

— APPETIZERS —

Handmade daily, exclusively in-house

— Crab Cake —

pan roasted, peppadew remoulade, corn, radish and celery salad

\$16

— Tuna Tataki —

asian cucumber salad, chili aioli, hoisin

\$14

— Snow Pea Martini —

pineapple soy reduction, Dijon aioli

\$2

— Spicy Beef Spring Roll —

maytag slaw, Thai chili sauce, Dijon aioli

\$12

— Sweet Potato Gnocchi —

duck confit, sour cherry, toasted pumpkin seed, amaretto sage cream

\$14

— Braised Pork Belly —

fried soft boiled egg, orange hollandaise, strawberry compote

\$15

— Three Onion Soup —

provolone, garlic crouton, caramelized onion and goat cheese crustini

\$8

— Potato & Leek Soup —

add jumbo lump crab \$2

\$8

— Butternut Squash Soup —

garnished with sour cream and chives

\$8

— Sage Room Salad —

spring mix, feta cheese, pickled red onions, fried wonton, cilantro vinaigrette

\$10

— Caesar Salad —

garlic croutons, white anchovy, Parmesan

\$10

— Roasted Beet Salad —

watercress, pear, candied pistachio, goat cheese, tarragon vinaigrette

\$12

ENTREES	
<i>Please ask our sommelier about wine pairings</i>	
— House Filet —	
8 oz. filet, rosemary shrimp, smashed potatoes, haricot vert, tomato burgundy sauce	
	\$39
— Reserve Ribeye —	
22 oz. ribeye, bleu cheese sage au gratin, haricot vert	
	\$44
— Tomahawk Pork Chop —	
smashed potatoes, bacon brussel sprouts, maple dijon glaze, apple chutney	
	\$36
— Sage Room Benedict —	
8oz. filet, poached egg, smashed potatoes, haricot vert, bearnaise	
	\$36
— Braised Beef Short Rib —	
smashed potatoes, haricot vert, truffled barbecue	
	\$34
— Sea Bass —	
miso marinade, asian slaw, jasmine rice, fried shiitake, blood orange ginger butter	
	Market Price
— Almond Crusted Tuna —	
jasmine rice, haricot vert, hoisin, wasabi aioli	
	\$34
— Roasted Chicken —	
smoked black bean puree, braised collards, chipotle tamarind barbecue, crispy shallots	
	\$32
— Champagne Poached Scallops —	
seared and poached, parmesan risotto cake, sautéed spinach	
	\$35
— Colorado Rack of Lamb —	
boursin grits, haricot vert, shiitake demi	
	Market Price
— Lobster Pasta —	
campanelle, bacon, sundried tomato, spinach, red pepper, tomato coulis	
	\$32
— Vegetable Skillet —	
parsnip, sweet potato, carrot, brussel sprouts, pistachio gremolata, cauliflower béarnaise	
	\$26

— DESSERTS —

Please ask our sommelier about wine pairings

— The Chocolate “O” —

two layer chocolate cake with raspberry filling, drizzled with hot fudge, white chocolate and almonds

\$10

— Lemon Ricotta Cheesecake —

with pistachio crust

\$10

— Grand Marnier Caramelized Strawberries —

over toasted pound cake with fudge drizzle

\$8

— Creme Brûlée of the Day —

\$8

— Southern Key Lime Pie —

\$8

THE SAGE ROOM

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