

# SAGE RESTAURANT & BAR

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## STARTERS

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### **Trio of Mushroom Crostini's — 12/11\***

*Button, Crimini & Shitake Mushrooms with Roasted Garlic, Goat Cheese & Balsamic Reduction*

### **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

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

### **Grilled Heart of Romaine — 10/9\***

*Topped with Gorgonzola Beurre Blanc & Balsamic Reduction*

### **Mixed Green Salad — 8/7\***

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

## ENTRÉES

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### **Grilled 8 ounce Flatiron Steak — 28/26\***

*Served with Red Roasted Potatoes & Sautéed Vegetables*

### **Sweet & Sour Pork Shanks — 26/24\***

*Served with Vegetable Jasmine Rice & Topped with Toasted Black Sesame Seeds*

### **Linguini & Clams — 28/26\***

*In a Roasted Garlic Butter Sauce with Stewed Tomatoes, Baby Spinach & Crispy Bacon*

### **Baked Salmon — 30/28\***

*Soy Citrus Salmon over a Vegetable Jasmine Rice...Topped with a Honey & Ginger Glaze*

## 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)\*