Sage on 47th

3 COURSE DINNER $49

CHOOSE 1 DISH FROM EACH COURSE

BEVERAGE, TAX AND GRATUITY NOT INCLUDED

1st COURSE

CAESAR SALAD – Romaine, Calabrian chile brittle, Reggiano cheese, focaccia croutons.

SPINACH SALAD – Local honey & orange dressing, goat cheese, figs, blueberries & roasted walnuts.

TUNA TATAKI – Togarashi seared Bluefin Tuna over spicy Thai peanut noodles, scallions.

2nd COURSE

CRISPY AIRLINE CHICKEN – Florida Cracker Hot Sauce & buttermilk brined, served over seasonal vegetables with house Ranch & homeade pickles.

PORK CHEEKS – braised & served over creamy polenta with red wine veal gravy.

3rd COURSE

Key Lime Pie

OR

Chocolate Peanut Butter Pie

For an additional $10 enjoy our House Margarita,
Redwood Old Fashioned or
The Best Espresso Martini in Town

SAVE · SUPPORT · CELEBRATE
10 YEAR ANNIVERSARY
SIZZLE DINING
SOUTHWEST FLORIDA
SEPTEMBER 1 - 30, 2026

SAGE
ON 47TH

SCAN HERE TO DIRECTLY BENEFIT BLESSINGS

$1.00 FROM EVERY MEAL SOLD BENEFITS SOUTHWEST FLORIDA CHAPTER BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions