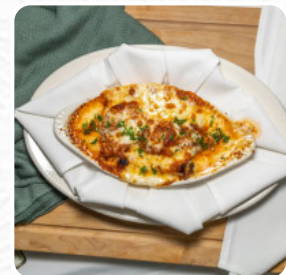
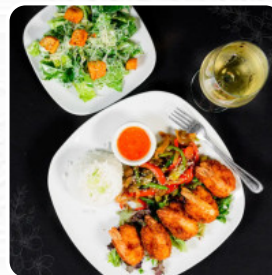




Sage Bistro Menu

<https://menuweb.menu>

6615 North Atlantic Avenue Cape Canaveral, FL 32920, United States
+13217834548 - <http://www.sagebistroflorida.com/>



The place from Cape Canaveral offers **212** different **menus and drinks on [the menu](#)** for an average price of \$12.8. The restaurant received overall positive reviews. Customers praised the excellent service, ambiance, and well-rounded menu. The food was described as delicious and the staff were attentive. Some specific highlights mentioned include the truffles provided at the end of the meal, unique dishes like avocado mashed potatoes, and the quality of the wine list. While there were a few minor complaints about the size of the oysters and service speed, the general consensus was that it was a wonderful dining experience worth repeating.

Sage Bistro Menu



Desserts

ICE CREAM

Non Alcoholic Drinks

ICED TEA

Alcoholic Drinks

CABERNET

Pasta

PASTA ALFREDO

Vegetarian

GREEN BEANS

Seafood

BROILED SCALLOPS

\$26.0

Meat Dishes

MEATBALLS

Drinks

BEER

Rice

RISOTTO

Fish

SEA BASS

House Specialties

BAKED STUFFED CHICKEN

Chicken Dishes

CHICKEN FINGERS

\$7.0

Beef Dishes

FILET MIGNON

Steaks

RIBEYE STEAK

Soft Drinks

ICE TEA

Spirits

PINOT GRIGIO

Kids

WILD CAUGHT FISH FINGERS

\$7.0

Baked Potatoes

BAKED POTATO

South American Beef

NEW YORK STRIP

Fresh Juices

CARROT JUICE

Snacks And Side Dishes

SMALL SALAD

\$3.0

Chicken Wings

WINGS

Sage Bistro Menu



Ribs

PRIME RIB

Easy To Drink

PINOT NOIR

Hot Drinks

TEA

Large Plates

TUNA POKE

Beer On Draft

HURRICANE REEF PILSNER \$5.0

Bottled Beer

O'DOUL'S \$3.3

Lobster

LOBSTER POT PIE \$24.0

Draft Beers

YUENGLING \$3.5

Other Whites

PINOT GRIGIO SANTA MARGHERITA,
ITALY 2018

Non Alcoholic

WHITE ROCK GINGER BEER \$2.0

Fine Wines

SPARKLING GRUET, BLANC DE NOIR,
NEW MEXICO

Sides À La Carte

HOUSE BACON BRUSSELS
SPROUTS \$6.0

Sea Fare

CHORIZO CRUSTED SEA BASS
(OR CHEF'S FRESH CATCH) \$27.0

Pasta Specialtie's

HOMEMADE FETTUCCINI \$7.0

I Rossi (Red Wines)

PINOT NOIR, A TO Z, OREGON, 2016

Beer (Draught)

