

SAGE WOODFIRE TAVERN PERIMETER

DINNER

TAVERN APPETIZERS

- BRUSCHETTA.....9.95**
Kalamata & Spanish Olives, Cherry & Sun Dried Tomatoes, Grilled Crostini, Crumbled Feta
- ANGUS BEEF TENDERLOIN SKEWERS*....14.95**
Mushroom Bordelaise
- CALAMARI FRITTI.....13.95**
Crispy Calamari, Chipotle Aioli, Spicy Pomodoro
- LUMP CRAB MUSHROOMS.....14.95**
Lump Crab Meat, Garlic Herb Butter Glaze, Capers
- TAVERN CRAB CAKE.....15.95**
Jumbo Lump Crab, Lemon Caper Buerre Blanc

- KOREAN BBQ RIBS.....12.95**
Baby Back Ribs, Korean BBQ Sauce, Sesame Seeds
- WOODFIRE ROSEMARY SHRIMP.....15.95**
Rosemary Skewer, Pancetta Bacon, Wild Rice, Garlic Herb
- SPICY AHI TUNA TARTARE*.....17.95**
Sushi Grade Rare Ahi Tuna, Ginger, Toasted Pinenuts, Seaweed, Soy Emulsion, Wontons, Wasabi
- CHICKEN WAFFLE TENDERS.....12.95**
Waffle Dusted Tenders, Maple Bacon Jam
- RANCH DUSTED FRIED PICKLES.....9.95**
Spicy Pomodoro

- LOBSTER MAC N' CHEESE.....16.95**
Parmesean Crusted Asiago
- THAI CHICKEN SKEWERS.....11.95**
Woodfire Grilled Chicken, Fresh Pineapple, Spicy Plum Sauce w/ Orange Zest
- SHRIMP BANG BANG.....15.95**
Mixed Greens, Heirloom Tomato, Zesty Chipotle Aioli, Tobiko
- ASIAGO BACON BRUSSEL SPROUTS.....9.95**
Sautéed, Pancetta Bacon, Shaved Asiago

SOUP

MADE FROM SCRATCH

- CHEF DAILY FEATURED SOUP.....6.95**
- LOBSTER CORN CHOWDER*.....7.95**
Sherry Cream
- FRENCH ONION SOUP.....8.95**
Finlandia Swiss, Parmesan Crostini

GOURMET SALADS

Soy Ginger Vinaigrette, Greek Vinaigrette, Balsamic Vinaigrette, Creamy Caesar, Ranch, Blue Cheese, Pomegranate Vinaigrette

- THE SAGE SALAD.....8.95**
Mixed Field Greens, Radicchio, Shaved Red Onion, Tomatoes, Cucumbers, Choice of Dressing **w/ Dinner Entree...5.95**
- CAESAR SALAD.....10.95**
Hearts of Romaine, Croutons, Asiago **w/ Dinner Entree...6.95**
- TAVERN ICEBERG SALAD.....12.95**
Half Head Iceberg, Crumbled Blue Cheese, Applewood Bacon, Diced Red Onions, Heirloom Tomato **w/ Dinner Entree...8.95**
- GREEK SALAD.....13.95**
Hearts of Romaine, Vine-Ripe Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Dolmades, Pepperoncini, Feta, Oregano, Greek Vinaigrette **w/ Dinner Entree...8.95**
- SEARED SESAME AHI TUNA*.....18.95**
Sushi Grade Rare, Mixed Greens, Mandarin Oranges, Heirloom Tomato, Crispy Wasabi Wontons, Soy Ginger Vinaigrette

ADD ANY OF THE FOLLOWING:

- Woodfire Chicken.....6.95
- Woodfire Shrimp (5)*....9.95
- Woodfire Salmon*.....8.95
- Woodfire Tenderloin*..11.95

TAVERN SIDE 7.95

- YUKON MASHED POTATOES
- YUKON ROASTED POTATOES
- LOADED BAKED POTATO
- POTATO AU GRATIN
- HAND CUT JUMBO STEAK FRIES
- ASIAGO RISOTTO
- ASIAGO BACON BRUSSEL SPROUTS
- SAUTÉED SPINACH
- SAUTÉED SEASONAL VEGETABLES
- SAUTÉED ASPARAGUS
- SAUTÉED BROCCOLINI
- 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.

