

TAVERN APPETIZERS

- BRUSCHETTA.....9.95**
Kalamata & Spanish Olives, Cherry & Sun Dried Tomatoes, Grilled Tuscan Bread, Crumbled Feta
- ANGUS BEEF TENDERLOIN SKEWERS*..15.95**
Garlic Aioli
- CALAMARI FRITTI.....12.95**
Crispy Calamari, Chipotle Aioli, Spicy Pomodoro
- LUMP CRAB MUSHROOMS.....14.95**
Lump Crab Meat, Garlic Herb Butter Glaze, Capers
- CHICKEN WAFFLE TENDERS.....11.95**
Waffle Dusted Tenders, Maple Bacon Jam, Honey Dijon
- TROUT ALMONDINE.....11.95**
Pan Seared, Quinoa Pilaf, Port Wine Reduction
- ASIAGO BACON BRUSSEL SPROUTS....9.95**
Sautéed, Pancetta Bacon, Shaved Asiago
- KOREAN BBQ RIBS.....12.95**
Baby Back Ribs, Korean BBQ Sauce, Sesame Seeds
- FRIED GOAT CHEESE.....8.95**
Orange Blossom Honey Drizzle

PASTAS

- PAPPARDELLE LAMB RAGU.....21.95**
Pulled Lamb Shank, Ragu, Saffron Pappardelle Pasta, Crumbled Feta
- ASIAGO CHICKEN FETTUCCHINE.....22.95**
Woodfire Grilled Chicken, Pancetta Bacon, Creamy Asiago, Fettuccine
- SEAFOOD FRUTTI DI MARE.....28.95**
Fresh Fish, Shrimp, Mussels, Clams, Calamari, Scallops, Roasted Garlic, Shallots, Basil, Tomato Pomodoro, Linguini

BLACK ANGUS BURGERS

10oz USDA Premium Black Angus Ground Beef, Prepared Thick And Juicy Over Our Live Woodfire Grill, Lettuce, Tomato, Onion, Pickle, Choice of French Fries or Seasonal Vegetables

- BRIOCHE CHOPHOUSE ANGUS BURGER*.....14.95**
Applewood Smoked Bacon, Valio Finlandia Swiss, Brioche Bun
- BRIOCHE TAVERN ANGUS BURGER*....15.95**
Sautéed Mushrooms & Onions, Pancetta Bacon, Crumbled Maytag Blue Cheese, Brioche Bun

WOODFIRE TAVERN FEATURES

- VEAL, ANGUS BEEF, PORK MEATLOAF..19.95**
Yukon Gold Mashed Potatoes, Seasonal Vegetables, Cremini Mushroom Bordelaise
- PARMESAN CRUSTED CHICKEN.....22.95**
Woodfire Grilled Prestige Farms Free Range Chicken Breasts, Melted Mozzarella, Tomato Concasse, Garlic, Basil, Roasted Yukon Gold Potatoes, Italian Sausage, Sweet Cherry Peppers, Cremini Mushrooms
- GOAT CHEESE CHICKEN.....23.95**
Woodfire Grilled Prestige Farms Free Range Chicken Breasts, Sun Dried Tomatoes, Rosemary Roasted Yukon Gold Potatoes, Haricot Verts, Balsamic Reduction
- BABY BACK RIBS**
Fall off the Bone Tender, Specially Seasoned and Marinated, Homemade Barbecue Sauce, Loaded Idaho Baked Potato, Seasonal Vegetables
- HALF RACK 23.95.....FULL RACK.....31.95**

TAVERN TABLE SIDE 7.95

- YUKON GOLD MASHED POTATOES
YUKON GOLD ROASTED POTATOES
LOADED IDAHO BAKED POTATO
POTATO AU GRATIN
HAND CUT JUMBO STEAK FRIES
CREAMY RISOTTO
ASIAGO BACON BRUSSEL SPROUTS
SAUTÉED SPINACH
SAUTÉED SEASONAL VEGETABLES
SAUTÉED ASPARAGUS
SAUTÉED BROCCOLI
SAUTÉED HARICOT VERTS
BASMATI RICE
WILD RICE

PLEASE NOTE: THESE FOODS ARE COOKED TO ORDER OR SERVED RAW * Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food-Borne Illness.

