

S·A·G·E



SOUPS & GREENS

CARLOS'S CHICKEN TORTILLA SOUP

Avocado - Crispy Tortillas - Sour Cream 6/8

SOUP DU JOUR

Chef's Daily Inspiration 6/8

BABY KALE & ARUGULA

Asparagus Milanese - Shaved Pecorino Romano - Toasted Pine Nuts - Lemon Scented Avocado Dressing 12

THE WEDGE*

Iceberg Lettuce - Point Reyes Blue Cheese - Crispy Apple Bacon Shaved Red Onion - Sweet Herb Ranch 12

CAESAR SALAD

Romaine Lettuce Hearts - Crispy White Anchovies - Herbed Croutons 12

BABY SPINACH SALAD*

Roquefort Cheese - Smoked Ham Hock - Roasted Oyster Mushrooms - Toasted Almonds

Black Cherry Balsamic Vinaigrette 14

Add Grilled Chicken*^ 8 | Salmon^* 10 | Shrimp^* 12

FOR THE TABLE

AVOCADO BRUSCHETTA

Toasted Baguette - Heirloom Cherry Tomato
Balsamic Glaze 10

PAN SEARED FOIE GRAS^

Caramelized Pineapple - Brioche
Candied Shallot Relish 28

TUNA POKE CUPS^

Butterleaf Lettuce - Roasted Pineapple - Avocado
Soy Lime Dressing 21

CANNELLINI BEAN "HUMMUS"

Marinated Olives - Smoked Spanish Olive Oil
Grilled Naan 14

CRISPY CHICKEN MEATBALLS

Anson Mills Creamy Polenta - Plum Tomato Ragout
Pecorino Romano 14

DEVILED EGGS

Bread & Butter Pickle Relish 10

LUMP BLUE CRAB CAKES

Butterleaf Lettuce - Old Bay Spices
Cornichon Remoulade 26

KUMAMOTO OYSTERS ON THE HALF SHELL (6)^*

Banyuls Mignonette - Fresh Horseradish Cocktail Sauce
Tobiko Caviar 21

PRINCE EDWARD ISLAND MUSSELS

Sauvignon Blanc - Potato Frites - Sweet Herb Aioli 28

ENTREES

PAN ROASTED SCOTTISH SALMON^

Tomato Confit - Sauteéd Vegetables - Meyer Lemon Vinaigrette 28

RIGATONI BOLOGNESE

Italian Meat Sauce - Pasta Tubes - Grated Parmesan 26

SESAME CRUSTED AHI TUNA^

Green Tea Soba Noodles - Baby Greens - Asian Curry Vinaigrette 36

THE BIG DEAL BURGER... DOUBLE PATTY ALL-NATURAL ANGUS BEEF^

Shredded Lettuce - White Cheddar and Provolone - Special Sauce 16

RED WINE BRAISED SHORT RIB*

Soft Corn Polenta - Baby Spinach - Natural Jus 32

CHICKEN PARMESAN

Parmigiana Reggiano Orzo - Plum Tomato Ragout - Baby Arugula 24

CREAMY CREOLE SHRIMP*

Creole Spices - Trinity Vegetables - Cheesy Grits 28

VEGETARIAN RED CURRY QUINOA*

Organic Quinoa - Sweet Potato - Sweet Peppers - Coconut Cream - Roasted Pineapple - Chili Threads 26

Add Grilled Chicken 8^* | Salmon^*10 | Shrimp 12^*

STEAK

12 OZ NEW YORK STRIP STEAK^* 38 | 14 OZ RIBEYE STEAK^* 45 | 8 OZ FILET MIGNON^* 42

INCLUDES TWO SIDES* & ONE SAUCE*

SIDES: 6

- Baked Potato
- Mashed Potatoes
- Fingerling Potatoes
- Grilled Asparagus
- Creamed Spinach
- Green Beans
- Glazed Baby Carrots
- House Salad

SAUCES

- Bordelaise
- Béarnaise
- Caramelized Onion Demi-Glace
- Demi-Glace
- Maître De Hotel Butter

*Prepared with gluten free ingredients.

Please ask your server about other menu items that are easily modified to accommodate a gluten free diet. ^These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*a 20% service charge will be added to the base subtotal on all chits.

Dinner Winter 2019