

# SAGE RESTAURANT & BAR

---

## STARTERS

---

### **Beer Battered Cod — 12/11\***

*Cornmeal Dusted Fried Cod Nuggets Tossed in a Warm Gachujang Vinaigrette with Cilantro & Lime*

### **Baked Jalapenos Poppers — 14/13\***

*Jalapeno Wrapped with Applewood Smoked Bacon & Stuffed with Cream Cheese...Served with Ranch Dressing*

### **Weekly Flat Bread (We have our old flatbreads back, YAY!!!) — 16/15\***

*Ask Your Server for this Weeks Flatbread*

## SOUPS & SALADS

---

### **Bowl of Soup of the Day — 6/5\***

### **Spinach Salad — 11/10\***

*With Roasted Red Bell Peppers Onion, Goat Cheese and Toasted Pumpkin Seeds Tossed in a Basil Vinaigrette*

### **Mixed Green Salad — 8/7\***

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

### **Caesar Salad — 9/8\***

*Crisp Romaine, Croutons & Parmesan Cheese with our Caesar Dressing*

## ENTRÉES

---

### **8 ounce Flatiron Steak — 29/27\***

*Topped with Roasted Garlic Butter...Served with Caramelized Onion Mashed Potatoes & Sautéed Vegetables*

### **Slow Roasted Chicken — 25/23\***

*Leg & Thigh Topped with a Chimmichuri Sauce...Served with Saffron Rice & Sautéed Vegetables*

### **Braised Pork Shanks — 25/23\***

*Served with Caramelized Onion Mashed Potatoes & Sautéed Vegetables*

### **Fish & Chips — 24/22\***

*Beer Battered Alaskan Cod Served with Seasoned French Fries, Tartar Sauce & Lemon*

## 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)\*