

dinner menu

small plates + starters

SESAME TUNA

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

BRUSCHETTA CAPRIS

Grilled baguette, fresh mozzarella, Italian salsa fresca, balsamic glaze. 14

BANG-BANG SHRIMP

Fried local 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

CHICKEN QUESADILLA

Grilled chicken, peppers, onions, cheddar cheese, pico de gallo, sour cream. 15

JEFFROCK NACHOS

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

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]

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, mixed greens, 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, 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

flatbreads

Please allow extra time for preparation.

FOUR CHEESE

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

STEAK HOUSE

Sirloin, mushroom, gorgonzola, arugula, tomato. 18

PEPPERONI

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

MARGHERITA

Fresh tomato, mozzarella, red sauce, basil. 16

entrées

SHRIMP & GRITS

Local shrimp, andouille sausage, holy trinity creole sauce, a touch of cream, cheese grits, scallion, tomato. **26**

SALMON PRIMAVERA

Fresh salmon fillet, baby spinach, sundried tomato, zucchini, yellow squash, Israeli couscous. **24**

CATFISH

Twin catfish fillets, served fried or blackened, rice pilaf, today's fresh vegetable. **23**

GEORGIA SHRIMP

Local shrimp, served fried, blackened, or broiled, rice pilaf, today's fresh vegetable. **25**

BLUE BAYOU

Lump blue crab cakes, fresh lemon, creole remoulade, rice pilaf, today's fresh vegetable. **33**

FISH & CHIPS

Atlantic cod fillets, seasoned fries, house slaw, fresh lemon, tartar sauce. **24**

ENTRÉE ADDITIONS

Lump Blue Crab Cake +10 · Grilled Shrimp (6) +8 · Sautéed Mushrooms +2

PORK TENDERLOIN

Pan seared with guava glaze, sundried cherries, toasted pepitas, rice pilaf, wilted spinach. **23**

SAGO FRIED CHICKEN

Buttermilk fried chicken, mashed potatoes, cream gravy, today's fresh vegetable. **22**

FILET MIGNON

8oz. tenderloin of beef filet, herb roasted potatoes, today's fresh vegetable. **37**

TOP SIRLOIN

10oz. center cut top sirloin steak, herb roasted potatoes, today's fresh vegetable. **32**

prime rib fridays

PRIME RIB FRIDAYS

Join us on Fridays from 5 to 9 p.m. for slow-roasted Prime Rib of Beef Au Jus, served with horseradish cream, roasted potatoes & today's fresh vegetable. [limited availability]

12OZ. CUT 36 | 16OZ. CUT 42

snacks + sides

PANKO-FRIED OKRA 6

House remoulade

PRETZEL BITES 13

House beer cheese

GOUDA CHEESE GRITS 4

HAM-HOCK COLLARD GREENS 4

WILTED SPINACH 4

MAC & CHEESE 5

ROASTED POTATOES 4

TODAY'S FRESH VEGETABLE 4

FRIES OR TOTS 4

SAGO SIDE SALAD 7

CAESAR SIDE SALAD 7

handhelds

Served with choice of one side.

SAGO BURGER

8oz. burger [chuck, brisket, short rib blend], lettuce, tomato, pickle, onion, brioche. **18**

BUFFALO WRAP

Crispy chicken tenders, buffalo sauce, cheddar, lettuce, tomato, ranch, herb tortilla. **16**

beverages

COCA-COLA

DIET COKE

MR. PIBB

SPRITE

GINGER ALE

MELLOW YELLOW

LEMONADE

SWEET TEA

UNSWEET TEA

ARNOLD PALMER

COFFEE

Sago

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.