



SAGE BISTRO MODERNE



APPETIZERS

FRENCH ONION SOUP	13
ZUCCHINI PANCAKES	13
THAI CALAMARI	16
Sweet and Spicy Thai Chili Sauce, Peanuts, Cilantro, Green Onions	
ESCARGOT	14
TUNA TARTARE	18
STEAK TARTARE	17
SALMON CARPACCIO	18
Cucumber, Avocado, Radishes, Arugula, Lemon EVOO	
EGGPLANT MEATBALLS	16
Spaghetti Squash Tomato Basil Sauce, Parmesan Cheese Shavings	
GRILLED CHICKEN FLATBREAD	15
Garlic Basil Pesto & Provolone Cheese	
FISH TACO	16
Vegetable Slaw, Avocado, Chipotle Aioli	
CHILLI& MAPLE GLAZED ROASTED BRUSSEL SPROUTS	14
Pecan and Dried Cranberries	
CAMEMBERT FONDUE	17
Melted Camembert Cheese, Toasted Baguette, Apple, Honey Truffle Glazed	

OMELETTES

Served with Salad

CLASSIC OMELETTE	17
Fresh Herbs, and Cheese	
EGG WHITE OMELETTE	19
Spinach, Goat Cheese, Mushroom	
SAGE BISTRO OMELETTE	17
Gruyère, Caramelized Onions, Tomatoes	

SANDWICHES

Served with French Fries and Salad

GRILLED SHRIMP WRAP	19
Romaine Lettuce, Classic Cesar Dressing	
SIRLOIN BURGER	18
<i>Add Cheese \$3.00 or Mushrooms, Caramelized Onions \$4</i>	
GRILLED CHICKEN SANDWICH	17
Grilled Chicken, Caramelized Onions, Melted Gruyere, Onion Soup Dip Sauce on the side (Add Bacon \$3)	
FILET MIGNON SLIDERS	22
Mushroom, Caramelized Onions, Cheese	
CHICKEN CLUB	17
Chicken, Avocado, Bacon ,Tomato, Bibb, Mayo	

SALADS

Add Grilled Chicken \$8 or Grilled Shrimp \$12

SAGE SALAD	15
Mixed Greens, Strawberries , Walnuts, Goat Cheese, Champagne Vinaigrette	
CAESAR SALAD	14
SEAFOOD SALAD	25
Shrimp, Scallops, Calamari, Mixed Greens, Pico de Gallo, Tossed in Lemon and Olive Oil	
SHRIMP & AVOCADO TOWER	19
Hearts of Palm, Romaine, Cucumber, Tomatoes, Citrus Vinaigrette	
GRILLED CALAMARI SALAD	18
White Beans, Cherry Tomatoes, Red Onions, Lemon EVOO	
WARM SPINACH SALAD & SHRIMP	24
Baby spinach, glazed shrimp, orange caper sauce	
BLACK TRUFFLE BURRATA	16
Spring Tomato Gazpacho, Basil Oil Toasted Baguette	

CREPES

Served with Salad

CHICKEN AND VEGETABLES	17
HAM AND CHEESE	18
SHRIMP & ASPARAGUS	19

ENTREES

MOULES & FRITES	23
Provençales, Marinères or "Du Jour"	
SESAME CRUSTED TUNA	35
Seaweed Salad, Soy Ginger Glaze, Wasabi Aioli	
GRILLED SALMON	29
Grilled Asparagus, Grain Mustard Lemon Emulsion	
GRILLED VEGETABLE & CHICKEN	19
Served with Melted Goat Cheese	
STEAK FRITES	38
Truffle Butter	
GRILLED CHICKEN PAILLARD	24
Topped With Mixed Greens, Apples, Celery, Walnuts, Blue Cheese, Champagne Vinaigrette	
LINGUINE FRUIT DE MER	29
Shrimp, Calamari, Clams, Mussels, Diced Filet of Sole With Light Tomato Sauce	
CAULIFLOWER MAC & CHEESE	24
Baked in Casserole	
SOLE MEUNIÈRE	29
Potato Purée, Sautéed Spinach Lemon Caper Sauce	