dressing, white anchovies, parmesan

CHOPPED ITALIAN | 12  
greens, genoa salami, mortadella, prosciutto, tomato,  
onion, romaine, parmesan, creamy italian, focaccia  
croutons

WARM SPINACH SALAD | 12 *GF*  
bacon sherry vinaigrette, red onions, dried  
cherries, candied walnuts, goat cheese

CHOP HOUSE WEDGE | 13 *GF*  
iceberg, tomatoes, red onion, crumbled blue  
cheese, bacon, gorgonzola dressing

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## sage chop house favorites

CHOP HOUSE BURGER | 20  
grilled ½ pound steak burger, mushrooms & onions, aged cheddar, lettuce, tomato, pickle chips, cajun steak fries,  
steak house aioli

HERB PANKO CRUSTED WALLEYE | 28  
garlic herb linguine, asparagus, lemon caper butter

MUSTARD GLAZED SCOTTISH SALMON | 26 *GF*  
parmesan risotto, asparagus & sherry mushroom sauce

HERB CRUSTED HALF RACK OF LAMB | 55 *GF*  
cajun steak fries, broccolini, red wine sauce

ROASTED HALF CHICKEN | 23 *GF*  
roasted garlic mashed potatoes, glazed baby carrots, thyme jus

## from the grill

*all items accompanied by blistered tomatoes & watercress salad*

16OZ RIBEYE | 42 *GF*

7OZ FILET MIGNON | 38 *GF*  
herb garlic compound butter & bordelaise

TWIN 4OZ FILET MEDALLIONS | 30 *GF*  
herb garlic compound butter & bordelaise

14OZ N.Y. STRIP STEAK | 37 *GF* herb  
garlic compound butter, bordelaise

SLOW ROAST PRIME RIB | *GF*  
horseradish sauce, au jus *queen cut 14oz* | 38  
| *king cut 18oz* | 43 |

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## enhancements

*enhance anything from the grill or favorites*

“OSCAR” | lump crab, asparagus & bearnaise | 25 *GF*

JUMBO SHRIMP SKEWER | garlic butter & lemon | 15 *GF*

BREADED ONION RINGS | 9

MUSHROOMS & ONIONS | 4 *GF*

HOLLANDAISE | 4 *GF*

BEARNAISE | 4 *GF*

CRUMBLED GORGONZOLA CHEESE | 4 *GF*

6OZ LOBSTER TAIL | drawn butter & lemon | 25 *GF*

1 LB. LOBSTER TAIL | drawn butter & lemon | 90 *GF*

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## sides | 7

AGED CHEDDAR MAC & CHEESE

CREAMED SPINACH | *GF*

PARMESAN RISOTTO | *GF*

ROASTED GARLIC MASHED POTATOES | *GF*

BAKED POTATO | sour cream, butter & scallions | *GF*

CAJUN STEAK FRIES | steak house aioli | *GF*

GLAZED BABY CARROTS | *GF*

BROCCOLINI | *GF*

ASPARAGUS | *GF*

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.  
ALL PARTIES OF 6 OR MORE ARE SUBJECT TO 20% GRATUITY. ALL PARTIES OF 10 OR MORE MAY NOT SPLIT CHECKS, BUT MAY USE MULTIPLE  
FORMS OF PAYMENTS.