SAGE WOODFIRE TAVERN PERIMETER

DINNER

- MUSSELS & CLAMS AJILLO*.....12.95**
P.E.I. Mussels, Clams, Spicy Pomodoro, Garlic Crostini
- WOODFIRE ROSEMARY SHRIMP.....15.95**
Rosemary Skewers, Pancetta Bacon, Garlic Herb Butter Glaze, Wild Rice
- SEARED DIVER SCALLOPS*.....14.95**
Black Bean Cakes, Fresh Mango Salsa
- LOW COUNTRY SHRIMP AND GRITS.....16.95**
Sautéed Jumbo Shrimp, Caramelized Onions, Roasted Red Peppers, Tangy Sherry Reduction
- SPICY AHI TUNA TARTARE*.....17.95**
Sushi Grade Rare Ahi Yellowfin Tuna, Ginger, Lime, Toasted Pinenuts, Soy Emulsion, Crispy Wontons, Wasabi Aioli
- SHRIMP AJILLO.....13.95**
Sautéed Jumbo Shrimp, Spicy Pomodoro, Red Pepper Flakes, Garlic Crostini

- CHICKEN LETTUCE WRAPS.....12.95**
Chicken, Mushrooms, Water Chestnuts, Soy Sesame, Iceberg Cups, Crispy Rice Noodles
- THAI CHICKEN SKEWERS.....10.95**
Marinated, Woodfire Grilled, Fresh Pineapple, Sesame Peanut Sauce, Spicy Chili Infused Oil
- MEATBALL POLENTA.....11.95**
Veal, Pork, Beef, Polenta, Spicy Pomodoro, Asiago
- SHRIMP BANG BANG.....13.95**
Hand Battered Jumbo Shrimp, Spicy Aioli, Iceberg Wedge, Maytag Blue Cheese
- RANCH DUSTED FRIED PICKLES.....8.95**
Lemon Aioli
- OYSTERS ON THE HALF SHELL*.....14.95**
Half Dozen Blue Point Oysters, Champagne Mignonette, Cocktail Sauce, Fresh Horseradish

SOUPS & SALADS

Soy Ginger, Greek, Balsamic Vinaigrette, Caesar, Ranch, Maytag Blue Cheese, Honey Dijon
Add Woodfire Grilled Chicken...6.95 Add Woodfire Grilled Salmon*...8.95
Add Woodfire Grilled Shrimp(4)...9.95 Add Woodfire Angus Beef Tenderloin*...11.95

All Soups Are Made Fresh Daily

- CHEF DAILY FEATURED SOUP...7.95**
- FRENCH ONION SOUP.....8.95**
Vidalia Red & White Onions, Valio Finlandia Swiss, Parmesan Crostini
- SHRIMP BISQUE.....8.95**
Aromatic Shrimp Bisque, Sherry Cream
- THE SAGE SALAD.....8.95**
Mixed Field Greens, Radicchio, Shaved Red Onion, Tomatoes, Cucumbers, Choice of Dressing With Dinner Entree...5.95
- CAESAR SALAD.....10.95**
Hearts of Romaine, Croutons, Asiago With Dinner Entree...6.95



- TAVERN ICEBERG SALAD.....11.95**
Half Head Iceberg Lettuce, Crumbled Maytag Blue Cheese, Applewood Smoked Bacon, Diced Tomatoes With Dinner Entree...8.95
- GREEK SALAD.....11.95**
Hearts of Romaine, Vine-Ripe Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Dolmades, Pepperoncini, Feta, Oregano, EVOO, Vinegar With Dinner Entree...8.95
- SEARED SESAME AHI TUNA*.....18.95**
Sushi Grade Rare Ahi Yellowfin Tuna, Mixed Field Greens, Mandarin Oranges, Crispy Wasabi Wontons, Soy Vinaigrette

