

# SAGE RESTAURANT & BAR

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## STARTERS

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### **Ahi Tuna — 14/13\***

*Seared with Toasted Black Sesame Seeds & a Citrus Ponzu*

### **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

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

### **Roasted Beet Salad — 12/11\***

*With Goat Cheese, Pecans, Arugula & Dried Cranberries Tossed in a Balsamic 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

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### **8 ounce Prime Top Sirloin — 28/26\***

*Top Sirloin Steak with Roasted Garlic Butter...Served with Garlic Mashed Potatoes & Sautéed Vegetables*

### **Baby Back Ribs — 26/24\***

*Pork Baby Back Ribs...Served with Garlic Mashed Potatoes & Sautéed Vegetables*

### **Seafood Stew — Market Price**

*Salmon, Cod, Shrimp & Mussels All Stewed in a Spicy Tomato & Fennel Broth...Served with Lemon*

### **Scottish Salmon — 30/28\***

*Baked Salmon with a Horseradish & Panko Crust...Served with Brown Rice, Sautéed Vegetables & Lemon Dill Butter*

### **Creamy Chicken & Italian Sausage Pasta — 24/22\***

*With Kale & Shaved Parmesan*

## DESSERTS

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### **Homemade Desserts by Lisa & Mike — 8**

*Please Ask Your Server for Today's Choices*

## COFFEE

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### **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)\*