



SAGE GRILLE

STARTERS

Lemon Dusted Sea Scallops

*Fennel Marmalade, Celery Root, Sturgeon Caviar Butter, Blonds Miso Broth*  
13/26-

Seared Foie Gras a la "Madagascar"

*Caramelized Pineapple, Wilted Frisee, Toasted Brioche, Green Peppercorn Reduction*  
19-

Shrimp & Jonah Crab Cocktail

*Jumbo Gulf Shrimp, Maine Crab, House made Saltines, Rooster Sauce*  
15-

Serrano Ham & Asparagus Flatbread

*Caramelized Onions, Goat Cheese, Grilled Asparagus, Dijon Cream*  
14-

Vegetable Samosas

*English Peas, Potato Puree, Mango Chutney, Curry-Mint Yogurt*  
12-

SOUPS & SALADS

Spring Asparagus Bisque

*Goat Cheese Mousse Croutons, Asparagus Tips, Lemon Syrup*  
11-

Artichokes Barigoule "Consomme"

*Globe Artichokes, Carrot Batons, Roasted Garlic, Extra Virgin Olive Oil*  
12-

Garden Mixed Greens

*Red Wine Pear, Artisan Goat Cheese, Walnuts, Honey-Lavender Vinaigrette*  
10-

Traditional Caesar Salad

*Romaine Hearts, Grape Tomatoes, Anchovy, Roasted Garlic Cream*  
10- Add Grilled Chicken, 6- Add Grilled Shrimp, 8-

Roasted Red Beet and Endive Salad

*Candied Walnuts, Orange Supremes, Blue Cheese, Balsamic Vinaigrette*  
11-

Baby Spinach Salad

*Roasted Garlic, Brioche Croutons, Parmesan Cheese, Warmed Bacon-Sherry Vinaigrette*  
10-

## ENTREES

### Roasted Amish Chicken

*Ginger Scented Carrots, Grilled Onions, Garlic Potatoes, Natural Pan Sauce*

26-

### Beef Wellington for One

*Forest mushrooms, Green Beans, Black Truffle Bordelaise*

32-

### Lavender Honey Glazed Pork Porterhouse

*Three Potato Hash, Knob Onions, Grilled Frisee, Bacon Jus*

28-

### Spiced Vegetarian Lentil Crepes

*Baby Carrots & Spinach, Garden Peas & Tendrils, Curry-Carrot Nage*

20-

### Colorado Lamb Rack

*Fava Beans, Red Beets, Roasted Garlic Hummus, Rhubarb-Pomegranate Syrup*

25-

### Duo of Wisconsin Rabbit

*English Peas & Tendrils, Mustard Gnocchi, Goat Cheese, Lemon-Pea Coulis*

24-

### Spring Asparagus and Mushroom Pasta

*Vidalia Onions, House Made Pappardelle Pasta, Mushroom Nage, Queso Fresco*

24-

## FISH & SEAFOOD

### Duo of Jonah Crab Cakes

*Artichoke Chips, Baby Spinach, White Anchovy, Remoulade Sauce*

13/26-

### Slow Roasted Atlantic Salmon

*Ragout of Asparagus and Fiddlehead Ferns, Crushed New Potatoes, Rhubarb-Mint Vinaigrette*

26-

### Vanilla Poached Lobster Tail

*Baby Asparagus, Shoestring Potatoes, Champagne Sabayon*

34-

### Crispy Striped Bass

*Garden Pea Risotto, Fennel-Orange Salad, Citrus Syrup*

27-

### Alaskan Halibut

*Tuscan Cous Cous, Fava Beans, Bacon Lardons, Blood Orange Vinaigrette*

27-

*Executive Chef ~ Greg Darrah    Sous Chefs ~ Jordan Beverung*

*We choose local, organically raised ingredients whenever possible • 18% gratuity added to parties of 8 or more*

## FROM THE GRILLE

Shrimp de Jonghe	24-
Grilled Atlantic Salmon	24-
Roasted Chicken	17-
Bone-In Dry Aged New York Strip-14oz	40-
Beef Tenderloin, 6oz.	27-
Beef Tenderloin, 10oz.	38-

## SIDES

Green Beans with Tomato Butter	6-
Mushroom Ragout with Foie Gras	6-
Garlic Potato Puree	6-
Fried Potatoes	6-
Lyonnaise Potatoes	6-
Creamed Spinach	6-
Spring Asparagus w/ Maltese Hollandaise	6-
Fava Beans & Beets w/ Chianti Syrup	6-

## KIDS MENU

### Grilled Cheese

*Cheddar cheese on sliced brioche with fries and a pickle*

6-

### Chicken Breast

*Roasted 6 oz. breast served with mashed potatoes*

8-

### PB & J

*Plain peanut butter and strawberry jelly served on sliced brioche with potato chips and a pickle*

6-

### Cheeseburger

*4 oz. grilled burger with cheddar cheese served with lettuce, fries and a pickle*

8-

### Spaghetti

*Served with choice of marinara or butter and cheese sauce with toasted bread*

7-

### Mac and Cheese

*Macaroni pasta with cheddar cheese sauce*

7-

All kid's dishes are served with a choice of chicken noodle soup or a small house salad for their first course, peas and carrots with the main course, and a choice of fresh fruit, cookies, or ice cream for dessert

## CASUAL FARE

Oven Roasted Tomato And Goat Cheese Dip  
*Baby Arugula, Toasted Crostini*

8-

Gulf Shrimp Cocktail  
*“Rooster” Sauce, House Made Saltines*

11-

Serrano Ham Flat Bread  
*Grilled Asparagus, Goat Cheese, Figs, Blood Orange Syrup*

10-

Chopped Chicken Salad  
*Granny Smith Apple, Celery, Dried Currants, Peppery Ranch Dressing*

12-

Smoked Salmon “LT”  
*Tomato Jam, Baby Arugula, Toasted Brioche, House Made Beet Chips*

12-

“Sage Grille” Sirloin Burger  
*Traditional Fixings, Brioche Bun, Crispy Fries, Aged Cheddar, Blue Cheese or Gruyere*  
12- Add caramelized Onions, Mushrooms Bacon and/or Fried Egg, ADD 1- each

## DESSERTS

Trio of Ice Cream or Sorbet

*served with biscotti*

5-

Cookies and Cream

*Fresh Baked daily cookies and vanilla ice cream*

5-

Strawberry Tart

*Lavender Cream, Fresh Berries, Vanilla Creme Anglaise, Whipped Cream, Strawberry Syrup*

7-

Double Chocolate Mousse Cake

*Blood Orange Compote, Ginger Creme Anglaise*

8-

Spring Berries

*Mint Scented Madeliene, Brulee Key Lime Curd*

7-

Tropical Fruit Cake

*Exotic Fruit, Coconut Tuile, Passion Fruit Coulis*

8-

Caramel Turtle Cheesecake

*Candied Pecans, Cocoa Whipped Cream, Caramel Sauce*

8-