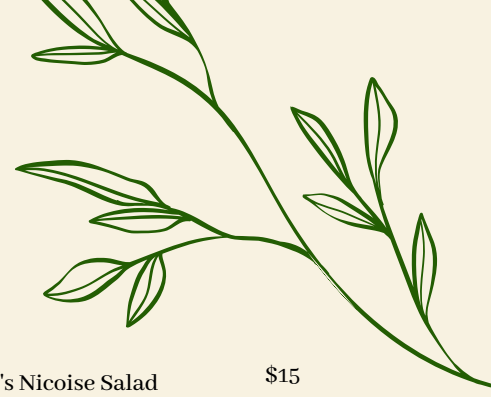


DINNER MENU



Soup & Salad

Soup du Jour	\$MP	Sage Cajun Caesar	\$14	Gautreou's Nicoise Salad	\$15
Lentil Soup	\$6.50	Mixed Greens	\$8	shrimp, crab meat, asparagus, tomato, cucumber, roasted pepper, fresh fruit, goat cheese, and raspberry vinaigrette	
French Onion Soup	\$6.50	add Chicken \$4.00			
Seafood Bisque	\$7.00	add Shrimp \$5.00		Tabbouleh	\$9
Caesar	\$8.50	Greek Salad	\$9.50	Chopped parsley, tomatoes, scallions, bulgur (dry crushed barley), oil and lemon	
Seafood Caesar	\$14	add Chicken \$4.00			
Chicken Caesar	\$12	add Shrimp \$5.00		Fattoush	\$10
		Sage Salad	\$14	Tomatoes, cucumbers, radish, scallions, parsley, romaine, sumac, oil & lemon topped with toasted pita bread	

Appetizers

Mussels	\$13	Tomato & Mozzarella Caprese	\$12	Falafel	\$10
Shrimp Scampi	\$13	Mushroom Trio	\$11	Served with fresh vegetables and tahini sauce	
Fried Calamari	\$12	Fresh regular, shiitake & portobello mushrooms, over baby mixed greens and topped with sage olive oil		Sage Mediterranean Combo	\$15
Frutti di Mare	\$14			Combination of hummus, baba ghanoush, roasted peppers, grape leaves, grilled zucchini, portabella mushrooms and feta cheese with olive oil lemon garlic dressing	
jumbo shrimp, clams and mussels in a white wine sauce with olive oil and garlic		Hummus	\$10		
		Garbanzo beans mixed with tahini sauce, garlic and lemon juice with fresh vegetables		Mixed Combo	\$16
Bruschetta	\$10	Baba Ghanoush	\$10	Tabouleh salad, hummus, falafel, kafta, goat cheese, grape leaves and tahini sauce (bread topped with tomato, basil, scallions, garlic and parmesan cheese)	
bread topped with tomato, basil, scallions, garlic and parmesan cheese		Roasted eggplant mixed with tahini sauce and fresh vegetables			

Kabobs

All kabobs come with your choice of tabouleh salad or risotto and are topped with Sage drizzle (sundried tomato, capers, mushrooms, kalamata olives, scallions, fresh tomatoes, olive oil, salt, pepper and sage)

Chicken Kabob	\$19	Chicken Tawouk	\$19
Beef Kabob	\$20	Combo Trio	\$25
Kafta Kabob	\$18	Your choice of three kabobs	
Shrimp Kabob	\$21	Shawarma Platter	\$20
		Chicken or beef served with hummus, tahini sauce, onion, tomato, parsley and pickles	

DINNER MENU



Pasta

Cooked to order on the spicy side unless specified mild

Penne Marinara \$14	Penne Chicken \$17	Linguine Pescatore \$24
served in plum tomato sauce with olive oil, garlic & spices	grilled chicken, tomato, mushrooms and onion in olive oil, garlic and spices	sauteed jumbo shrimp, fresh ocean clams, mussels and crab meat in a plum tomato sauce or white sauce with garlic & spices
Sage Penne \$14	Shrimp Fettuccine \$18	Shrimp Cappellini \$20
sauteed garlic, scallion, sun dried tomato, fresh tomato, kalamatta olives and olive oil	grilled shrimp, tomato, mushrooms, spinach, capers and sun dried tomato in olive oil, garlic & spices	sauteed jumbo shrimp served with tomato sauce or white sauce with garlic & spices
Penne Vodka \$17	Spaghetti Caprese \$16	
basil, shrimp and vodka in a plum tomato and cheese cream sauce	served in a plum tomato sauce with fresh basil, mozzarella cheeses, garlic & spices	
Penne Asparagi \$17	Spaghetti a la Melanzane \$16	
asparagus and basil in a pink cognac sauce	(fresh mozzarella cheese, grilled eggplant and fresh basil in a plum tomato sauce with olive oil, garlic & spices	
Penne Rustica \$16	Linguine & Clams \$18	
artichoke heart, garlic, anchovies, tomato, olives and spices	sauteed fresh ocean clams served in a plum tomato or white wine sauce with garlic, parsley & spices	

Entree

Served with fresh vegetables du jour

Fresh Catch of the Day \$MP	Chicken Porcini \$18	Veal Florentine \$25
	fresh slices of chicken grilled to perfection and served with porcini and shitake mushroom over mashed potatoes	fresh, think slices of veal served with fresh spinach and fresh mozzarella cheese in a marsala wine sauce
Sage Shrimp \$21	Chicken Picante \$18	Veal Saltimbocca \$23
fresh shrimp lightly sauteed in garlic, olive oil and white wine, and served with artichoke hearts and lemon marinara sauce	sauteed chicken breast with white wine and lemon juice sauce	fresh, thin slices of veal with prosciutto, mozzarella cheese and sage in a marsala red wine sauce
Shrimp Risotto \$22	Chicken Marsala \$19	Cajun Veal \$23
grilled shrimp over spinach and risotto drizzled with diced tomato and scallion in olive oil and lemon sauce	fresh, thin slices of chicken sauteed in olive oil and served with white wine lemon sauce with a touch of parsley	fresh, think slices of veal Cajun grilled served over mashed potatoes, drizzled with tomato, scallion and artichoke hearts
Chicken Zingara \$18	Veal Oscar \$25	Veal Marsala \$23
breast of chicken sauteed in olive oil, garlic and white wine served with mushrooms and clack olives in fresh plum tomato sauce	served with asparagus and mozzarella cheese and crabmeat in madeira wine sauce	fresh, thin slices of veal sauteed in olive oil and served with white wine lemon sauce with a touch of parsley
Chicken Pizzaiolla \$18	Veal Boscaiola \$23	
breast of chicken sauteed with mushrooms, black olives, fresh oregano and mozzarella cheese in white wine, garlic and plum tomato sauce	fresh, thin slices of veal sauteed in olive oil served with peppers, artichoke hearts and mushrooms in a plum tomato sauce	

DINNER MENU



Kids Menu

Chicken Fingers Served with fries	\$8
Cheeseburger Served with fries	\$10
Fettucine Alfredo	\$10

Sides

French Fries	\$4.50
Sweet Potato Fries	\$6.50
Sauteed Spinach	\$5
Fresh Asparagus Grilled with olive oil and garlic	\$7
Porcini Mushroom Risotto	\$8
Linguine Aglio e Olio olive oil, garlic, spices & fresh parsley	\$8

Beverages

Espresso	\$4.50
Cappuccino	\$5
Coffee	\$3.50
Hot Tea	\$3.50
Iced Tea	\$3.50
Soda	\$5

