

Fond of you, Fondue

Sage 2025 Valentine's Day Menu



Thursday Feb 13 – Sat Feb 15

Reservations Recommended

218 454-7243



Four course dinner for one 65 OR two 120

Starter

Garlic Wine Cheese Fondue for two

Salad

Apple, Bacon and Blue Cheese salad

Entrée Choose An Option Below

1. Seared Rib Eye -with wild mushroom risotto and seared asparagus
2. Salmon with a dijon cream sauce- with sweet potato risotto and bacon wrapped asparagus
3. Creamy Wild Mushroom and Zucchini Braided Pasta

Dessert

Chocolate Fondue for two

If you choose to fon-don't.....

Appetizers

Garlic Wine Cheese Fondue for two 20

Portabella Fries 14.5

Baked Bruschetta 14

Dinners

Seared Rib Eye—35

Salmon W/ Dijon cream sauce—33

Creamy Wild Mushroom and Zucchini
Braided Pasta—24

Walleye Dinner—*with soup or salad,
smashed potatoes and asparagus* 32

Thai Peanut Stir Fry—*chicken or tofu
served with fresh veggies and a spring
roll* 22 shrimp 26

Handhelds

Sage Ryebein -or- Wagyu burger with soup, salad
or potato choice 19

Salads

Apple, Bacon and Blue Cheese salad
—*fresh apples, candied pecans, blue cheese,
seared chicken breast with fresh maple dijon
vinaigrette* 19

Wild Rice Dragon Bowl—*smoked salmon, wild
rice, slaw, mixed greens and walnuts* 21

Desserts

Chocolate Fondue for two 19

Chocolate Orange Cheesecake 8.5

Raspberry Tiramisu w/ strawberry love notes 9.5

***Desserts also available as pre-order pick up, hint
hint*