



TO START

SOUPE DU JOUR \$7

SAGE BISTRO'S SIGNATURE ONION SOUP GRATINÉE \$8.75
caramelized onions, veal broth, baked oka cheese

HOUSE GREENS \$9
House Balsamic Vinaigrette, Roasted Pine Nuts, Roma Tomato

SPINACH SALAD \$11.95
Grilled Citrus Vinaigrette, Double Smoked Bacon, Mandarin Segments,
Goat Cheese & Roasted Red Pepper

COLD SMOKED ALBERTA TROUT \$12.50
On a Corn Galette, Horseradish Crème Fraîche

P.E.I. MUSSELS \$13
Sambal Roasted Garlic White Wine Cream Sauce

GRILLED VEGETABLE PLATE \$11.50
Assorted Grilled Vegetables, Goat Cheese, Balsamic Syrup, Cold Pressed Alberta Canola Oil

JANICE BEATON'S CHEESE SELECTION \$14
Port Soaked Frozen Grapes, Candied Pecans, Crackers

ALBERTA ANGUS FLANK STEAK SATAYS \$12
Garlic Soy Marinated & Grilled, Chipotle Garlic Aioli, On Chilled Ponzu Noodle & Julienne Vegetable Salad

BISTRO [most bistro items are of a portion that you could enjoy multiple courses]

SIGNATURE SEARED MAPLE SOY SALMON \$23
Chilled Noodle & Julienne Vegetable Salad in a Ponzu Vinaigrette

DAILY FRESH CATCH...MARKET PRICE...
Ask for daily offering

FREE-RUN CHICKEN BREAST SUPREME \$24
Mushroom, Shallot, Cashew, Sage Stuffing Brown Rice Mushroom Pilaf, Sage Demi Glace

SEARED DOUBLE CUT PORK CHOP \$25
Stuffed with Oven Dried Thyme Tomatoes, Spinach, And Smoked Sylvan Star Gouda,
Roasted Potato Wedges

CHIPOTLE ESPRESSO BISON STRIPLOIN \$30
Maple Blueberry Butter, Butter Yukon Gold Mash

CHICKEN & PRAWN CURRY BOWL \$25
Yellow Thai Curry, Coconut Jasmine Rice, Lime Yogurt

ALBERTA VENISON MEATLOAF \$22
Wild Forest Mushroom Gravy, Butter Yukon Gold Mash

BRAISED LAMB SHANK \$23
Lamb Jus, Sweet Potato Wedges

PENNE ARRABBIATA \$16
Rich Roma Tomatoes, Garlic & Chile Sauce
Add Chorizo Sausage, 5 Prawns or Chicken \$5

SAGE RISOTTO \$16
Snow Peas, Oven Dried Tomatoes, Yellow Pepper Coulis
Add Chorizo Sausage, 5 Prawns or Chicken \$5

SIDES ~ IDEAL FOR SHARING...

House Cut Pomme Frites & Red Pepper Aioli \$7

Sweet Potato Fries with Red Pepper Aioli \$8.50

Seasonal Selection of Vegetables \$7

Sautéed Baby Button Mushrooms \$8

The "Urban Baker's" Apple Flax Sourdough

Garlic Toast \$6.50

Oka Cheese Toast \$7.75



Please inform us of any food allergies before ordering

We are a cellular-free environment! Thank you.

A 17% gratuity may be applied to parties of 7 or more

Corkage Fee: \$20/75cl