

## White Wines by the Glass

|   | Glass | Bottle |
|---|-------|--------|
| Chardonnay, 14 Hands, Washington (House Favorite) ..... | 8.50  | 32.00  |
| Chardonnay, Louis Latour, France.....                   | 8.00  | 30.00  |
| Sauvignon Blanc, Veramonte, Chile .....                 | 7.50  | 28.00  |
| Sauvignon Blanc, Bordeaux, France .....                 | 7.50  | 28.00  |
| Riesling, Ch. Ste. Michelle, Washington .....           | 7.50  | 28.00  |
| Pinot Grigio, Veneto, Italy .....                       | 8.00  | 30.00  |

## Blush Wines by the Glass

|  |      |       |
|--|------|-------|
| Rosé, Domaine Houchart, Provence .....     | 8.00 | 30.00 |
| White Zinfandel, Beringer, California..... | 7.50 | 28.00 |

## Red Wines by the Glass

|   |      |       |
|---|------|-------|
| Cabernet Sauvignon, 14 Hands Washington (House Favorite)..... | 8.50 | 32.00 |
| Pinot Noir, Louis Latour, France.....                         | 8.00 | 30.00 |
| Merlot, Bogle, California.....                                | 8.00 | 30.00 |
| Zinfandel, Gnarly Head, California .....                      | 8.00 | 30.00 |
| Malbec, Graffigna, Argentina.....                             | 8.00 | 30.00 |
| Cotes du Rhone, Labouré Roi, France.....                      | 7.50 | 28.00 |

Featured Wines of the Month.....Ask your Server (market price)

## Champagne Splits

|                             |       |
|-----------------------------|-------|
| Brut, Mumm .....            | 12.00 |
| Brut, Laurent Perrier ..... | 14.00 |
| Rose, Demoiselle .....      | 16.00 |



## Imported Beers

|                                  |      |
|----------------------------------|------|
| Kronenbourg, France .....        | 5.00 |
| Dinkel Acker Dark, Germany ..... | 5.00 |
| Heineken, Holland .....          | 5.00 |
| Amstel Light, Holland .....      | 5.00 |
| Stella Artois, Belgium.....      | 5.00 |

## Domestic Beers

|                             |      |
|-----------------------------|------|
| Budweiser.....              | 4.00 |
| Bud Light.....              | 4.00 |
| Miller Lite .....           | 4.00 |
| Seirra Nevada Pale Ale..... | 5.00 |
| Sam Adams .....             | 5.00 |

## Premier Bottled Waters

|  | Small | Large |
|--|-------|-------|
| Evian (flat),France.....               | 3.50  | 6.00  |
| San Pellegrino (sparkling), Italy..... | 3.50  | 6.00  |
| Badoit (sparkling), France.....        |       | 6.00  |

**MONTHLY WINE TASTING • 3rd TUESDAY of the Month • 5 pm to 7 pm**

# OYSTERS • SHELLFISH • LOBSTER BAR

## Shellfish Tower

(1 LB.) Maine Lobster • (4) JUMBO Shrimp •  
 (6) C.W. OYSTERS • (6) Clams (12) Mussels  
 (serves 2 to 4 persons)  
 52.00

## Trio

(3) JUMBO Shrimp •  
 (3) C.W. OYSTERS •  
 (3oz) Lump Crab •  
 28.00

## “East meets West”

Two Coastal Varieties Daily  
 (6 pcs) • Shallot Vinegar •  
 Red Cocktail Sauce. • 14.00  
 (add. pieces @ 2.50ea.)

**Fresh Florida Stone Crabs - Subject to availability & Market price**

## Grilled Artichoke

Fresh grilled Artichoke served  
 with warm vinaigrette  
 9.00

## Chicken Liver Paté

served with Cornichon  
 French pickel and mustard  
 7.00

## Tarte Flambee au chevre

Fresh Goat Cheese  
 on flat bread, topped with  
 roasted garlic and arugula  
 8.00

## Gratinée a L'oignon

Delicious heart warming classic  
 Our version includes three onion  
 varieties and fresh basil  
 7.00

## Eggless Ceasar

Crisp Romaine lettuce tossed  
 salad with eggless dressing, par-  
 mesan cheese  
 8.00

Add Chicken + 4.00  
 Add Shrimps + 6.00

## Escargots a la Francaise

1 doz. Escargots sautéed with  
 lemon butter garlic, served in a  
 traditional crock  
 12.00

## Baked Onion

Stuffed Sweet Onion baked with  
 Provolone cheese, herbs  
 and ground veal  
 7.00

## Lump Crab Cakes

accompanied with a side of  
 corn relish with red pepper aoli  
 14.00

## SOUPS

## Soupe du Jour

Chef Laurent's Home made Soup  
 created Daily from scratch  
 6.00

## SALADS

## Fresh Mozzarella & Tomato

Portobello Mushroom  
 on a bed of greens with roasted  
 garlic and a Balsamic glaze  
 12.00

## Salade de Tomates

Vine ripened tomatoes with fresh  
 basil and Bermuda onions  
 6.00

## Salade Maison

Specially prepared tossed salad  
 with mixed greens  
 6.50

## Belgium Endive Salad

Endive Salad with Candied  
 Walnuts and Crumbled Blue  
 Cheese, Dijon vinaigrette  
 9.00

Dressings:

Herb Vinaigrette • Honey Mustard • Balsamic Reduction • Creamy Goat Cheese



## OUR FAMOUS CREPES



### Crêpe Suzanne

Grilled Chicken with sautéed mushrooms served in a lite cream sauce with tarragon  
11.<sup>00</sup>

