

# For The Table

## CAJUN STEAK BITES\*

Zip sauce, frizzy onions, bleu cheese dressing. 14.99

## SAJO'S CALAMARI

Tomato, basil, lemon caper sauce. 14.99

## SAJO'S CRAB CAKE

House made lump crab cake, topped with Sajo's horseradish cream sauce. 13.99

## SAGANAKI (OPA!)

Kasseri cheese, flamed table side. 11.99

## MEATBALL ALFORNO

Tomato basil, alfredo, baked provolone and mozzarella. 11.99

## ASIAN POT STICKERS

Fried Asian pork pot stickers, served with sweet soy sauce. 11.99

## ARTICHOKE AND SPINACH DIP

Spinach, blend of cheeses, grilled pita. 14.99

## TATER TOT BOWL

Tater tots, applewood bacon, jalapeños, cheddar, scallions. 12.99

# Main Plate Salads

## PECAN CHICKEN SALAD

Sun dried cranberries, apricots, and granny smith apples with honey Dijon dressing. 19.99

## BLACK & BLEU STEAK SALAD\*

Cajun tenderloin, applewood bacon, tomatoes, gorgonzola, frizzy onions with bleu cheese dressing. 19.99

## APPLE WALNUT SALAD

Fresh granny smith apples, walnuts, dried cranberries, served with raspberry vinaigrette. 13.99  
Chicken Breast Add 7.00

## BERRY BLAST SALAD

Spring mix, goat cheese, walnuts, strawberry, blueberry, dry cranberries. 15.99  
Chicken Breast Add 7.00

## CAJUN SALMON SPINACH SALAD

Cajun salmon, sun dried apricot, cucumber, red onion, feta cheese, hardboiled egg, fresh spinach, with choice of dressing. 20.99

## CLASSIC CAESAR SALAD

Artisan romaine, croutons, asiago cheese with Caesar dressing. 12.99  
Chicken Breast Add 7.00  
Salmon Add 9.00 Shrimp Add 8.00

## SAJO'S GREEK SALAD

Spring mix, tomatoes, cucumbers, red onions, Greek olives, beets, pepperoncini, feta cheese with Greek dressing. 13.99  
Chicken Breast Add 7.00

# Soups

## FRENCH ONION

## SOUP DU JOUR

## LEMON RICE

## LOBSTER BISQUE

(Friday and Saturday only)



# DINNER SELECTIONS

## Specialty Pasta

Served with your choice of soup or salad. Caesar with entrée add 3.50

### BISTECA A LA GNOCCHI

Potato gnocchi tossed with garlic cream sauce, fresh mushrooms, spinach and Applewood smoke bacon, topped with sliced medallions of beef, garnished with asiago. 26.99

### TRADITIONAL LASAGNA

Lasagna pasta layered with housemade bolognese and Béchamel sauce and a blend of cheeses. 21.99

### LINGUINE

Linguine pasta tossed in our house-made tomato basil sauce and garnished with Asiago cheese. 16.99  
Two Meatballs Add 7.00

### CREAMY TUSCAN GARLIC CHICKEN

Breast of chicken sautéed with fresh garlic, fresh spinach, sundried tomatoes and parmesan cheese, finished with a touch of white wine and cream sauce, served atop of Aglio E Olio Pasta. 24.99

### FETTUCCINE ALFREDO

Fettuccine with garlic cream sauce. 18.99  
Chicken Breast Add 7.00

### PASTA PORTOFINO

Spinach and cheese ravioli, grilled chicken and spinach in a garlic cream sauce. 22.99

## Chicken & Veal

Served with your choice of soup or salad. Caesar with entrée add 3.50

### PECAN CHICKEN

Encrusted & pan-fried with honey Dijon sauce, served with rice and seasonal vegetables. 23.99

### CHICKEN or VEAL PARMESAN

Italian breaded chicken or veal, tomato basil sauce, baked mozzarella, served with a side of pasta. 23.99  
Chicken 23.99  
Veal 27.99

### CHICKEN or VEAL MARSALA

Mushrooms, fresh garlic, Marsala wine sauce, served with garlic mashed potatoes and seasonal vegetables. 23.99  
Chicken 23.99  
Veal 27.99

### ITALIAN CHICKEN CAPRESE

Italian breaded chicken breast, fresh mozzarella, fresh tomato, fresh basil and balsamic glaze, spinach and cheese filled ravioli, tomato basil sauce. 23.99

# Seafood

Served with your choice of soup or salad. Caesar with entrée add 3.50

## CEDAR PLANK SALMON

Norwegian wild caught salmon, charbroiled on a cedar plank, served with garlic mashed potatoes and seasonal vegetables. 27.99

## MARYLAND CRAB CAKES

House made lump crab cakes, pan seared to a golden brown, served atop of a sesame tangy slaw, Sajo's horseradish cream sauce, rice and seasonal vegetables, garnished with scallions. 24.99

## SAUTÉED PERCH

Fresh Canadian lake perch, seasoned low, rice and seasonal vegetables. 23.99

## SESAME BOURBON GLAZED SALMON

Norwegian wild caught salmon, sesame bourbon sauce, rice and seasonal vegetables. 27.99

## SCALLION ENCRUSTED FILLET OF SOLE

Pan fried sole, topped with our tomato basil & lemon caper sauce, served with rice and seasonal vegetables. 25.99

## PESCE LENTINI

Fresh Norwegian salmon, broiled to moist perfection, served over linguine pasta tossed with fresh spinach, garlic and olive oil on a bed of marinara. 26.99

# Beef and More

Served with your choice of soup or salad. Caesar with entrée add 3.50

## BOURBON TENDERLOIN\*

Beef tenderloin medallions charbroiled, topped with Kentucky mushroom bourbon sauce, served with garlic mashed potatoes and seasonal vegetables. 23.99

## STEAK PORTOBELLO\*

Beef tenderloin medallions tossed in a portobello mushroom and shallot sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables. 24.99

## ANGUS RIBEYE\*

Choice cut Prime ribeye, charbroiled to your taste. Garnished with onion ring, served with garlic mashed potatoes and seasonal vegetables. 39.99

## PRIME NEW YORK STRIP\*

14 Oz. Prime cut, charbroiled, garlic mashed potatoes, frizzy onions, zip sauce, seasonal vegetables. 36.99  
15.99 Add chicken 6 Add shrimp 8  
Add beef medallions 7

## STACKED MEATLOAF\*

Hearty baked meat loaf stacked with garlic red skin mashed potatoes, served with mushroom sauce, served with a side of vegetables. 22.99

## BOURBON STIRFRY\*

Broccoli, mixed peppers, pea pods, red onions, mushrooms bourbon sauce.  
15.99 Add chicken 6 Add shrimp 8  
Add beef medallions 7

# Banquet Facility

Check out our modern banquet facility, ideal for all your functions, from 15 to 150 people. Ask your server for a copy of our banquet information booklet.

