

# dinner menu

# Sago

## SMALL PLATES + STARTERS

### BRUSCHETTA CAPRIS

Grilled baguette, fresh mozzarella, Italian salsa fresca, balsamic glaze. 14

### BANG-BANG SHRIMP

Wild GA shrimp, sweet & spicy bang-bang sauce. 15

### JUMBO WINGS

Choice of buffalo, Thai chili, lemon pepper, or curry with ranch or blue cheese, carrots, celery. 16

## SOUP + SALAD

### SOUP OF THE DAY | CHICKEN GUMBO W/ RICE

Ask your server about today's selection. CUP 6 • BOWL 11

### SAGO SALAD

Seasonal mixed greens, heirloom tomatoes, cucumbers, shredded carrots, choice of dressing. 10

### CAESAR SALAD

Crisp romaine, sourdough croutons, sundried tomatoes, house Caesar dressing. 10

### HOUSE DRESSINGS

Peach-Balsamic Vinaigrette • Lemon-Herb Vinaigrette • Balsamic Vinaigrette • Thousand Island • Buttermilk Ranch • Classic Blue Cheese

### ADD A PROTEIN

Grilled or Fried Chicken +4 • Grilled or Blackened Shrimp +8 • Grilled or Blackened Salmon +8 • Grilled Yellow fin Tuna +9

### SESAME TUNA

Seared yellow fin tuna, soy, Asian slaw, pickled ginger, wasabi. 18

### GEORGIA ON MY MIND

Mixed greens, fried chicken, goat cheese, peaches, pecans, peach balsamic vinaigrette. 15

### GRILLED CHICKEN SALAD

Mixed greens, chicken, apples, grapes, cheddar cheese, bacon, pistachios, croutons. 16

## ENTRÉES

### CATCH OF THE DAY

Grilled or Blackened Flounder, rice pilaf and sautéed spinach. 18

### SHRIMP & GRITS

Wild GA shrimp, andouille sausage, creole sauce, a touch of cream, cheese grits, scallions, tomatoes. 26

### SALMON PRIMAVERA

Fresh salmon fillet, baby spinach, sundried tomatoes, zucchini, yellow squash, Orzo pasta. 24

### GEORGIA SHRIMP

Wild GA shrimp served fried, blackened, or broiled, rice pilaf, green beans. 25

### PORK TENDERLOIN

Pan-seared with guava glaze, sundried cherries, toasted pepitas, choice of two sides. 23

### BEER BATTERED FISH & CHIPS

Atlantic cod fillets, seasoned fries, house slaw, fresh lemon, tartar sauce. 24

### SAGO BURGER

8oz. burger [chuck, brisket, short rib blend], lettuce, tomatoes, pickles, onions, brioche, choice of one side. 18

### 1967 FRIED CHICKEN

Buttermilk fried chicken, mashed potatoes, cream gravy, choice of one side. 22

### RIBEYE

12oz. tenderloin of beef filet, choice of two sides. 36

### FILET MIGNON

8oz. tenderloin of beef filet, choice of two sides. 37

## BEVERAGES

Coca-cola

Diet Coke

Mr. Pibb

Sprite

Ginger ale

Mellow Yellow

Lemonade

Sweet tea

Unsweet tea

Arnold palmer

Coffee

## SNACKS + SIDES

Panko-fried okra 6

Gouda cheese grits 4

Mac & Cheese 5

Ham-hock collard greens 4

Wilted spinach 4

Roasted potatoes 4

Fries or tots 4

Green beans 4

Sauteed mushrooms 4

Rice pilaf 6

**EXECUTIVE CHEF:** Brian Kilchenstein

**CHEF DE CUISINE:** Travell Calloway

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We use all-natural meats & poultry, wild-caught seafood, and organic vegetables whenever possible. Our fry oil is free of trans-fats. Please inform your server of any allergies prior to ordering. 20% Gratuity added to parties of 6 or more.*