

SOUP

Seafood Soup – 9

Locally inspired soup of the day – 7

SALADS

Spinach

maple, toasted pecan, shaved Parmesan
warm bacon cherry tomato dressing – 10

Arugula

prosciutto, walnuts, cucumber
dried cranberries, roast garlic drizzle – 12

Mesculen

roasted beets, feta, pickled red onions
grapefruit, tarragon vinaigrette – 10

Romaine

crispy bacon, sour dough crouton
shaved Parmesan
roast garlic Caesar dressing – 11

Tomato

Hot house tomato, bocconcini
balsamic vinaigrette, garlic focaccia – 14

APPETIZERS

Panko crusted crab cake

cumin remoulade, pico de gallo
mixed greens – 13

Spring rolls, fresh ginger

peppers, napa cabbage
sesame soy dipping sauce – 10

Tomato chili shrimp

sautéed leeks, grilled focaccia – 11

Tasting plate – 13

- Chili shrimp
- Spring roll
- Crab cake, pico de gallo

BURGERS

Getaway farms 6 oz. grass fed beef
leaf lettuce, tomato, housemade pickle – 16

🍃 Roasted Roma tomato, caramelized onion,
rosemary aioli, Havarti

🍃 Oulton's double smoked bacon, Gruyère cheese

🍃 Saege grainy dill Dijon, banana pepper slaw

Haddock burger

cereal crusted haddock
red leaf lettuce, tomato – 13
fish Friday style – 15

PASTA

Double smoked bacon penne
cherry tomato, roasted garlic
caramelized onions, EVOO
goat cheese – 15

Roasted butternut squash ravioli
hazelnuts, Parmesan cream – 16

Jumbo shrimp and scallops

hoisin, ginger, chilies
rice noodles – 17

Lobster ravioli

lemon cream, dill, Parmesan – 18

Shrimp linguini

sundried tomato, shallot, garlic
spinach, white wine – 17

Spaghetti Napoli

crushed tomatoes, meatballs
chili, provolone – 17

Maritime fettuccine

Digby scallops, shrimp, lobster
salmon, cream, parsley, tarragon – 22



PIZZAS

BBQ

roasted Oulton's free range chicken
Garrison red BBQ sauce
poblano peppers, Foxhill Havarti – 16

Pesto

roasted garlic, caramelized onion
poached pear, walnut oil
Jarlsberg – 15

Artichoke

prosciutto, diced tomatoes
roasted red peppers, oregano
mozzarella – 15

Braised pork

tomato sauce, sautéed leeks
red onion, cherry tomatoes
arugula – 15

Meatball

tomato sauce, wilted spinach
mozzarella – 16

Chefs' creation – 15

ENTRÉES

Getaway farms grilled 6 oz striploin
wild mushroom risotto
braised shallot jus – 22

Supreme of chicken

pistachio and goat cheese
spiced pan jus
roasted fingerling potatoes – 21

Searred Digby scallops

braised Oulton's bacon
butternut squash, pumpkin purée
grape tomatoes, spinach – 22

Curried pork tenderloin

sweet peas, coconut, bacon cream
jasmine rice, apple chutney – 21

Roasted duck breast

cinnamon scented barley
Calvados cream – 20

Salmon

maple brined, roasted beet
risotto, buttered lemon asparagus
blackberry gastrique – 22

Braised lamb shank

white bean stew
honey saffron poached turnip – 23

Root vegetable pot pie

thyme and Parmesan polenta
grilled Treviso, charred lemon – 19

* We use whole roasted chickens, not boneless.
For parties of more than 8 people, 15% gratuity is applied to bill.

Allergies or specific dietary needs must be brought to your servers attention.

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