



"On the Water"
at Historic City Point New Haven
100 South Water St.
203-787-3466
www.sageamerican.com

New Haven Restaurant Week

Sunday, November 11th through Friday, November 16th

Four Course Prix Fixe Dinner
*with Glass of *Cielo Pinot Grigio or Pinot Noir*
\$32.00

Not including sales tax or gratuity

Cup of Soup

Choice of:

Clam Chowder, Lobster Bisque or French Onion
Or Junior Shrimp Cocktail

Salad

Choice of:

Heart of Iceberg, Caesar or Mixed Field Greens

Entrée

Choice of:

Herb Crusted Salmon
Fresh Atlantic Salmon filet baked with mustard dill crumb crust
May also be blackened, orange glazed or simply grilled

Lemon Crusted Chicken Breast

Boneless double breast with a spicy lemon crust

Sage American Sirloin Steak

A juicy, seasoned, Certified Angus Beef Steak served with a side of barbeque steak

Coconut Shrimp

Served with Sweet Hot Chili Sauce and Cocktail Sauce

Dessert

Choice of:

Vanilla Bean Ice Cream, Raspberry Sorbet
Creamy Baked Cheesecake, Dark Chocolate Mousse

Complimentary Glass of Cielo Pinot Grigio or Pinot Noir

Cielo Pinot Grigio.....Italy, A Wonderfully refreshing popular grape variety from the Veneto region, delicate flavours of green apple with a lingering after taste of Artemisia flowers.

Cielo Pinot NoirItaly, A young red with 75% Pinot Noir Grapes, A Light Ruby Red colour, with a bouquet of raspberry and huckleberry.

Glass.....\$5.00.....Bottle.....\$19.00

We appreciate any contribution or \$1 donations from diners to benefit the Connecticut Food Bank