MARKET FRESH SEAFOOD

- WOODFIRE GRILLED SALMON*.....29.95**
Lump Crabmeat, Artichoke Hearts, Wild Rice, Sautéed Haricot Verts, Chardonnay Caper Beurre Blanc
- SAGE SEAFOOD BROIL*.....32.95**
Charbroiled Filet of Flounder, Jumbo Shrimp, Diver Scallops, Creamy Risotto, Seasonal Vegetables, Chardonnay Caper Beurre Blanc With Jumbo Lump Crabmeat Stuffing add \$10.95
- AHI TUNA MEDITERRANEO*.....32.95**
Woodfire Grilled, Sushi Grade Ahi Yellowfin Tuna, Feta, Kalamata Olives, Capers, Sun Dried Tomatoes, Artichoke Ragu, Yukon Gold Mashed Potatoes, Seasonal Vegetables
- SEARED JUMBO DIVER SCALLOPS*.....32.95**
Creamy Mascarpone Risotto, Tomato Confit, Seasonal Vegetables, Vintage Port Wine Reduction
- SEAFOOD CIOPPINO STEW*.....34.95**
Fresh Fish, Shrimp, Scallops, Mussels, Clams, Italian Sausage, Roasted Potatoes, Lemon Garlic Broth, Toasted Baguette
- PECAN CRUSTED CHILEAN SEA BASS.....36.95**
Pan Seared, Wilted Greens, Steamed Miso Basmati Rice, Lemon Honey Beurre Blanc
- COLOSSAL TWIN TAILS.....52.95**
Two 9-10 oz. Charbroiled Maine Lobster Tails, Rich Lobster Reduction, Creamy Yukon Gold Mashed Potatoes, Sautéed Spinach, Drawn Butter, Candied Lemon Zest Garni

SURF AND TURF COMBO*

Woodfire Grilled Black Angus Tenderloin Filet, Colossal Charbroiled Maine Lobster Tail, Yukon Gold Mashed Potatoes, Seasonal Vegetables
52.95

LAND AND SEA COMBO*

Woodfire Grilled Black Angus Ribeye, Charbroiled Twin Lump Crabmeat Jumbo Shrimp, Chardonnay Caper Beurre Blanc, Loaded Baked Potato, Seasonal Vegetables
42.95

HAND CUT BLACK ANGUS STEAKS

WE ABSOLUTELY GUARANTEE SATISFACTION

Steaks are USDA Premium BRAVEHEART Black Angus Beef, Hand Cut and Marinated to Our Exclusive Specifications. Prepared Tender and Juicy on Our Live Hickory Oak Woodfire Grill.

Add Colossal Lobster Tail...MKT

Add Twin Lump Crabmeat Jumbo Shrimp...MKT

- STEAK FRITES PARISIAN*.....31.95**
6 oz. Black Angus Petite Filet, Hand Cut Jumbo Steak Fries, Sautéed Spinach, Beurre Cafe de Paris (Herb Maitre d'Butter), Tumble Weed Potato Garnish
- WOODFIRE GRILLED BLACK ANGUS RIBEYE*.....33.95**
14 oz. Black Angus Ribeye, Hand Cut Jumbo Steak Fries, Seasonal Vegetables
- SLOW ROASTED BLACK ANGUS PRIME RIB*.....33.95**
14 oz. Black Angus Center Cut Prime Rib, Yukon Gold Mashed Potatoes, Seasonal Vegetables, Creamy Horseradish, Herb Au Jus
- HERB CRUSTED RACK OF LAMB*.....34.95**
Woodfire Grilled Double Bone In Lamb Rack, Potato Au Gratin, Garlic Spinach, Minted Au Jus
- WOODFIRE GRILLED "KING" CUT BLACK ANGUS FILET*.....35.95**
10 oz. Black Angus Woodfire Grilled Filet Mignon, Stuffed with Sun Dried Tomatoes, Crumbled Maytag Blue Cheese, Potato Au Gratin, Sautéed Asparagus, Cremini Mushroom Bordelaise
- Add a Crispy Salad to Any Dinner Entree: Sage...5.95 Caesar...6.95 Greek...8.95 Tavern Iceberg...8.95