

# lunch menu

Menu special and soup changes daily.

## 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

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

## 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

### PATTIE MELT

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

### COUNTRY CLUB

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

### CHICKEN SALAD

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

## LUNCH SPECIAL

## BEVERAGES

Pepsi

Diet Pepsi

Pepsi Zero

Starry

Mt. Dew

Lemonade

Dr. Pepper

Diet Dr. Pepper

Sweet tea

Unsweet tea

Arnold palmer

Coffee

### 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

### SHRIMP PO' BOY

Housemade Remoulade, Lettuce, Tomato and one side. 18

### 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

## SNACKS + SIDES

Panko-fried okra 6

Pretzel bites w/ beer cheese 13

Ham-hock collard greens 5

Wilted spinach 5

Roasted potatoes 5

Fries or tots 4

Green Beans 5

# Sago

### 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

**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.*