

SOUP

Daily – 7

Oyster mushroom bisque
Mini Applewood grilled cheese – 8

Sæge seafood – 9



SALADS

Young spinach salad, pecans
Warm bacon, maple dressing – 10

House salad, avocado, red onion, cucumber
Toasted pumpkin seeds, feta vinaigrette – 10

Schezwan smoked salmon, fried rice noodle
Green beans, edamame, fresh leafy herbs
Lime ginger emulsion – 10

Whole leaf caesar
Sea salt crostini, crispy panchetta
Lemon confiture – 9

STARTERS

Pan steamed mussels
• Jack Daniels, lime with lemon preserve – 12
• Smoked tomato, basil – 12

Crispy gingered vegetable spring rolls
Chili mandarin orange sauce – 10

Corn-crusted crab cakes, seared arugula
Corn salsa and garlic cream – 12

Fruetta, black bean, avocados
Ancho pico de galo – 10

Tasting platter
Vegetable spring roll / crab cake / Fruetta – 14

Caramelized onion, blue cheese, fig tart
Pomegranate lacquer, sweet potato gaufrettes – 12

Eggplant Parmesan
Artichoke and lemon preserve fondue
Ciabatta crisps – 12



PIZZA

Salsa Verde, feta, smoked salmon – 14

Five mushroom, smoked tomato sauce
Mozzarella, fried sage leaves – 14

Ancho chicken, roast corn
Black bean tapenade, fresh cheese – 14

Farmers market pizza – 14

BBQ chicken, cilantro
Red onion, roasted red peppers – 14

Asparagus, sun dried tomatoes
Caramelized onion, goat cheese – 14

PASTAS

Braised lamb tortellini
Smoked roma tomato, caramelized squash – 18

Roasted red pepper lasagna
Arugula, cheddar, feta, mozzarella – 16

Cannaroni, curry chicken,* apple, peas – 16

Maritime fettuccine
Lobster, shrimp, scallops
Broccolini, sugar snap peas, roasted garlic cream – 21

Sæge Stir Fry
Sautéed beef, rice noodles, ginger
Vegetables, hoisin – 16

Lobster ravioli
Lemon pesto cream – 17

Pad Thai, peanut sauce, rice noodles
Shrimp, chicken* or tofu – 16

Penne puttanesca
Black olive, capers, crushed tomatoes, okra
Bocconcini cheese – 15

ENTREES

Seared Digby scallops
Merlot and thyme poached pears
Double smoked bacon lardoons
Goat cheese, toasted almonds – 22

Seared Atlantic haddock, toasted almonds
Herbes de Provence butter – 18

Applewood smoked double cut pork chops
Brown butter sage polenta, brandied romas
Field mushroom cream – 21

Vanilla seared beef tenderloin
Clove and grapefruit poached prawns
Parsnip puree – 28

Potato, sage wrapped salmon
Sweet potato and lobster springroll
Corn and edamame succotash – 24

Curry braised lamb shank
Cucumber and artichoke riatta,
Fried sour dough – 25

Balsamic braised fennel, pancetta stuffed chicken
Jamaican all spice pineapple chutney – 22

Oven roasted pepper manicotti
Ricotta, goat cheese, seared asparagus
Wilted rocket, cauliflower veloute – 19



5883 Spring Garden Road
Phone 902-429-1882
www.saege.ca

* 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.