WOODFIRE TAVERN FEATURES

- BRIOCHE CHOPHOUSE ANGUS BURGER*.....15.95**
Applewood Bacon, Finlandia Swiss, Fried Egg, French Fries, Onion Rings
- BRIOCHE TAVERN ANGUS BURGER*.....16.95**
Sautéed Mushrooms & Onions, Cheddar, Applewood Bacon, French Fries, Onion Rings
- VEAL, ANGUS BEEF, PORK MEATLOAF.....19.95**
Yukon Mashed Potatoes, Seasonal Vegetables, Cremini Mushroom Bordelaise
- N.O. JAMBALAYA SHRIMP & GRITS.....19.95**
Andouille Sausage, Dark Ale, Peppers and Onions, Brown Butter, Creole Cheddar Grits
- PAPPARDELLE LAMB RAGU.....21.95**
Slow Roasted Lamb Shank Ragù, Saffron Pappardelle Pasta, Crumbled Feta
- ASIAGO CHICKEN FETTUCCINE.....23.95**
Woodfire Grilled Chicken, Pancetta Bacon, Sweet Peas, Creamy Asiago, Fettuccine
- PARMESAN CRUSTED CHICKEN.....24.95**
Woodfire Chicken Breast, Melted Mozzarella, Tomato Concasse, Garlic, Roasted Yukon Potatoes, Sausage, Sweet Cherry Peppers, Mushrooms
- GOAT CHEESE CHICKEN.....25.95**
Woodfire Chicken Breasts, Sun Dried Tomato, Roasted Potatoes, Haricot Verts, Balsamic Glaze
- BABY BACK RIBS**
Specially Seasoned, Marinated, Homemade Barbecue Sauce, Loaded Baked Potato, Seasonal Vegetables **HALF RACK 25.95.....FULL RACK.....33.95**



TAVERN DUO

- SURF & TURF*.....49.95**
Woodfire Black Angus Petite Filet Mignon, Charbroiled Colossal Maine Lobster Tail, Hand Cut Jumbo Steak Fries, Asparagus
- LAND AND SEA*.....52.95**
Woodfire Black Angus 14oz New York Strip, Charbroiled Colossal Maine Lobster Tail, Baked Potato, Asparagus

MARKET FRESH SEAFOOD

- WOODFIRE GRILLED SALMON & CRABMEAT*.....32.95**
Lump Crabmeat, Artichoke Hearts, Wild Rice, Sautéed Haricot Verts, Chardonnay Caper Beurre Blanc
- SEAFOOD CIOPPINO*.....32.95**
Daily Catch, Shrimp, Mussels, Clams, Calamari, Scallops, Roasted Garlic, Shallots, Basil, Tomato Pomodoro, Linguini
- SESAME CRUSTED AHI TUNA*.....33.95**
Pan-Seared Sushi Grade Rare, Lentil Cranberry Quinoa, Broccolini, Soy Ginger Reduction
- SAGE SEAFOOD BROIL*.....34.95**
Charbroiled Filet of Flounder, Jumbo Shrimp, Diver Scallops, Asiago Risotto, Seasonal Vegetables, Chardonnay Caper Beurre Blanc
- SEARED JUMBO DIVER SCALLOPS*.....35.95**
Creamy Mascarpone Risotto, Tomato Confit, Seasonal Vegetables, Vintage Port Wine Reduction
- PECAN CRUSTED CHILEAN SEA BASS*.....36.95**
Pan Seared, Basmati Rice, Wilted Greens, Broccolini, Sauvignon Buerre Blanc, Shrimp Garni
- COLOSSAL TWIN TAILS.....52.95**
Two Jumbo Charbroiled Maine Lobster Tails, Rich Lobster Reduction, Yukon Gold Mashed, Sautéed Spinach, Drawn Butter, Candied Lemon Zest Garni

WOODFIRE BLACK ANGUS STEAKS

WE ABSOLUTELY GUARANTEE SATISFACTION

Steaks are USDA Premium BRAVEHEART Black Angus Beef, Hand Cut and Marinated to Our Exclusive Specifications.

- STEAK FRITES PARISIAN*.....32.95**
6 oz. Black Angus Petite Filet Mignon, Hand Cut Jumbo Steak Fries, Sautéed Spinach, Beurre Cafe de Paris
- NEW YORK STRIP*.....33.95**
14 oz. Woodfire Black Angus, Loaded Baked Potato, Asparagus
- WOODFIRE BLACK ANGUS RIBEYE*.....34.95**
14 oz. Black Angus Ribeye, Hand Cut Jumbo Steak Fires, Asparagus
- HERB CRUSTED RACK OF LAMB*.....36.95**
Woodfire Grilled Double Bone In Lamb Rack, Potato Au Gratin, Asparagus, Minted Au Jus
- WOODFIRE "KING" CUT BLACK ANGUS FILET*.....38.95**
10 oz. Black Angus Filet Mignon, Sun Dried Tomatoes, Crumbled Blue Cheese, Potato Au Gratin, Asparagus, Mushroom Bordelaise

Add a Crispy Salad to Any Dinner Entree: Sage...5.95 Caesar...6.95 Greek...8.95 Tavern Iceberg...8.95