



APPETIZERS

FRENCH ONION SOUP	11
ZUCCHINI PANKACE	9
GRILLED CALAMARI	13
Fra Diavola Sauce, Crostini Bread	
ESCARGOT	11
TUNA TARTARE	16
STEAK TARTARE	13
BEETS MARINATED SALMON GRAVLAX	13
HorseRadish Crème Fresh, Garnished with Tobiko Caviar	
CRISPY CRAB TACO	14
Hard Shell Taco, Crab Meat, Chipotle Aioli Sauce	
FILET MIGNON FLATBREAD	15
Mushrooms, Gruyere Cheese, Caramelized Onions	
BUFFALO CHICKEN MEATBALLS	12
SPINACH AND ARTICHOKE DIP	13
Melted Camembert Cheese, Pita Bread Chips	

OMELETTES

Served with Salad

CLASSIC OMELETTE	13
Fresh Herbs, and Cheese	
EGG WHITE OMELETTE	17
Spinach, Goat Cheese, Mushroom	
SAGE BISTRO OMELETTE	15
Gruyère, Caramelized Onions, Tomatoes	

SANDWICHES

Served with French Fries and Salad

FILET OF SOLE WRAP	17
Arugula, Tomatoes, Nicoise Olives	
SIRLOIN BURGER	15
Add Cheese \$1.00	
GRILLED CHICKEN SANDWICH	14
Grilled Chicken, Caramelized Onions, Melted Gruyere, Onion Soup Dip Sauce on the side (Add Bacon \$1)	
SHRIMP ROLL	17
Avocado, Tossed with Chipotle Sauce	
FILET MIGNON SLIDERS	18
Mushroom, Caramelized Onions, Cheese	

SALADS

Add Grilled Chicken \$5 or Grilled Shrimp \$9

SAGE SALAD	12
Mixed Greens, Beets, Walnuts, Goat Cheese, Raspberry Vinaigrette	
CAESAR SALAD	10
SEAFOOD SALAD	21
Shrimp, Scallops, Crab Meat, Calamari, Mixed Greens, Pico de Gallo, Tossed in Lemon and Olive Oil	
SHRIMP & AVOCADO TOWER	15
Hearts of Palm, Romaine, Cucumber, Tomatoes, Citrus Vinaigrette	
GRILLED CALAMARI SALAD	14
Arugula, Roasted Pepper, Chick Peas, Eggplant Confit, Lemon EVOO	

CREPES

Served with Salad

CHICKEN AND VEGETABLES	14
DICED FILET MIGNON	16
With Mushroom and Cheese	
SHRIMP & ASPARAGUS	15

ENTREES

MOULES & FRITES	21
Provençales, Marinères or "Du Jour"	
SESAME CRUSTED TUNA	29
Seaweed Salad, Soy Ginger Glaze, Wasabi Aioli	
GRILLED SALMON	24
Roasted Tomato, Artichoke Ragout, Saffron Citrus Sauce	
GRILLED VEGETABLE & CHICKEN	17
Served with Melted Goat Cheese	
STEAK FRITES	29
Truffled Butter	
GRILLED CHICKEN PAILLARD	19
Topped With Mixed Greens, Apples, Celery, Walnuts, Blue Cheese, Champagne Vinaigrette	
SHRIMP AND ASPARAGUS SPAGETTI	25
Light Tomato Cream Sauce	
GRILLED CHICKEN CAVATELLI	19
Olive oil, Roasted Garlic, Spinach	
HERB CRUSTED SOLE	24
Basmati Rice, Sautéed Spinach, Roasted Pepper Coulis	