

Dinner Menu



SOUPS, SALADS & SMALL PLATES

All soups & salads are served with locally baked bread.

La Sagesse Soup Du Jour 20.00

Our soups are prepared with fresh, local ingredients.

La Sagesse Chef Salad 52.00

Our mixed green salad, topped with grilled fresh tuna, cheddar cheese, hard-boiled eggs, and assorted sliced local vegetables. Served with our island-famous “Pink” salad dressing.

The Grecian 38.00

Fresh, local mixed greens, topped with chopped tomatoes, cucumbers, peppers, red onions, feta cheese, and black olives. Served with balsamic vinaigrette dressing.

Caesar Salad 38.00

Crisp, local romaine lettuce tossed with our house-made classic Caesar dressing, topped with garlic-herb croutons and grated parmesan cheese. Add-Ons: Blackened Shrimp +\$28, Grilled Chicken Strips +\$20, Grilled Catch of the Day, +\$25

Spice Isle Mixed Salad 26.00

Fresh, local mixed greens, served with our island-famous “Pink” dressing.

No add-ons available for this salad.

Classic Fish Cake 24.00

Homemade fish cake topped with a seasonal fruit chutney. Served with a side of fresh, local mixed greens.

SIDES

Sweet Potato Fries 16.00

French Fries 16.00

Potato Wedges 15.00

Plantain Chips 15.50

Seasonal Fresh Fruit Plate 21.00

LA SAGESSE
BEACH FRONT ISLAND DINING

All Prices in EC\$. Includes 15% VAT and 10% Additional Service Charge.



Dinner Menu



MAIN PLATES

All main plates are served with vegetable brown rice & seasonal vegetables.

(*)Does not include vegetable brown rice & seasonal vegetables.

Grilled Filet Mignon

Lean and tender beef, imported from the US, cooked to your liking.

95.00

Parmesan Crusted Pork Cutlet

Boneless pork cutlet that is crusted with grated parmesan cheese and cooked to a crispy outer coating.

58.00

Catch of the Day

Fresh, local fish that is seasoned and prepared to perfection. Served sautéed, pan-fried, or blackened.

60.00

Sesame Seared Tuna

Sushi-grade tuna served with wasabi mayo.

67.00

Fish & Chips*

Pan-fried, Panko crusted local fish strips served with house-made tartar sauce, french fries, and a side of creamy coleslaw.

55.00

La Sagesse Lambi Creole

Locally caught lambi (conch) that is pressure cooked and paired with some of the best West Indian spices, mixed in tomato base.

62.00

Penne Pasta*

Penne pasta topped with our delicious house-made marinara sauce, served with a side of mixed green salad. Add-Ons: Blackened Shrimp +\$32, Chicken Strips +\$22, Catch of the Day +\$27.

45.00

Spice Isle Shrimp

Large, local shrimp served either grilled in seasoned garlic butter, blackened, or curried with West Indian spices.

75.00

Grilled Lobster Tail

Delivered directly to us at La Sagesse Bay from surrounding waters. Our delicious Caribbean lobster tails are grilled and served with a garlic butter dipping sauce.

120.00

Lemon Chicken Piccata

A delightful, lemony chicken, prepared with locally raised chicken and island grown lemons. Served in a white wine sauce and tangy capers.

57.00

Vegetable-Tofu Coconut Curry

West Indian inspired, with tofu, vegetables, chickpease and Caribbean spices.

55.00

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