

## SOUP

Daily – 7

Balsamic roasted roma tomato  
Cracked pepper croutons – 7

Sæge seafood – 9

## SALADS

Young spinach, pecans  
Warm bacon, maple dressing – 10

Whole leaf ceasar  
Sea salt crostini, crispy panchetta  
Lemon confiture – 10

House mesclun greens  
Roasted apple, pommery vinaigrette  
Dried cranberries, red onion, artichoke – 9

Tempura shrimp on rice noodles  
Shaved fennel, snow peas, apple  
Kumquat cilantro vinaigrette – 14

## STARTERS

Pan steamed mussels  
• Calvados candied shallot – 12  
• Coconut, madras curry – 12

Crispy gingered vegetable spring rolls  
Chili mandarin orange sauce – 10

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

Purple potato perogies  
Double smoked bacon, sharp cheddar  
Cinnamon, horseradish apple sauce – 10

Tasting platter – 12  
Spring roll – chili mandarin orange sauce  
Crab cake – corn salsa, garlic cream  
Fish cake – salt roasted beets, lemon dill cream

Sugar baby pumpkin tart  
House made cheese, coconut sage drizzle – 11



## PIZZA

Pumpkin seed pesto  
Arugula, roast chicken, gouda – 14

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

Grilled asparagus, Boursin, roasted romas  
Spicy squash, crushed tomato sauce – 15

Farmers market – 14

Blanco, white truffle, roasted garlic oil  
Artichoke, egg, parmesan – 14

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

## PASTAS

Cannaroni, chorizo, sirloin Bolognese  
Spinach, roasted red pepper, parmesan – 16

Roasted fall fennel, spinach lasagna  
Oven dried tomato oil – 15

Braised lamb penne  
Five spice roasted squash, tomato confit – 17

Maritime fettuccine  
Lobster, shrimp, Digby scallops  
Broccolini, sugarsnap peas  
Roasted garlic cream – 21

Sæge Stir Fry  
Sautéed beef, rice noodles, ginger  
Vegetables, hoisin – 15

Lobster ravioli  
Lemon pesto cream – 17

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



## ENTREES

Braised lamb shank, orange anise jus  
Cracked pepper grilled leek, truffle roasted romas  
Yukon gold, butter milk mash – 25

Grilled beef striploin  
Sage, gorgonzola compound butter  
Merlot braised shallots jus, parsnip fritters – 25

Chicken supreme  
Butternut squash, chorizo, boursin stuffed  
Maple cider glaze, pumpkin seed brittle – 21

Pan seared Atlantic Salmon  
Forbidden black rice  
Roasted garlic, lobster, mussel bisque – 24

Grilled double cut Pork chop  
Kumquat thyme, plum chutney  
Rutabaga, yellow beet hash cakes – 23

Pan seared haddock, toasted almonds  
Herbes de Provence butter – 18

Pan seared Digby scallops  
Cranberry roasted beet ragout – 22

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



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\* 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.