MILLER LIGHT \$3.5

Tasting Opportunities

TETHER CAB BLEND, NAPA
VALLEY, CALIFORNIA, 2014 \$68.0

House Wine \$6

WHITE ZINFANDEL

Franchia'S Vegan Lunch Box \$16

SALAD OF THE WEEK

Saturday - Bubbles

CHAMPAGNE, PIPER HEIDSIECK,
FRANCE

Draft Taps

DRAGON POINT IPA

Sage Bistro Menu



Beer Garden Specialties

PORK KNUCKLE \$30.0

Sandwiches

PAN SEARED TUNA

EGG ROLLS

Appetizers

COCONUT SHRIMP

SAUTEED MUSHROOMS ONIONS \$3.0

Wine

CHARDONNAY

MERLOT

Restaurant Category

BAR

DESSERT

Schnitzel

WIENER SCHNITZEL

SCHNITZEL

SCHNITZEL VIENNESE STYLE

Sauces

GUACAMOLE

MUSHROOM SAUCE

HOT SAUCE

Starters



DUCK SPRING ROLLS

HOMEMADE SOUP

GRILLED PORK CHOP

Soups



FISH SOUP

LENTIL SOUP

CHEF'S SALAD CREATION

MUSHROOM SOUP

Side Dishes

BAKED POTATO

MASHED POTATOES

RICE

HAND CUT FRIES \$3.0

Tapas

SAGE ESCARGOT \$13.0

CLAMS IN A BEER BROTH \$14.0

SAGE STYLE BUCO WINGS \$14.0

ORIGINAL BUCO WINGS \$14.0

Beer



STELLA ARTOIS \$5.0

BUD LIGHT \$3.5

MICHELOB ULTRA \$3.8

COORS LIGHT \$3.5

Salads

HOUSE SALAD

WEDGE SALAD

SIDE HOUSE SALAD \$4.0

CAESAR SALAD

SIDE CAESAR SALAD

TRADITIONAL CAESAR

Sage Bistro Menu



Entrées

PORK BELLY SLIDERS

SESAME TUNA

GARLIC MUSHROOMS

CRAB CAKE

CUP OF SOUP \$4.0

SPRING ROLLS

Dessert

CHEESECAKE

SALTED CARAMEL

APPLE CRISP AND ICE CREAM \$11.0

CAKE BALLS \$8.0

HOMEMADE VANILLA ICE CREAM \$4.0

CHEESECAKE BITES \$8.0

Other Wines

ROSE, BECKSTOFFER HOGWASH, NAPA, 2018

SPARKLING ROSE SPLIT, LUC BELAIRE RARE

INSOLIA, PRINCIPI DI BUTERA, SICILY, 2018

VERDEJO, BERONIA, RUEDA, SPAIN, 2017

BRUT SPLIT/PROSECCO SPLIT

BRUT SPLIT, LUC BELAIRE GOLD

BRUT BLANC DE BLANC, CHENET, FRANCE

PROSECCO, VILLA SANDI IL FRESCO, DOC, ITALY

BRUT, CAVA CREADOR, SPAIN

BRUT, DOMAIN CARNEROS, CARNEROS, CALIFORNIA

These Types Of Dishes Are Being Served



BREAD

TUNA STEAK

ICE CREAM

OYSTERS

FISH

SALAD

PASTA

DESSERTS

LAMB

SOUP

APPETIZER

LOBSTER

SIRLOIN STEAK

Uncategorized



SAGE'S ESCARGOT**

FRESH FISH CROQUETTES*

BUCO WINGS* **

LAMB POT ROAST*

SAGE ALFREDO^

CHORIZO CRUSTED SEA BASS*

PESTO CREAM SHRIMP

WILD CAUGHT FRESH CATCH

HOMEMADE PINEAPPLE KIMCHI

HOUSE BACON BRUSSELS SPROUTS^

SMOKED GOUDA POTATOES AU GRATIN

AVOCADO MASHED POTATOES

OMISSION \$3.8

Sage Bistro Menu



White Wines

CHARDONNAY, HARKEN, CALIFORNIA, 2018

CHARDONNAY, J LOHR RIVERSTONE, MONTEREY, CALIFORNIA, 2017

CHARDONNAY, WENTE MORNING FOG, CENTRAL COAST, CALIFORNIA, 2017

MOSCATO, CA' MONTEBELLO, ITALY, 2018

PINOT GRIGIO, BANFI SAN ANGELO, ITALY, 2016

RIESLING, NORTH BY NORTHWEST, OREGON, 2015

RIESLING, FRISK, AUSTRALIA, 2018

SAUVIGNON BLANC, LEXICON, MARLBOROUGH, NEW ZEALAND, 2018

