

dinner menu

Menu specials and soup changes daily.

Sago

SMALL PLATES AND 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

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

ENTRÉES

CATCH OF THE DAY

Daily fresh caught fish of the day. Ask your server about today's selection.

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

WILD CAUGHT 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

DINNER SPECIAL

BEVERAGES

Pepsi	Diet Dr. Pepper
Diet Pepsi	Sweet tea
Pepsi Zero	Unsweet tea
Starry	Arnold palmer
Mt. Dew	Coffee
Lemonade	
Dr. Pepper	

SESAME TUNA

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

LUMP CRAB CAKES

2 Fluffy Lump Crab Cakes, homemade remoulade sauce. 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

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

NY STRIP

110oz Robust in Flavor and Tenderness, choice of two sides. 36

SNACKS + SIDES

Gouda cheese grits 5
Mac & Cheese 6
Ham-hock collard greens
5 Roasted potatoes 5
Fries or tots 4
Sautéed mushrooms 5
Sautéed Spinach 5
Asparagus 6
Green Beans 5
Brussel Sprouts 5

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.