

Sage Grill

Winter 2008

STARTERS

soup of the day made fresh from our kitchen	7
fresh mozzarella & heirloom tomato with balsamic glaze	9
soy-ginger edamame with wonton crisps	6
brie & papaya quesadilla with mango salsa	9
thai chicken satay with sushi rice	9
shiitake mushroom stuffed with creole chicken sausage	10

SEAFOOD BAR

seared ahi stack with avocado salsa	11
dungeness crab cakes with chipotle aioli	13
hawaiian-style poke with wonton crisps	13
cilantro shrimp skewers with port sauce	11
locally farmed steamed summer clams	13
diver scallop skewer with organic baby greens	13
tiger prawn cocktail with wasabi cocktail sauce	10
oysters on the half-shell with a mignonette	mkt
ahi-avocado tartare with wonton crisps	13
fried calamari with fresno jalapeño chiles & limes	11

BURGERS & SANDWICHES

served with skinny fries (substitute organic baby greens or caesar salad, add 1)

old-fashioned cheeseburger	11
ground sirloin beef or ground turkey, cheddar, tomato, lettuce, red onion, garlic aioli on sesame seed bun (add applewood smoked bacon, 1)	
salmon burger	10
salmon, muenster, dill aioli on italian herb ciabatta	
avocado tacos	10
avocado, tomatoes, jalapeños, red onion, black beans, jicama slaw	
california chicken cobb sandwich	10
grilled chicken breast, applewood smoked bacon, avocado, tomato, lettuce, blue cheese aioli on sesame seed bun	
grilled fish tacos	10
grilled mahi mahi, jicama slaw, chipotle aioli	
tri tip dip	13
sliced tri tip, grilled onion, natural jus, horseradish sauce on italian herb ciabatta	

SALADS

sage house salad	10
romaine, organic baby greens, cherry tomato, shaved asiago, champagne vinaigrette (add daily soup, 5)	
shrimp louie	14
chilled tiger prawns, romaine hearts, artichokes, tomatoes, french green beans in a traditional louie dressing	
club salad	12
romaine, roasted chicken, applewood smoked bacon, tomato, avocado, blue cheese dressing	
spinach & goat cheese	12
organic baby spinach, baked goat cheese, red onion, warm bacon vinaigrette (add chicken, 4)	
caesar salad	10
romaine, parmesan, herb crouton, traditional caesar dressing (add daily soup, 5)	

EXTRAS

butter milk onion rings	6
roasted new potatoes	4
seasonal vegetables	4
skinny fries	4
rice pilaf	4
sautéed organic baby spinach	4
smashed potatoes	4
sweet potato fries	4

BY THE GLASS

bubbles & whites

seaview sparkling brut	8
hess select chardonnay	8
markham chardonnay	10
sanford chardonnay	12
babich sauvignon blanc	8
hanna sauvignon blanc	10
caposaldo pinot grigio	8
incognito viognier	8

reds

hess select cabernet	8
benziger cabernet	10
dynamite merlot	8
belle vallée pinot noir	12
fifth leg meritage	9
incognito rouge (rhone style)	8

DESSERTS, ETC.

dessert sampler	15
white chocolate bread pudding	8
brownie sundae	8
triple layer chocolate mousse	8
sorbet	6
root beer float	4
espresso	2.5
cappuccino	3.5

BOTTLED WATER

still or sparkling	
1 liter	7

executive chef: adam griffin
please notify us of any food allergies

ENTREES *

house or caesar salad to accompany your entree (add, 7)

pan-fried buttermilk catfish	21
panko-encrusted catfish filet, smashed potatoes, seasonal vegetables	
caprese penne pasta	18
penne, tomato, garlic, basil, fresh mozzarella, white wine reduction	
hawaiian barbecued chicken	18
spit-roasted half chicken, pineapple-barbecue sauce, sweet potato fries	
santa ynez tri tip	25
grilled tri tip, burgundy-pepper marinade, roasted new potatoes, santa ynez-spiced demi-glaze	
miso black cod	26
pan-seared black cod filet, miso-sake glaze, seasonal vegetables	
chicken & red pepper pasta	19
chicken breast, penne, roasted red pepper, garlic, olive oil	
fettuccine with clams	23
local summer clams, fettuccine, white wine, tomato, basil	
grilled portobello & polenta	18
pan-fried basil-parmesan polenta, grilled portobello, red pepper pesto, balsamic reduction, honey-truffle oil, seasonal vegetables	
mediterranean chicken	19
roasted chicken breast, tomatoes, basil, artichokes, capers, rice pilaf, seasonal vegetables	
grilled salmon	26
grilled atlantic salmon filet, orange-soy glaze, sushi rice, seasonal vegetables	
grilled shrimp fettuccine	19
shrimp, fettuccine, parmesan cream sauce	
braised boneless beef short ribs	25
slow-cooked short ribs in a chipotle-molasses glaze, sweet potato fries	
macadamia-encrusted mahi mahi	26
pan-seared mahi mahi, lemon-chive beurre blanc, smashed potatoes, seasonal vegetables	
lobster tail	mkt
roasted new potatoes, seasonal vegetables	

* ENTREES: 15% OFF • 4-6 pm

"Where friends gather for great food!"