

lunch menu

Sago

SMALL PLATES + STARTERS

CHICKEN QUESADILLA

Grilled chicken, peppers, onions, cheddar cheese, pico de gallo, sour cream. 15

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

SEA PALMS SALAD

Hearts of palm, romaine, arugula, golden raisins, almonds, Gouda cheese, balsamic. 13

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

HOUSE CHICKEN TENDERS

Choice of dipping sauce: buffalo, Thai chili, honey mustard, ranch, or blue cheese. 15
[add fries or tots +3]

CAESAR SALAD

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

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

Served with fries, tots, house chips, southern coleslaw, or fresh fruit cup.

SAGO BURGER

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

TEQUILA LIME SHRIMP TACOS

Napa-Cilantro slaw, pico de gallo and cotija cheese. 18

PATTIE MELT

Angus burger, cheddar cheese, Swiss cheese, grilled onions, rye bread. 17

HAWAIIAN CHICKEN SANDWICH

Grilled chicken and fresh pineapple with a teriyaki glaze. 18

COUNTRY CLUB

Ham, turkey, cheddar cheese, Swiss cheese, bacon, lettuce, tomatoes, mayo, sourdough. 16

CHICKEN SALAD

Cranberry-pecan chicken salad, lettuce, tomatoes, croissant. 16

BUFFALO WRAP

Crispy chicken tenders, buffalo sauce, cheddar cheese, lettuce, tomatoes, ranch, herb tortilla. 16

THE BIRDIE

Grilled chicken, mushrooms, provolone cheese, lettuce, tomatoes, chili mayo, ciabatta. 16

CUBANO

Lean roast pork, ham, Swiss cheese, onions, yellow mustard, toasted hoagie roll. 17

BLACKSTONE REUBEN

Certified Angus corned beef, Swiss cheese, sauerkraut, thousand island, rye bread. 18

PHILLY CHEESESTEAK

Shaved choice beef grilled with mushrooms, onions, provolone cheese, toasted hoagie roll. 17

BEVERAGES

Coca-cola	Lemonade
Diet Coke	Sweet tea
Mr. Pibb	Unsweet tea
Sprite	Arnold palmer
Ginger ale	Coffee
Mellow Yellow	

SNACKS + SIDES

Panko-fried okra 6
Pretzel bites w/ beer cheese 13
Ham-hock collard greens 4
Wilted spinach 4
Roasted potatoes 4
Fries or tots 4
Green beans 4

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.