

Sage Grill

DINNER

STARTERS & SEAFOOD BAR

soup of the day	6
made fresh from our kitchen	
buttermilk onion rings	6
brie & papaya quesadilla	9
with mango salsa	
dungeness crab cakes	13
with chipotle aioli	
dungeness crab	
stuffed mushrooms	10
with muenster	
hawaiian-style poke	13
with wonton crisps	
seared ahi stack	11
with avocado salsa	
locally farmed steamed clams	13
tiger prawn cocktail	10
with wasabi cocktail sauce	
fried calamari	10
with creole-orange marmalade	
crawfish croquettes	11
with applewood smoked bacon and roasted red pepper aioli	
oysters on the half shell	mkt

SALADS

sized to accompany an entrée

sage house	5
romaine, organic baby greens, cherry tomatoes, caramelized walnuts, sun-dried cranberries, shaved aged asiago, champagne vinaigrette	
spinach & goat cheese	7
organic baby spinach, cracked black peppered baked Laura Chenel goat cheese, grapes, toasted pine nuts, red onion, warm bacon vinaigrette	
caesar	5
romaine, aged parmesan, house-made herb crostini, traditional caesar dressing	
chopped asian duck	7
rotisserie roasted pulled muscovy duck, napa cabbage, romaine, scallions, wontons, mandarin orange-sesame vinaigrette	
caprese	9
fresh mozzarella, heirloom tomato, basil, balsamic glaze, extra virgin olive oil	

please notify us of any food allergies
executive chef: Adam Griffin

ENTREES

pan-fried buttermilk catfish	19
panko-encrusted catfish filet, garlic smashed potatoes, southern hushpuppies, seasonal vegetables	
prosciutto gnocchi	18
gnocchi, prosciutto, gorgonzola cream sauce	
hawaiian barbecued chicken	17
spit-roasted half chicken, pineapple-barbecue sauce, sweet potato fries	
santa ynez tri tip	23
grilled tri tip, burgundy-pepper marinade, roasted new potatoes, santa ynez-spiced demi-glacé	
miso black cod	24
pan-seared black cod filet, miso glaze, sushi rice, seasonal vegetables	
chicken & red pepper pasta	17
chicken breast, fettuccine, roasted red pepper, garlic, olive oil	
fettuccine with clams	21
local summer clams, fettuccine, white wine, tomato, basil	
mushroom polenta	17
panko encrusted mushroom polenta, sautéed organic baby arugula, seasonal vegetables, roasted red pepper pesto, balsamic reduction, truffle oil	
arugula chicken	18
baked arugula chicken breast, lemon chive beurre blanc, sweet potato puree	
maple salmon	24
grilled atlantic maple glazed salmon filet, rosemary roasted potatoes, seasonal vegetables	
shrimp risotto	19
grilled tail-on shrimp, saffron risotto	
roasted rack of lamb	25
lamb demi-glacé, sweet potatoes puree, sautéed organic baby arugula	
chili-lime mahi mahi	24
grilled mahi mahi, chili-lime sauce, avocado salsa, corn tortilla chips, seasonal vegetables	
mushroom risotto	19
shitake mushroom risotto, shaved aged asiago, truffle oil	
bourbon rib-eye	27
bourbon-marinated grilled rib-eye steak, buttermilk onion rings	
grilled filet mignon	28
green peppercorn brandy sauce, garlic smashed potatoes, seasonal vegetables	

“Where friends gather for great food!”