

SAGE RESTAURANT & BAR

STARTERS

Baked Jalapenos Poppers — 14/13*

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

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

SOUPS & SALADS

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

The Wedge — 9/8*

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

Caesar Salad — 9/8*

Crisp Romaine, Croutons & Parmesan Cheese with our Caesar Dressing

ENTRÉES

8 ounce Prime Top Sirloin — 28/26*

Top Sirloin Steak...Served with Garlic Mashed Potatoes & Vegetables

Roasted Chicken Breast — 25/23*

Served over a Creamy Polenta Topped with a Roasted Red Pepper Puree & Melted Mozzarella Cheese

Fish & Chips — 24/22*

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

Ravioli — 20/18*

Ricotta & Baby Spinach Ravioli with Marinara Sauce & Shaved Parmesan

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)*