

SAGE RESTAURANT & BAR

STARTERS

Clam Steamers — 18/17*

In a White Wine & Garlic Butter Sauce with Fresh Herbs & Crispy Bacon

Garlic & Herb Focaccia Bread — 12/11*

Baked Focaccia Bread with Garlic & Herbs...Ask Your Server for this Weeks Accompaniment

Weekly Flat Bread — 16/15*

Ask Your Server for this Weeks Flatbread

SOUPS & SALADS

Bowl of Soup of the Day — 6/5*

Warm Spinach Salad — 12/11*

With Roasted Red Bell Peppers, Red Onion, Bacon & Toasted Pumpkin Seeds...Tossed in a Warm Balsamic Vinaigrette & Topped with Goat Cheese

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

Bacon Wrapped Filet Mignon — 32/30*

8 ounce Prime Filet Mignon...Served with Sauteed Vegetables & Roasted Fingerling Potatoes Tossed with Parsley, Chili Flakes & Sea Salt

Porterhouse Pork Chop — 28/26*

Grilled & Served with A Peach & Mango BBQ Sauce...Served Sauteed Vegetables & Fingerling Potatoes Tossed with Parsley, Chili Flakes & Sea Salt

Swordfish — 30/28*

Grilled Swordfish Loin Served over a Vegetable Basmati Rice...Topped with Mango Salsa

Roasted Chicken, Linguica & Sun Dried Tomato Pasta — 26/24*

With Spinach & Parmesan Tossed in a Warm Roasted Garlic Oil

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)*