

# SAGE WOODFIRE TAVERN PERIMETER TAVERN APPETIZERS

<b>ASIAGO BRUSSEL SPROUTS</b> - Sautéed, Pancetta Bacon, Shaved Asiago.....	<b>11.95</b>
<b>THAI CHICKEN SKEWERS</b> - Woodfire Grilled Chicken, Fresh Pineapple, Spicy Plum Sauce w/ Orange Zest.....	<b>14.95</b>
<b>CHICKEN WAFFLE TENDERS</b> - Waffle Dusted Tenders, Maple Bacon Jam, Honey Dijon.....	<b>15.95</b>
<b>CALAMARI FRITTI</b> - Crispy Calamari, Chipotle Aioli, Spicy Pomodoro.....	<b>15.95</b>
<b>SOUTHWEST CHICKEN EGGROLLS</b> - Chicken, Black Bean, Corn, Jalapeno Jack Cheese, Guacamole, Zesty Chipotle.....	<b>15.95</b>
<b>LUMP CRABMEAT MUSHROOMS</b> - Garlic Herb Butter Glaze, Capers.....	<b>17.95</b>
<b>SHRIMP BANG BANG</b> - Mixed Greens, Heirloom Tomato, Zesty Chipotle Aioli, Tobiko.....	<b>17.95</b>
<b>SPICY AHI TUNA TARTARE*</b> - Soy, Ginger, Lime, Toasted Pinenuts, Seaweed, Wasabi Aioli, Crispy Wontons.....	<b>18.95</b>

## SOUPS

<b>SHRIMP &amp; CRAB CORN CHOWDER</b> .....	<b>8.95</b>
<b>FRENCH ONION SOUP</b> - Vidalia Red & White Onions, Valio Finlandia Swiss, Parmesan Crostini.....	<b>9.95</b>

## GOURMET SALADS

Balsamic Vinaigrette, Caesar, Ranch, Blue Cheese, Honey Dijon, Soy Ginger Vinaigrette, and Greek Vinaigrette  
 Add Woodfire Grilled Chicken ...8.95 Add Woodfire Grilled Salmon\*...9.95 Add Woodfire Grilled Shrimp (5)...11.95  
 Add Woodfire Grilled Black Angus Beef Tenderloin...12.95

<b>THE SAGE SALAD</b> .....	<b>9.95</b>
Mixed Field Greens, Radicchio, Shaved Red Onions, Tomatoes, Cucumbers, Choice of Dressing	With Dinner Entrée...7.95
<b>CAESAR SALAD</b> .....	<b>11.95</b>
Hearts of Romaine, Croutons, Asiago	With Dinner Entrée...8.95
<b>GREEK SALAD</b> .....	<b>14.95</b>
Hearts of Romaine, Vine-Ripe Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Dolmades, Pepperoncini, Feta, Oregano, Greek Vinaigrette	With Dinner Entrée...9.95

## WOODFIRE TAVERN FEATURES

<b>BRIOCHE CHOPHOUSE ANGUS BURGER*</b> .....	<b>22.95</b>
10 oz., Applewood Bacon, Finlandia Swiss, Fried Egg, French Fries, Onion Rings	
<b>N.O. JAMBALAYA SHRIMP &amp; GRITS</b> .....	<b>27.95</b>
Andouille Sausage, Okra, Dark Ale, Peppers, Onions, Brown Butter, Creole Cheddar Grits, Grilled Crostini	
<b>GOAT CHEESE CHICKEN</b> .....	<b>28.95</b>
Woodfire "Prestige Farms" Chicken Breasts, Sun Dried Tomato, Rosemary Roasted Yukon Gold Potatoes, Sautéed Haricot Verts, Balsamic Glaze	
<b>ASIAGO CHICKEN FETTUCCINI</b> .....	<b>29.95</b>
Woodfire Grilled Chicken, Pancetta Bacon, Sweet Peas, Creamy Asiago, Crostini	
<b>BABY BACK RIBS</b> .....	<b>HALF RACK 29.95   FULL RACK 38.95</b>
Seasoned and Braised, Fall off the Bone Tender, Sage Barbecue Sauce, Loaded Baked Potato, Seasonal Vegetables	

**SURF AND TURF COMBO\***  
 Woodfire Black Angus Petite Filet Mignon,  
 Charbroiled Colossal Maine Lobster Tail,  
 Hand Cut Jumbo Steak Fries, Asparagus  
**59.95**

**LAND AND SEA NEW YORK STRIP\***  
 Woodfire Black Angus New York Strip,  
 Colossal Maine Lobster Tail,  
 Loaded Baked Potato, Asparagus  
**58.95**

## MARKET FRESH SEAFOOD

<b>WOODFIRE GRILLED SALMON &amp; CRABMEAT*</b> .....	<b>36.95</b>
Lump Crabmeat, Artichoke Hearts, Wild Rice, Sautéed Haricot Verts, Chardonnay Caper Beurre Blanc	
<b>SEARED JUMBO DIVER SCALLOPS*</b> .....	<b>42.95</b>
Creamy Mascarpone Risotto, Tomato Confit, Seasonal Vegetables, Vintage Port Wine Reduction	
<b>SAGE SEAFOOD BROIL*</b> .....	<b>43.95</b>
Charbroiled Filet of Flounder, Jumbo Shrimp, Diver Scallops, Asiago Risotto, Seasonal Vegetables, Chardonnay Caper Beurre Blanc	
<b>COLOSSAL TWIN TAILS</b> .....	<b>59.95</b>
Two Colossal Charbroiled Maine Lobster Tails, Creamy Yukon Gold Mashed, Sautéed Spinach, Seasonal Vegetables, Drawn Butter, Candied Lemon Zest Garni	

## WOODFIRE BLACK ANGUS ENTREES

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. Steaks prepared "medium well" or "well" are not guaranteed.  
 Add Blackened...3.95 Add Maine Lobster Tail... 28.95

<b>STEAK FRITES PARISIAN*</b> .....	<b>35.95</b>
6 oz. Black Angus Petite Filet Mignon, Hand Cut Jumbo Steak Fries, Sautéed Spinach, Beurre Cafe de Paris	
<b>BOURBON NEW YORK STRIP*</b> .....	<b>39.95</b>
14 oz. Woodfire Black Angus NY, Loaded Baked Potato, Asparagus, Bourbon Peppercorn Sauce	
<b>WOODFIRE BLACK ANGUS RIBEYE*</b> .....	<b>42.95</b>
14 oz., Hand Cut Jumbo Steak Fries, Asparagus	
<b>HERB CRUSTED RACK OF LAMB*</b> .....	<b>42.95</b>
Woodfire Double "Bone In" Lamb Rack, Herb Roasted Potatos, Asparagus, Au Jus	

Add a Crispy Salad to Any Dinner Entrée: **Sage 7.95, Caesar 8.95, Greek 9.95,**

\*Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food borne Illness.

•18% gratuity added to all checks totaling \$150 or more • Parties of 6 or more 20% gratuity added • Promotions Exclude Holidays

We care about the kids in our community and therefore, we ID everyone for alcohol. Help us protect our youth by having your ID readily available when ordering alcoholic beverages. If a staff member delivers an alcoholic beverage to you without having required a valid ID, please inform a manager and you'll receive a complimentary gift certificate for your next visit.