

# SAGE Bistro AND WINE LOUNGE

## DINNER

### SOUPS & SALADS

**Soupe du Jour** | daily creation | \$8

**Onion Soup Gratinée** | caramelized onions | Sherry | chicken broth | Gruyère | \$11

**Simple Greens** | balsamic vinaigrette | tomato | cucumber | bell pepper | \$10

**Harvest Spinach Salad** | maple-Dijon vinaigrette | Fairwind Farms goat feta  
Roasted pumpkin seeds | local egg | pickled beets | fresh apple | \$16

### APPETIZERS

**Grilled vegetable plate** | market grilled vegetables | Fairwinds Farm goat feta |  
Balsamic syrup | Parthena Greek olive oil | \$15

**Cheese board** | 4 cheeses | port frozen grapes | candied pecans | fig jam | pure crackers | \$22

**Duck Rillettes** | you don't have to like duck to love this! | Riesling braised cold  
duck confit | lingonberry compote | petite cornichon | grilled baguette | \$20

**Petite Seafood Bouillabaisse** | saffron-fennel tomato broth |  
seared scallop | whitefish | steelhead trout | grilled baguette | \$17

**Sautéed Wild Boar & Fennel Sausage** | tomato-basil sauce | parmesan | \$14

**Signature P.E.I. Mussels** | roasted shallot & garlic | white wine | cream | \$16

**House-made Potato Gnocchi** | Hazelnut pesto cream | tomato | bacon | parmesan | \$15

**Grilled Garlic Toast** | French baguette | \$5 Add Gruyère cheese | \$3

**Belgium-style Pomme frites** || truffle-chive aioli | \$9

## ENTREES

**Lois Lake, B.C. Steelhead Trout Fillet** | roasted fingerling potatoes  
Lemon-caper-fresh herb beurre blanc | seasonal vegetables | \$27

**Bacon wrapped, Broek Farms Berkshire Pork Meatloaf** | Dijon-sage cream sauce  
Roasted garlic Yukon gold mash | seasonal vegetables | \$26

**Signature Rosemary-Port Braised Lamb Shank** | roasted garlic-scallion Yukon mash  
Lamb jus | lemon-gremolata | seasonal vegetables | \$28

**Steak Frites** | 6oz Alberta beef sirloin | house-made pomme frites | \$26  
Choice of red wine demi glace or chimichurri sauce  
Add grilled vegetables \$4 or garlic sautéed prawns \$7

**Chicken Saltimbocca** | Mountainview farms flattened breast | prosciutto |  
Sage | Masala-herb-chicken reduction | roasted fingerling potatoes | seasonal vegetables | \$27

**Thai Yellow Curry Bowl** | chicken & prawns  
Coconut jasmine rice | lime yogurt | cilantro | grilled zucchini | \$27

Today's fresh pasta creation | please ask for today's offering | \$MP

**Organic Wild Mushroom Risotto** | roasted corn |  
butternut squash | parsnip chip | truffle oil | parm | \$23  
Add | \$7 wild boar & fennel sausage || \$8 grilled chicken breast || \$7 prawns

## SIDES FOR SHARING

Seasonal mixed grilled vegetables | \$8  
Roasted garlic-scallion Yukon mash OR roasted fingerling potatoes \$5  
Garlic toast | French baguette | \$6 | add Gruyère cheese | \$3  
Pomme frites | truffle-chive aioli | \$9

Please let us know of ANY allergies at time of ordering. Substitutions, where possible, may incur an extra cost. An 18% gratuity may be applied to parties of 7 or more and international guests. This suggested gratuity is merely a guideline based upon Canadian customs. Please feel free to adjust your gratuity, in either direction, at your discretion.