



# DINNER MENU

DAILY • 5-9 P.M.

## SMALL PLATES + SHAREABLES

### CHEESE PLATE

Assortment of local, domestic, and imported artisanal cheeses, flatbread crackers, garnished with fresh fruit. 18

### SEA PALMS SPROUTS

Roasted brussels, pistachios, bacon, golden raisins, blue cheese, balsamic. 14

### JUMBO WINGS

Buffalo, Thai chili, or garlic Parmesan, ranch or blue cheese, crudité. 16

### HOUSE CHICKEN TENDERS

Buffalo, Thai chili, or garlic Parmesan, ranch or blue cheese, crudité. 15

### SESAME TUNA

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

### BANG-BANG SHRIMP

Fried local shrimp tossed in, sweet & spicy bang-bang sauce. 14

### BRUSCHETTA CAPRIS

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

## LOCALLY INSPIRED

### GEORGIA SHRIMP

Fried, blackened cajun style, or broiled scampi style, rice pilaf, fresh vegetables. 20

### CHICKEN COOP

Buttermilk fried chicken, macaroni & cheese, ham-hock collard greens. 22

### SHRIMP & GRITS

Local shrimp, andouille sausage, the holy trinity, Gouda grits, scallion, tomato. 26

### CAST IRON SALMON FILET

Peach BBQ, toasted peanuts, today's fresh vegetable, rice pilaf. 24

### THREE LITTLE PIGS

Pork Tenderloin medallions, Carolina Gold BBQ, crispy leeks, grits and greens. 23

### BLUE BAYOU

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

### FISH & CHIPS

Fried cod filets, seasoned fries, lemon, tartar sauce. 17

## THE BUTCHER'S SHOP

### PREMIUM HANDCUT STEAKS & CHOPS

Served with roasted potatoes & today's fresh vegetable.

### 8OZ. FILET MIGNON

Filet mignon, which means "thick, dainty slice" in French, comes from the tenderloin. It's so tender it'll melt in your mouth. 37

### 10OZ. CENTER CUT TOP SIRLOIN

A lean, well-flavored and tender steak cut from the center of the sirloin. 32

### 12OZ PORTERHOUSE PORK CHOP

A bone-in pork chop with the pork loin on one side of the T-bone and the pork tenderloin on the other. Brandy Peppercorn sauce. 24

### BLACK + BLUE BEEF TIPS

Blackened beef tenderloin tips, crowned with blue cheese crumbles. 26

### CHOPPED ANGUS STEAK

8 oz. certified Black Angus Beef, wild mushroom demi-glaze. 22

LUMP BLUE CRAB CAKE +10 • GRILLED SHRIMP (6) +8  
WILD MUSHROOM DEMI +1 • BRANDY PEPPERCORN SAUCE +1

## PRIME RIB FRIDAYS

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

12OZ. CUT 35 | 16OZ. CUT 40

*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.*



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## SNACKS + SIDES

### PANKO-FRIED OKRA 4

House Remoulade

### PRETZEL BITES 13

House beer cheese

### GOUDA CHEESE GRITS 3

### HAM-HOCK COLLARD GREENS 3

### MAC DADDY MAC & CHEESE 5

### ROASTED POTATOES 4

### TODAY'S FRESH VEGETABLE 3

### SAGO SIDE SALAD 7

### CAESAR SIDE SALAD 7

### FRIES OR TOTS 3

## HANDHELDS

*Served with fries, tots, house chips, southern coleslaw, or fresh fruit cup.*

### SAGO BURGER

6oz. choice chuck burger, lettuce, tomato, pickle, onion. 16

### BUFFALO WRAP

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

## SUNDAY BRUNCH BUFFET

SUNDAYS • 10:30 A.M.-2 P.M.  
ADULTS \$25 • CHILDREN \$12

Our popular Sunday Brunch continuously provides a unique selection of breakfast and lunch favorites each week, with decadent desserts, too.

## LITTLE ITALY

### PASTA PRIMAVERA

Fresh spinach, wild mushrooms, roasted peppers, onions, summer squash, rigatoni, pomodoro. 20

### LINGUINI LAGASSÉ

Wild mushrooms, tasso ham, cajun cream, tomatoes, scallions. 24

### PASTA DI MARE

Shrimp, scallops, lump crab, cavatappi pasta, sun-dried tomatoes, blush sauce. 27

### CLASSIC CHEESE PIZZA

Parmigiano reggiano, mozzarella and provolone blend, house tomato sauce. 14

### PEPPERONI PIZZA

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

### MARGHERITA PIZZA

Basil pesto, fresh mozzarella, tomatoes, fresh basil. 16

## TODAY'S SOUP

### CHEF'S CHOICE

Ask your server about today's selection. Cup 6 • Bowl 11

## DESSERTS

### HOUSE CHEESECAKE

Ask your server about today's offerings. 9

### PEACH MELBA

Fresh Georgia peaches, vanilla bean ice cream, raspberry melba sauce. 8

### KEY LIME PIE

Traditional Key West style pie with graham cracker crust. 9

### HÄAGEN-DAZS SORBET

Ask your server about today's offerings. 5

### ICE CREAM

Vanilla bean ice cream. 5

### PECAN PIE

Classic pecan pie with Kentucky bourbon infusion. 9  
[Make it A la mode +1]

## BEVERAGES

### COCA-COLA

### DIET COKE

### MR. PIBB

### SPRITE

### GINGER ALE

### MELLOW YELLOW

### LEMONADE

### SWEET TEA

### UNSWEET TEA

### ARNOLD PALMER

### COFFEE: REGULAR OR DECAF