

# lunch menu

## small plates + shareables

### 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**

### JUMBO WINGS

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

### BANG-BANG SHRIMP

Fried local shrimp, sweet & spicy bang-bang sauce. **15**

### SESAME TUNA

Seared yellowfin tuna, aged soy, wakame, pickled ginger, wasabi. **18**

### HOUSE CHICKEN TENDERS

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

### JEFFROCK NACHOS

Choice of beef or chicken, freshly made corn tortillas, black beans, tomatoes, jalapeños, cheddar cheese, pico de gallo, sour cream. **15**

## soup du jour

### CHEF SHILOH'S CHOICE

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

## lunch feature

### CHEF'S CHOICE

Ask your server about today's offering.

## farmer's market salads

### SAGO SALAD

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

### SEA PALMS SALAD

Hearts of palm, romaine hearts, arugula, golden raisins, toasted almonds, gouda cheese, balsamic. **13**

### 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**

### SAVALAS

Crisp romaine, cast iron salmon, feta cheese, kalamata olives, onions, cucumbers, tomatoes, lemon-herb vinaigrette. **18**

### JO-JO'S SALAD

Mixed greens, grilled chicken, apples, grapes, cheddar cheese, bacon, pistachios, croutons, lemon-herb vinaigrette. **16**

### HOUSE DRESSINGS

Peach-Balsamic Vinaigrette • Lemon-Herb 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 Yellowfin Tuna +9

# burgers + sandwiches

*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**

## BLACK BEAN BURGER [vegetarian]

Grilled mushrooms, provolone cheese, lettuce, tomatoes, pickles, brioche. **16**

## PATTIE MELT

Angus burger, cheddar cheese, swiss cheese, grilled onions, rye bread. **17**

## CATFISH SANDWICH

Crispy catfish filet, creole remoulade, lettuce, tomatoes, ciabatta. **15**

## COUNTRY CLUB

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

## CHEF SHILOH'S CHICKEN SALAD

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

## ADDITIONS +2

Applewood Smoked Bacon · Sautéed Mushrooms · Grilled Onions · Over-Easy Egg · Avocado

## CHEESE +1

Cheddar · Swiss · Pepper-Jack Provolone · American

## 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**

# flatbreads

*Please allow extra time for preparation.*

## FOUR CHEESE

Romano, parmigiana, mozzarella & provolone blend, house tomato sauce. **14**

## STEAK HOUSE

Sirloin, mushrooms, gorgonzola, arugula, tomatoes. **18**

## PEPPERONI

Pepperoni, mozzarella & provolone blend, house tomato sauce. **17**

## MARGHERITA

Fresh tomatoes, mozzarella, red sauce, basil. **16**

# 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

House remoulade

## PRETZEL BITES 13

House beer cheese

## HAM-HOCK COLLARD GREENS 4

## WILTED SPINACH 4

## ROASTED POTATOES 4

## TODAY'S FRESH VEGETABLE 4

## FRIES OR TOTS 4

## SAGO SIDE SALAD 7

## CAESAR SIDE SALAD 7



*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.*