

SAGE RESTAURANT & BAR

STARTERS

Black Mussel Steamers — 20/18*

Served with Tomato & Spinach in a White Wine & Roasted Garlic Sauce

Weekly Flat Bread — 11/10*

Ask Your Server for this Weeks Flatbread

Meat & Cheese Plate - — 17/16*

Variety of Meat & Cheeses...Served with Baguette, Nuts, Fruit, Jam & Honeycomb

SOUPS & SALADS

The Wedge — 9/8*

Iceberg Lettuce Topped with Bleu Cheese Dressing, Applewood Smoked Bacon, Red Onion & Bleu Cheese Crumbles

Bowl of Soup of the Day — 6/5*

Mixed Green Salad — 8/7*

Mixed Greens, Diced Tomato, Cucumbers & Croutons...Tossed in Your Choice of Dressing

ENTRÉES

8 ounce Prime Top Sirloin — 28/26*

Top Sirloin Steak Topped with Garlic Herb Butter...Served with Mashed Potatoes & Sautéed Vegetables

Pork Medallions — 26/24*

Roasted Pork Medallions with a Creamy Whole Grain Mustard...Served with Mashed Potatoes & Sautéed Vegetables

Paella — 32/30*

Shrimp, Mussels, Linguica & Chicken Served with Saffron Rice, Onion & Tomato and Topped with Green Onion & Cilantro

Lobster Macaroni & Cheese — 30/28*

Lobster Meat & Pasta Shells in a Creamy Fontina Cheese Cheese Sauce Topped with Toasted Bread Crumbs

DESSERTS

Homemade Desserts by Lisa & Mike — 8

Please Ask Your Server for Today's Choices

COFFEE

SLO Roasted Coffee — 3

Proudly Pouring Roasted Italian Espresso Coffee & Morning Foglifter Decaf

MENU CREATED BY EXECUTIVE CHEF CHRISTOPHER JONES

PM(Premium Member)*
GM(Gold Member)*