



## ***Appetizers***

### **BLACKENED PAN SEARED AHI TUNA--\$21**

*With Pickled Ginger, Hiyashi Seaweed Salad & Wasabi Cucumber Dipping Sauce*

### **SAUTÉED FROGS' LEGS PROVENÇALE--\$19**

*Served with Fresh Tomatoes, Onions, Garlic, Basil, Kalamata Olives & White Wine*

### **ESCARGOT--\$19**

*Half Dozen Baked with Herbs & Garlic Butter*

### **OYSTERS ROCKEFELLER--\$21**

*Half Dozen Fresh Oysters Topped with Creamed Spinach & Hollandaise*

### **CRAB, ARTICHOKE & CHEESE GRATINÉE--\$19**

*A Hot & Spicy Blend of King Crab, Artichoke, Parmesan & Cream Cheeses  
Served with Toasted Garlic Rusk*

### **SHRIMP SCAMPI STYLE--\$21**

*4 Shrimp Sautéed in Butter, Lemon, Parsley, Garlic & White Wine*

### **MARYLAND LUMP CRAB CAKE--\$21**

*Blue Crab with Pepper Slaw, Chipotle Vinaigrette, & Bistro Aioli*

### **PAN SEARED JUMBO SEA SCALLOPS--\$18**

*Served with Sriracha Chili Lime Aioli*

### **KING CRAB OR SHRIMP COCKTAIL--\$21**

*Served with Lemon & Cocktail Sauce*

### **OYSTERS ON THE HALF SHELL--\$21**

*Half Dozen Freshly Shucked, with Cocktail Sauce & Fresh Horseradish*

### **WILD MUSHROOM RAVIOLIS--\$24**

*With a Portabella-Black Truffle Marsala Sauce*

## ***Soups and Salads***

### **LOBSTER BISQUE--\$14**

*Signature Sage Room Soup with a Hint of Lobster & Scallions*

### **ONION SOUP GRATINÉE--\$12**

*Traditional Recipe, Baked in a Crock with Crouton & Gruyère Cheese*

### **MESCLUN GREEN SALAD--\$11**

*With Croutons, Dry Blue Cheese, Kalamata Olives, Tomatoes  
Add Shrimp for \$3*

### **ICEBERG WEDGE--\$12**

*Crisp Iceberg Lettuce with Bleu Cheese Dressing.  
Add Bacon or Tobacco Onions for \$3*

### **CAESAR SALAD FOR TWO--\$24**

*A Sage Room Favorite with Garlic & Anchovy Prepared Table-side.  
Add Chicken for \$6 per person*

## ***Side Orders--\$10***

*Steamed Asparagus, Creamed Spinach, Sautéed Mushrooms, Onion Rings*

***20% Gratuity Will Be Added To Groups Of 6 Or More***



## ***Dinner Entrees***

### **Roasted Rack of Lamb Persille**

*21 oz. Australian Rack,  
Seasoned with Fresh Herbs & Dijon  
Served with Shallot Mashed Potato*  
**\$65**

### **Roast Prime Rib of Beef**

*Slow Roasted with Au Jus Creamy Horseradish &  
Served with Baked Potato*  
**12 oz.--\$45 16oz.--\$54**

### **Porterhouse Steak**

*A Well-Trimmed 24 oz. Cut Grilled to Perfection  
Topped with Maître D Butter &  
Served with Baked Potato*  
**\$61**

### **Chateaubriand-Bouquetiere for Two**

*Roasted Center Cut Beef Tenderloin Carved at  
Your Table Served with  
Duchess Potato & Sauce Béarnaise*  
**\$98**

### **Filet Mignon**

*Beef Center Cut Tenderloin Served with Sauce  
Béarnaise or Classic Peppercorn Style &  
Served with Baked Potato*  
**8 oz. \$59**  
**10 oz. \$65**

### **Filet Mignon & Lobster**

*8 oz. Center Cut Tenderloin Grilled & 10 oz.  
Oven Roasted Lobster Tail  
Béarnaise Sauce, Drawn butter,  
Served with Baked Potato*  
**\$99**

### **Veal Oscar**

*Sautéed Veal Loin Topped with Lump Crab &  
Béarnaise Sauce,  
Served with Rice Pilaf*  
**\$50**

### **Cold Water Lobster Tail**

*Twin 8 oz. Tails Broiled to Perfection  
Served with Drawn Butter & Baked Potato*  
**\$101**

### **Filet of Beef Wellington**

*Center Cut Tenderloin with Pate in Puff Pastry with  
Sauce Périgourdine, Vegetable Bouquetier &  
Served with Duchess Potato*  
**\$59**

### **Sage Steak**

*12 oz. New York Steak Topped with Poblano Peppers,  
Onions & Gorgonzola Cheese  
Served with Shallot Mashed Potato*  
**\$52**

### **CHICKEN PICCATA**

*Boneless Breast Pan Seared with White Wine, Butter,  
Lemon, Garlic & Capers  
Served with Fettuccini Alfredo*  
**\$42**

### **16 oz. Rib Eye Steak**

*Grilled to Perfection  
Topped with Onion Rings  
Served with Baked Potato*  
**\$60**

### **12 oz. Prime Grade New York Steak**

*Grilled to Perfection  
Served with Baked Potato*  
**\$75**  
*Add Melted Pt. Reyes Blue Cheese \$5*

### **Filet Mignon & Gulf Shrimp**

*8 oz. Center Cut Filet Mignon  
With 3 Grilled BBQ Seasoned Shrimp  
Served with Baked Potato*  
**\$67**

### **Sage Room Shrimp**

*Six Peppercorn Dusted Shrimp, Lemon Zest,  
Artichoke Hearts, Asparagus Tips &  
Served with Mushroom Risotto*  
**\$48**

### **Pan Seared Elk Chop**

*5-Pepper Dusted New Zealand Elk Chop  
w/Blackberry-Roasted Jalapeño Demi-Glace & Shallot  
Mashed Potato*  
**\$52**

**General Manager**  
*Troy Denkler*

**CHEF DE CUISINE**  
*John Haddad*

**Split Order \$10**

***Show your Total Reward card to receive \$3.00 discounted price off***