

dinner menu



SMALL PLATES AND STARTERS

BANG-BANG SHRIMP

Wild GA Shrimp, Sweet & Spicy Bang-Bang Sauce | 15

JUMBO LUMP CRAB CAKES

(2) Jumbo Lump Crab Cakes, House Made Remoulade | 18

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

Cup 6 • Bowl 11

SAGO SALAD

Seasonal Mixed Greens, Heirloom Tomatoes, Cucumbers, Shredded Carrots, Choice of Dressing | 10

CAESAR SALAD

Crisp Romaine, Sourdough Croutons, Sun-dried Tomatoes, House Caesar Dressing | 10

HOUSE DRESSINGS

Peach-Balsamic Vinaigrette • Lemon-Herb Vinaigrette • Balsamic Vinaigrette • Thousand Island • Buttermilk Ranch

ADD PROTEIN

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

SEAFOOD

CATCH OF THE DAY

Chef Selected Catch of the Day | 36

SALMON PRIMAVERA

Fresh Salmon Fillet, Baby Spinach, Sun-dried Tomatoes, Zucchini, Yellow Squash, Orzo Pasta | 26

WILD CAUGHT SHRIMP

Wild Caught Shrimp Served Fried, Blackened, or Broiled, with Rice Pilaf, Broccoli | 25

SHRIMP & GRITS

Wild GA Shrimp, Andouille Sausage, Creole Sauce, a Touch of Cream, Cheese Grits, Scallions, Tomatoes | 26

BEER BATTERED FISH & CHIPS

Cod, Seasoned Fries, House Slaw, Fresh Lemon, Tartar Sauce | 24

DINNER SPECIAL

Daily Dinner Special

BEVERAGES

Pepsi	Unsweet Tea
Diet Pepsi	Sweet Tea
Pepsi Zero	Arnold Palmer
Starry	Coffee
Mt. Dew	
Lemonade	
Dr. Pepper	
Diet Dr. Pepper	

SESAME TUNA

Seared Yellow Fin Tuna, Soy, Asian Slaw, Pickled Ginger, Wasabi | 18

SAUTEED MUSSELS

P.E.I. Mussels, Shallot, Garlic, Tomato, Jalapeno, Fresh Herbs, White Wine-Butter Sauce, Grilled Baquette | 19

GEORGIA ON MY MIND

Mixed Greens, Fried Chicken, Goat Cheese, Peaches, Pecans, Peach Balsamic Vinaigrette | 15

JO-JO SALAD

Mixed Greens, Grilled Chicken, Apples, Grapes, Cheddar Cheese, Bacon, Pistachios, Croutons | 16

SIGNATURE

SAGO BURGER

8oz. Burger [Chuck, Brisket, Short Rib Blend], Lettuce, Tomatoes, Pickles, Onions, Brioche | 18

1967 FRIED CHICKEN

Marinated Fried Chicken, Mashed Potatoes, Cream Gravy, Choice of One Side | 26

STEAK

NY STRIP

10 oz. Robust in Flavor and Tenderness, Choice of Two Sides | 36

RIBEYE

12 oz. Marbled, Center Cut Steak with Full Beefy Flavor, Choice of Two Sides | 38

FILET MIGNON

8 oz. Tender, Center Cut Filet, with a Buttery Texture and Subtle Beef Flavor, Choice of Two Sides | 42

SNACKS + SIDES

Mac & Cheese | 5
Fries or tots | 4
Mashed Potatoes | 5
Spinach | 5
Green Beans | 5
Okra | 5
Broccoli | 5
Roasted Potatoes | 5
Asparagus | 5
Collard Greens | 5

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. 22% Gratuity added to parties of 6 or more.

EXECUTIVE CHEF: ALEX MYERS