SAUVIGNON BLANC, ST. SUPERY, NAPA VALLEY, CALIFORNIA, 2018

CHARDONNAY, BONTERRA, MENDOCINO, CALIFORNIA, 2017

CHARDONNAY, ALCANCE GRAN RESERVA, CHILE, 2015

CHARDONNAY, AU CONTRAIRE, RUSSIAN RIVER VALLEY, CALIFORNIA, 2017

CHARDONNAY, CAKEBREAD CELLARS, NAPA, CALIFORNIA, 2017

CHARDONNAY, ROMBAUER VINEYARDS, NAPA, CALIFORNIA, 2017/2018

CHARDONNAY, BECKSTOFFER SEMPER, SONOMA COAST, CALIFORNIA, 2017

SAUVIGNON BLANC, BECKSTOFFER SEVENTY FIVE, NAPA, CALIFORNIA, 2016

SAUVIGNON BLANC, MERRY EDWARDS, RUSSIAN RIVER VALLEY, CALIFORNIA, 2018

CHENIN BLANC/VIOGNIER, PINE RIDGE, CALIFORNIA, 2017

Ingredients Used



SHRIMP

BUTTER

GARLIC

MUSHROOMS

SHRIMP

SEAFOOD

SALMON

ESCARGOT

DUCK

BEEF

TUNA

SCALLOPS

BACON

BRUSSELS SPROUTS

VEGETABLES

CARAMEL

POTATOES

CARROTS

AHI TUNA

EGG

PORK MEAT

BEANS

Red Wines

BLEND, KULETO INDIA INK, NAPA, CALIFORNIA, 2015

CABERNET, J LOHR SEVEN OAKS, PASO ROBLES, CALIFORNIA, 2017

CABERNET, THE FEDERALIST, LODI, CALIFORNIA, 2016

CABERNET, JOSEPH CARR, PASO ROBLES, CALIFORNIA, 2016

Sage Bistro Menu



MALBEC, VICENTIN, MENDOZA,
ARGENTINA, 2015

MERLOT, J LOHR LOS OSOS, PASO
ROBLES, CALIFORNIA, 2016/2017

PINOT NOIR, BENTON-LANE,
WILLAMETTE VALLEY, OREGON, 2015

ZINFANDEL, 1000 STORIES, CALIFORNIA,
2016

BLEND, INSURRECTION, SOUTH
EASTERN AUSTRALIA, 2016

BLEND, SEXUAL CHOCOLATE,
CALIFORNIA, 2016

CABERNET, MICHAEL DAVID RAPTURE,
LODI, CALIFORNIA, 2016

CABERNET, STAG 'S LEAP ARTEMIS ,
NAPA, CALIFORNIA, 2016

CABERNET, LOVE HAMMER, NAPA,
CALIFORNIA, 2015

CABERNET, VENGE SILENCIEUX, NAPA
VALLEY, CALIFORNIA, 2016

CABERNET, CAYMUS, NAPA,
CALIFORNIA, 2016/2017

MERLOT, FROG'S LEAP, NAPA,
CALIFORNIA, 2015

PINOT NOIR, HAHN CALIFORNIA, 2017

PINOT NOIR, PENNER-ASH,
WILLAMETTE VALLEY, OREGON, 2016

ZINFANDEL, ROMBAUER, NAPA VALLEY,
CALIFORNIA, 2016

SHIRAZ, THE FOOTBOLT, MCLAREN
VALE, AUSTRALIA, 2016

COTES DU RHONE, JEAN LEPETIT,
FRANCE, 2015

BORDEAUX, LA CROIX DE RENAUD,
FRANCE, 2012

BORDEAUX, PRINCE RUBIS RESERVE,
FRANCE, 2015

CHATEAUNEUF DU PAPE, PIERRE
ROUGON, FRANCE, 2015

TEMPRANILLO, RIETOS ROBLE, RIBERIA
DEL DUERO, SPAIN, 2014

TEMPRANILLO BLEND, XIII LUNAS,
RIOJA, SPAIN, 2014

PRIMITIVO, SASSEO, SALENTO, ITALY,
2016

CHIANTI CLASSICO, TENUTA DI
ARCENO, ITALY, 2015

BARBARESCO, RIVETTI MASSIMO, ITALY,
2012

BAROLO, MIRAFIORE, ITALY, 2014

VINO NOBILE DI MONTEPULCIANO,
CONTUCCI, ITALY, 2010

BRUNELLO DI MONTALCINO, BANFI,
ITALY, 2016

CARMENERE, CONCHA Y TORO,
TERRUNYO, CHILE, 2017

Sage Bistro

6615 North Atlantic Avenue Cape
Canaveral, FL 32920, United
States

Opening Hours:

Monday 17:00 - 22:00
Tuesday 17:00 - 22:00
Wednesday 17:00 - 22:00
Thursday 17:00 - 22:00
Friday 17:00 - 22:00
Saturday 17:00 - 22:00

Made with [Menu](#)

