

lunch menu



SMALL PLATES + STARTERS

PRETZEL BITES

Soft, bite-sized pretzels with a golden-brown crust and fluffy center. 13

BANG-BANG SHRIMP

Wild Caught shrimp, sweet & spicy sauce. 15

HOUSE CHICKEN TENDERS

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

SOUP + SALAD

SOUP OF THE DAY

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 •

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

CHICKEN SALAD

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

LUNCH SPECIAL

Daily Lunch Special

BEVERAGES

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

SESAME TUNA

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

JUMBO WINGS

Choice of Buffalo, Thai chili, or Lemon Pepper, with Ranch or Blue Cheese, Carrots, Celery. 16

CAESAR SALAD

Crisp romaine, sourdough croutons, sun-dried tomatoes, house Caesar dressing. 10

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

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

Corned Beef, sauerkraut, 1000 island, swiss cheese, rye bread. 18

PHILLY CHEESESTEAK

Shaved Beef, Mushrooms, Onions, Provolone, Hoagie Roll. 17

SNACKS + SIDES

Fries or Tots. 4
Roasted Potatoes. 5
Green Beans. 5
Asparagus. 5
Spinach. 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