

SAGE BISTRO

at the University Centre

Starters

Chef's Daily Soup Cup \$6 Bowl \$7.50

Freshly Created

Classic French Onion Soup \$9

Braised Onions in Beef Broth, Finished with Sherry, Garlic Croûte & Gruyere Cheese

Tempura Calamari \$9

Wasabi & Tempura Battered Squid, Roasted Jalapeno with Yogurt Sauce

Crab Cakes \$10

Fresh Crab, Sweet Potato & Scallions, Seared in Chipotle Infused Oil, Daikon-Papaya Slaw & Lime Sour Cream

Salads

Mixed Greens \$8

Organic Micro Greens, Cherry Tomatoes, English Cucumber, Infused Herb Oil & White Balsamic Vinaigrette & Celeriac Crisps

Caesar Salad \$13

Romaine Lettuce Hearts, Creamy Garlic & Anchovy Dressing, Brioche Croutons, Double Smoked Pancetta Crisps & Asiago Cheese

Duck Carpaccio and Baby Spinach \$15

Cured Thiessen Farms Muscovy Duck Breast Carpaccio Baby Spinach, Sour Cherry Vinaigrette, Quail Eggs,

Toasted Cashews & Aged White Cheddar

Add On

Prawn Skewer \$7

Chicken Breast \$5

Entrees

Mediterranean Rotini \$15

Roasted Bermuda Onions, Bell Peppers, Garlic, Olive Oil, Fresh Roma Tomatoes, Kalamata Olives, Basil & Feta Crumble

Candied Salmon Fettuccini \$18

Candied Coho Salmon, Fresh Lemon Pepper Fettuccini, Ginger-Apricot Cream Sauce, Asparagus, Shitake Mushrooms & Baby Spinach

Butternut Ravioli \$16

Roasted Granny Smith Apples & Butternut Squash Sage "Beurre Noisette", Toasted Pecans & Asiago Cheese

Steak Frites \$17

Sterling Silver Sirloin, Bordelaise Sauce, Kennebec Fries & Gorgonzola Aioli

Guinness Braised Lamb Shank \$20

Lamb Shank Simmered in Guinness Stout, Cloves, Cinnamon, Rosemary & Garlic served with Yukon Gold Mashed Potatoes, Vegetables & Braising Jus

Chicken Supreme \$17

Pan Seared & Stuffed Chicken Breast with a Cornbread, Leek & Peppered Havarti Cheese

Served with Creole style Tomato Sauce, Chick Pea Panisse & Vegetables

Poached Salmon "a la Nage" \$19

Sockeye Salmon, Lemongrass, Ginger, Rice Wine "Court Bouillon", Sweet Butter, Sticky Red Rice & Vegetables

Butter Chicken \$15

Baked Boneless Chicken Thighs Marinated in Tandoori Spice, Creamy Coconut Butter Sauce & Basmati Rice

Chef's Vegan Creation \$16