

HORS D'OEUVRES

STEAK TARTARE	22
PROSCIUTTO ARUGULA FLATBREAD	18
Caramelized Onions, Gruyère Cheese	
YELLOW TAIL HAMACHI CRUDO	23
Jalapeño Pepper, Radishes, Ponzu Sauce	
SALMON CUCUMBER SUSHI BOATS	19
Chopped Salmon, Avocado, Scallions, Jalapeno, Hot Sriracha Mayonnaise	
TUNA TARTARE	24
TRUFFLE BURRATA	22
Burrata, Tomato Concasse, Baby Arugula, Pine Nuts, Balsamic Glaze	

CHEESE BOARD 28

Camembert, Manchego, Creamy Goat,
Truffle Pecorino, Chorizo,
Duck Prosciutto

HORS D'OEUVRES CHAUD

FRENCH ONION SOUP	15
SMOKED SALMON ZUCCHINI PANCAKES	18
Capers, Yogurt- Dill Sauce	
CRISPY FRIED CALAMARI	22
Tartar, Spicy Tomato and Thai Style Sauce	
CLAMS OREGANATA	20
ESCARGOTS	17
CAMEMBERT FONDUE	22
Melted Camembert Cheese, Toasted Bread, Apple, Honey Truffle Glazed	
GRILLED CALAMARI	24
Hummus, Grilled Pita Bread, Olive Tapenade	
GRILLED SHRIMP SKILLET	23
Shrimp, Mushrooms, Asparagus Roasted Garlic, Lemon Butter Sauce	
EGGPLANT MEATBALLS	19
Tomato Basil Sauce, Parmesan Shavings, Spaghetti Squash	
DUCK CONFIT MINI PIZZA	18
Gluten Free Thin Crust , Duck Leg Confit, Leeks, Brie Cheese, Raspberry Glaze	

LES SALADES

MIXED GREEN SALAD	17
Mixed Green, Tomato, Cucumber, Olive Oil, Lemon Juice	
SAGE SALAD	19
Mixed greens, Roasted Beets, Candied Walnuts, Goat Cheese, Raspberry Vinaigrette	
ROASTED BEETS SALAD	19
Goat Cheese, Pickled Red Onions, Fresh Mint, Citrus Olive Oil	
SHRIMP & AVOCADO TOWER	25
Shrimp, Tomatoes, Cucumbers, Hearts of Palm, Avocado	
CAESAR SALAD	19
SEAFOOD SALAD	28
Scallops, Calamari, Shrimp, Mixed Greens, Fennel, Celery, Lemon Vinaigrette	

GRANDES SALADES

GRILLED CALAMARI SALAD	31
Eggplant Confit, Cherry Tomato, Chickpeas, Lemon	
GRILLED TUNA NICOISE	33
Mixed Green, Boiled Eggs, Fingerling Potatoes Tomato, Nicoise Olives, Roasted Peppers, Caper Vinaigrette	
MIXED GREEN SALAD	19
Mixed Green, Tomato, Cucumber, Olive Oil, Lemon Juice (With Blackened or Grilled)	
Chicken 28 Roasted Salmon 33 Sliced Sirloin Steak 36 Grilled Shrimp 33	

Sage Bistro

MODERNE

DINNER PRE FIXE SPECIAL (\$39)

Sunday-Monday-Tuesday- (only)

PLATS DU JOUR

Wednesday

BRANZINO AMANDINE

Thursday

BEEF WELLINGTON

Friday

BOUILLABaisse

Saturday

ENTRECOTE CAFÉ DE PARIS

FRUITS DE MER

BLUEPOINT OYSTERS – 3.00 EACH

Minimum 3 Order

LITTLE NECK CLAMS – 2.50 EACH

Minimum 3 Order

SHRIMP COCKTAIL (4pcs) – 21

GRAND PLATEAU – 64

4 Oysters, 4 Shrimp, 4 Clams, Steamed

Mussels & Seafood Salad

BRUNCH LUNCH DINNER

MOULES

19/32

Marinières White Wine, Garlic

Provencales Tomato, Basil Garlic

CLAMS 22

Marinières or Provencales

PÂTES

SPAGHETTI CACIO E PEPE	25
Spaghetti, Pecorino Romano Cheese, Black Pepper	
POTATO GNOCCHI	29
Fresh Ricotta Cheese, Spinach, Sage Brown Butter Sauce	
LINGUINE FRUIT DE MER	39
Shrimp, Calamari, Clams, Mussels, Diced Filet of Sole, Light Tomato Sauce	

SANDWICHES

NAKED BURGER	17
Add Cheese \$3 French Fries \$4 Mix Vegetable \$7 Small Salad \$6 Mushroom or Caramelized Onions \$4	
FILET MIGNON SLIDERS (2)	27
Mushrooms, Gruyere Cheese	
GRILLED CHICKEN SANDWICH	19
Grilled Chicken, Caramelized Onions, Melted Gruyere, Onion Soup Dip on the Side (Add Bacon \$4)	
GRILLED STEAK SANDWICH	34
Rosemary Focaccia, Roasted Pepper Fried Onions, Melted Fresh Mozzarella, Onion Soup Dip on the Side	
FRENCH DIP	26
Ciabatta, Roast Beef, Mushrooms, Gruyere, Au jus	

ENTRÉE

SOLE MEUNIERE 36

Mashed Potatoes, Sautéed Spinach, Lemon Caper Sauce

GRILLED CHICKEN PAILLARD 29

Mixed Greens, Apples ,Celery, Walnuts, Blue Cheese, Champagne Vinaigrette

GRILLED BRANZINO 42

Cherry Tomatoes, Baby Arugula, Red Onion , Basil Lemon Emulsion

SESAME CRUSTED TUNA 46

Brussel Sprouts Wasabi Mashed Potato, Orange Soy Sauce,

BOEUF BOURGUIGNON 37

Braised Beef In Red Wine, Mushrooms, Haricots Verts, Carrots, Mashed Potatoes

COQ AU VIN BLANC 34

Mixed Vegetables, Bacon, Mashed Potatoes, White Bordeaux sauce

GRILLED SALMON 38

Grilled Asparagus, Grain Mustard Lemon Emulsion

STEAK FRITES 47

12 Oz. Grilled Sirloin Steak Served With French Fries & Topped With Truffle Butter

SCALLOPS AND SHRIMP FRICASSE 44

Papardelle Pasta , Green Peas,Truffle Mushroom Cream Sauce

PECAN CRUSTED CHICKEN BREAST 36

Butternut Squash Purée & Leeks, Porcini Mushroom Sauce

CANARD À L'ORANGE 46

Crispy Half Duck, Basmati Rice, Mixed Vegetables, Orange Sauce

FILET MIGNON AU POIVRE 49

8Oz. Filet Mignon, Garlic Mashed Potato, Sautéed Spinach, Green Peppercorn Sauce

GRILLED LAMB CHOPS 48

Served with Roasted Potatoes, Brussel Sprouts, Rosemary Au Jus (3 pieces)

GARNITURES 12

Haricot verts, Sautéed Spinach, Pommes Frites,

Roasted Brussel Sprouts, Asparagus, Roasted Potato,

Basmati Rice,

Sautéed Substitutions or alterations to dinner items subject to additional charge