### Crêpe Angelique

Sautéed Shrimps and peppers in a fresh Provençal tomato sauce  
12.<sup>00</sup>

### Crêpe Diane

Sautéed Beef tenderloin strips with mushrooms in a light mustard sauce  
13.<sup>00</sup>

### Crêpe Martine

Scallops, Shrimp and Mussels served in a light fennel sauce  
12.<sup>00</sup>



### Crêpe Christina

Ratatouille and Jack cheese (vegetarian)  
10.<sup>00</sup>

### Crêpe Anna

Sautéed fresh spinach with goat cheese (vegetarian)  
11.<sup>00</sup>

### Crêpe du Jour

## ALL NATURAL MEATS

### Cote de Porc Paillarde

Fresh Pork Chop pounded thin breaded and pan seared, topped with arugula mixed greens and grilled onions  
19.<sup>00</sup>

### Steak Minute Frites

Tenderloins of Beef marinated, served thin and pan seared quickly. Served with a side of garlic wine sauce, french fries or mashed potatoes fresh vegetables  
18.<sup>00</sup>

### Filet Mignon au Poivre

10 oz. Filet Mignon served with our green peppercorn sauce with roasted red sliced potatoes and fresh vegetables  
29.<sup>00</sup>

### Steak France

Sauteed Tenderloins of Beef, topped with fresh asparagus, mushrooms and melted Brie cheese with fresh raspberry sauce served with roasted or mashed potatoes  
20.<sup>00</sup>

### Steak Maurice - 10 oz. Rib Eye Cut

Topped with fresh asparagus, mushrooms melted brie cheese with fresh raspberry sauce with roasted mashed potatoes and fresh vegetables  
22.<sup>00</sup>

### Chef Laurent's Meatloaf

Ground Veal and Filet Mignon with fresh herbs mushroom garlic Merlot sauce, served with mashed potatoes and fresh grilled vegetables  
17.<sup>00</sup>

### Short Ribs Parisienne

Chef Laurent's Secret Recipe  
Roasted red peppers, onions demi sauce served with mashed potatoes and fresh vegetables  
24.<sup>00</sup>

### Braised Lamb Shank

Slowly braised Lamb Shank in a rich red wine sauce. Meat falls off the bone!  
Served with mashed potatoes and fresh vegetables  
22.<sup>00</sup>

## SIDES

### Mashed Potatoes

4.<sup>00</sup>

### Ratatouille

7.<sup>00</sup>

### Side of Pasta

4.<sup>00</sup>

### Fresh Vegetable Medley

4.<sup>00</sup>

### French Fries

3.<sup>50</sup>

### Wilted Spinach

5.<sup>00</sup>

### Sautéed Mushrooms

4.<sup>00</sup>

### Saffron Rice

3.<sup>50</sup>

### Grilled Asparagus

6.<sup>00</sup>

KIDS • Chicken Fingers with French Fries 9.<sup>00</sup> • Pasta Alfredo or Tomato Sauce 8.<sup>00</sup>



# POULTRY & SEAFOOD



## Coq au Vin

A Traditional French country favorite  
All natural **Cornish Hen** cooked in red wine  
with pearl onions, mushrooms  
accompanied by new potatoes  
**18.00**

## All Natural Half Chicken

Cipolini, Polenta, Roasted Tomatoes  
and Sage Rosemary au jus  
**18.00**

## Classic Cassoulet à L'Armagnac

Leg of Duck Confit and garlic sausage with  
white beans in a casserole with Armagnac  
served with a salad  
**17.00**

## Roast Duck

Half Roasted Duck prepared with a Honey  
Raspberry sauce, served very crispy  
**RATED THE #1 SELLING DUCK IN FLORIDA**  
**23.00**

## Moules - Steamed Mussels 3 Ways

Choice of white wine or cream sauce with garlic  
or in tomatoes and garlic  
**17.00**

**Add French Fries + 3.50**

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## Tuna Provencale

Fresh rare Tuna served with  
tomato confit, artichoke, olives and capers  
with mashed potatoes  
**24.00**

## Saumon Royal

Grilled Fresh King Salmon. Artichoke hearts,  
tomatoes and wilted spinach lemon tarragon  
Served with roasted potatoes  
**20.00**

## Pistachio Crusted Tilapia

Fresh Florida Tilapia crusted with Pistachio  
with lemon dill sauce, served with Saffron rice and  
fresh vegetables  
**18.00**

## Coquilles St. Jacques

Pan seared Jumbo Scallops shaved fennel,  
roasted peppers, arugula served with red potatoes  
and Vanilla Rum Butter sauce.  
**24.00**

## Gratinée de la Mer

**Seafood Gratinée**  
Penne Pasta, Mussels, Shrimp and  
Scallops baked in a casserole  
with a light cream sauce  
**20.00**

## Bourride Seafood Stew

A white Seafood stew from Normandy prepared  
with a variety of fresh fish and shellfish  
in white wine lemon light cream sauce  
OR  
in a tomato Saffron broth  
**24.00**

Vegetarian dishes available upn request

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Reservations taken only for parties of four or more.

*Added Gratuity:*

18% gratuity added to parties of 6 or more,  
the Entertainment card & discount any dining vouchers.  
20% gratuity will be added for parties over 10 guests.

All Crepes dishes and Entrees subject to a \$6 sharing charge.

Sage Cafe • Ft. Lauderdale

Sage Oyster Bar • Hollywood

Sage Brasserie • Gulfstream Park

Sage • Catering

Our Famous Sunday Brunch  
Coming Soon

**Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**