

Dinner Menu

Appetizers

CHARCUTERIE BOARD	\$13	LOBSTER ROLL SLIDERS	\$12
Sliced Meats & Cheeses Served with Kalamata Olives, House-Made Fig Jam & Toasted Baguettes		House-Made Lobster Salad Served on Brioche Slider Buns	
LOBSTER MAC N CHEESE BITES	\$11	MOZZARELLA STICKS	\$10
House-Made Three Cheese Lobster Mac, Breaded & Served with Sriracha Aioli		Breaded & Fried Mozzarella Cheese Served with Marinara Sauce	
FRIED CHICKEN BITES & TRUFFLE SPROUTS	\$12	SPINACH DIP	\$13
Sage-Buttermilk Fried Chicken Thighs Served over Roasted Brussels Sprouts & Prosciutto with a Garlic Truffle Cream Sauce		House-Made Spinach Dip Served in a Bread Bowl Accompanied by Toasted Croutons	
GRILLED HAM & CHEESE WITH TOMATO SOUP	\$12	CHILI	\$12
Grilled Ham & Cheese Served House-Made Cream of Tomato Soup		Served in a Bread Bowl	
FRIED GREEN TOMATOES	\$8	SOUP OF THE DAY	\$8
Served with House-Made Sun-Dried Tomato Ranch			

Salads

Add Chicken \$4, Shrimp \$5, Salmon \$7, or Steak \$7 to any Salad

CHEF'S SEASONAL CHOPPED SALAD	\$9	STRAWBERRY SPINACH SALAD	\$9
Ask Server for Details		Spinach & Savoy Lettuce, Strawberries, Red Onions, English Cucumbers Tossed with Balsamic Vinaigrette	
HOUSE SALAD	\$7	CLASSIC CAESAR SALAD	\$8
Heirloom Cherry Tomatoes, English Cucumbers, Cheddar Cheese & Croutons		Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing	

Burgers

SRIRACHA BURGER	\$15
Short Rib & Brisket Burger Topped with Habanero Pepper Jack & Provolone Cheese, Caramelized Onions, Bacon, Lettuce & Sriracha Aioli Choice of Fries, Apple Slaw, or Baked Potato	
MUSHROOM AND SWISS BURGER	\$15
Short Rib & Brisket Burger Topped with Sautéed Mushrooms & Swiss Cheese Choice of Fries, Apple Slaw, or Baked Potato Add Bacon or Avocado \$2	
SIEGEL BURGER	\$14
Short Rib and Brisket Burger Topped with Choice of Cheese Choice of Fries, Apple Slaw, or Baked Potato Add Bacon or Avocado \$2	

Pastas

SUN-DRIED TOMATO & ARTICHOKE RAVIOLI	\$16
(Vegetarian) Sun-Dried Tomato & Artichoke Ravioli Topped with White Wine Mushroom Sauce	
SPINACH FETTUCCINE CARBONARA	\$16
Spinach Fettuccine with Carbonara Sauce (Ham, Peas, Mushrooms) Served with Garlic Bread	
LASAGNA	\$16
Pasta Layered with Beef, Pork, Ricotta & Mozzarella Cheese Topped with Pink Sauce	

The consumption of raw or under cooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria may cause serious illness or death.

Dinner Menu

Entrées

Chicken

SAGE-BUTTERMILK FRIED BONELESS CHICKEN THIGHS \$17

Fried Chicken Thighs Served Over Garlic Mash Potatoes, Roasted Corn & Chile Succotash with Honey Mustard Sriracha Drizzle

DECONSTRUCTED CHICKEN POT PIE \$16

House-Made Chicken Pot Pie Served Between Puff Pastry

ROASTED CHICKEN BREAST \$16

Marinated Chicken Roasted Served on Cauliflower Puree & Seasonal Vegetables

Seafood

SHRIMP & GRITS \$20

Garlic Shrimp Served Sautéed Spinach & Creamy Herb Grits

ATLANTIC SALMON \$21

Seared Atlantic Salmon with Citrus Glaze Served Over Wild Rice Pilaf & Seasonal Vegetables

SEASONAL FISH SPECIAL **MARKET VALUE**

Ask Server for Fish Special of the Day

HOUSE-MADE FISH & CHIPS \$16

Beer-Battered Cod Served with our House Fries, Apple Slaw & Tartar Sauce

Pork

APPLE GLAZED BONE-IN PORK CHOP \$18

Soy Honey Sriracha Marinated Apple Glazed Pork Chop Topped with a Caramelized Apple & Onion Jam Served with Choice of Wild Rice Pilaf or Garlic Mash Potatoes & Seasonal Vegetables | Add Shrimp \$5

Beef

BACON WRAPPED BISON MEATLOAF \$20

Bacon Wrapped Bison Meatloaf Topped with a Tomato Onion Jam Served Over Garlic Mash Potatoes & Seasonal Vegetables | Add Shrimp \$5

14 oz RIBEYE \$29

Grilled & Topped with White Wine Mushroom Butter or Horseradish Butter Served with Your Choice of Baked or Sweet Potato, Garlic Mash Potato, Wild Rice Pilaf & Seasonal Vegetables

20 oz PORTERHOUSE \$34

Grilled & Topped with White Wine Mushroom Butter or Horseradish Butter Served with Your Choice of Baked or Sweet Potato, Garlic Mash Potato, Wild Rice Pilaf & Seasonal Vegetables

Off The Grill: Make Any Steak A Surf & Turf | Add Shrimp \$5

Sides

SEASONAL VEGETABLES \$4

BAKED POTATO \$4

GARLIC MASH POTATO \$4

MAC N 3-CHEESE \$4

WILD RICE PILAF \$4

Premium Sides

ASPARAGUS \$5

LOBSTER MAC N 3-CHEESE \$6

LOADED BAKED POTATO \$5

CANDIED SWEET POTATO \$6

TRUFFLE SPROUTS \$7

Roasted Brussels Sprouts, Wild Mushrooms & Prosciutto in a Truffle Oil Cream Sauce

Dessert

CHEF'S SPECIAL BREAD PUDDING \$8

Ask Server for Details | Ala Mode \$2

SEASONAL FRUIT TART ALA MODE \$7

Ask Server for Details

MOLTEN LAVA CAKE WITH MIXED BERRY SAUCE .. \$7

Ala Mode \$2

CHEF'S SPECIAL ICE CREAM SANDWICHES.... \$3 EACH

FRIED ASSORTED CHEESECAKE BITES \$8

4- Assorted Cheesecakes Hand-Battered and Fried | Ala Mode \$2

BEIGNETS \$8

Served with a Chocolate Sauce