

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*

The Wedge — 9/8*

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

Mixed Green Salad — 8/7*

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

ENTRÉES

Filet Mignon — 34/32*

8 ounce Prime Filet Mignon with a Rosemary Red Wine Jus...Served with Potato Gratin & Sautéed Vegetables

Cider Braised Pork Belly — 28/26*

Drizzled with a Spiced Honey Mustard...Served with Potato Gratin & Vegetables

Pan Roasted Duck Breast — 34/32*

With a Warm Fig Compote...Served with Potato Gratin & Vegetables

Pan Seared Red Snapper — 24/22*

Topped with a Sweet Corn Salsa...Served with Potato Gratin & Vegetables

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)*