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EST. 1981

BANQUET FACILITY
FOR ALL OCCASIONS

STARTERS

CAJUN STEAK BITES*

Zip sauce, frizzy onions, bleu cheese sauce. 12.99

SAJO'S CALAMARI

Tomato, basil, lemon caper sauce. 11.99

SAGANAKI (OPA!)

Kasseri cheese, flamed table side. 9.99

HOMMUS

Mashed chickpeas, fresh garlic, lemon and tahini, grilled pita. 8.99

SPINACH & ARTICHOKE DIP

Artichoke, spinach, blend of cheeses, grilled pita. 9.99

CHICKEN QUESADILLA

Chicken, flour tortilla, bell peppers, caramelized onions, cheddar jack cheese, scallions, tomatoes served with sour cream and salsa. 10.99

SAJO'S CRAB CAKE

House made lump crab cake, Sajo's horseradish cream sauce. 8.99

SOUPS

FRENCH ONION

LEMON RICE

SOUP DU JOUR

LOBSTER BISQUE
(FRIDAY AND SATURDAY ONLY)

SALADS

CAJUN SALMON

SPINACH SALAD

Cajun salmon, sun dried apricot, cucumber, red onions, feta cheese, hardboiled egg, fresh spinach, with hot bacon dressing. 17.99

PECAN CHICKEN SALAD

Sun dried cranberries, apricots, and walnuts with honey Dijon dressing. 15.99

SAJOS GREEK SALAD

Artisan romaine, tomatoes, cucumbers, red onions, Greek olives, feta cheese with parmesan vinaigrette. 9.99

CLASSIC CAESAR SALAD

Artisan romaine, croutons, asiago cheese with Caesar dressing. 9.99

BLACK & BLEU STEAK SALAD*

Cajun tenderloin, applewood bacon, tomatoes, gorgonzola, frizzy onions with bleu cheese dressing. 16.99

APPLE WALNUT

CHICKEN SALAD

Fresh apples, char-broiled chicken breast, bell peppers, sun dried cranberries and walnuts with raspberry vinaigrette. 14.99

AVOCADO TENDERLOIN SALAD*

Crispy romaine, blackened tenderloin, grape tomatoes, sliced mushrooms, bell peppers, feta, avocado, served with parmesan vinaigrette. 16.99

ARUGULA SALAD

Fresh arugula, sun dried cranberries, red onions, walnuts, feta cheese with parmesan vinaigrette. 9.99

SAJOS WEDGE SALAD

Wedge of baby romaine lettuce, applewood bacon, tomatoes, bleu cheese crumbles, diced egg, and bleu cheese dressing. 9.99

SALAD ADD-ONS:

Chicken Breast 5.00 | Shrimp 8.00 | Salmon Fillet 10.00

PRIME BURGERS

1/2Lb Certified Prime Beef.

Served with soup or coleslaw.

Add Fries 2.00. Sub Beyond Burger for 2.99

SAJO'S PRIME BURGER*

American cheese, lettuce, tomatoes, pickles, on a brioche bun. 10.99

BACON BLEU BURGER*

Crumbled bleu cheese, applewood bacon, frizzy onions, lettuce on a brioche bun. 11.99

ANGUS BEEF SLIDERS*

Three Angus mini cheeseburgers, grilled onions, and American cheese, served on mini brioche buns. 11.99

SAJO'S GARLIC BURGER*

Fried Jalapeños, garlic aioli, provolone cheese, lettuce, tomato, onion, on a brioche bun. 11.99

GREEK BURGER*

Fresh crumbled feta cheese, lettuce, tomato, red onions and garlic aioli, on a brioche bun. 11.99

PATTY MELT*

Grilled onions, provolone cheese on grilled marble rye. 11.99

MUSHROOM ARUGULA BURGER*

Provolone cheese, sautéed mushrooms, fried Jalapeños, fresh arugula, garlic aioli on a brioche bun. 11.99

PORTOBELLO BURGER

Marinated grilled portobello mushroom cap, top with fresh mozzarella, roasted red peppers and heirloom tomatoes, fresh spinach, pesto aioli, on a brioche bun. 10.99

BEYOND BURGER

Plant based veggie burger, American cheese, garlic aioli, lettuce, tomatoes, red onions, on a brioche bun. 12.99



House Specialty Items  Gluten Free Items  Vegetarian Items

All items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.

SANDWICHES

Served with soup or coleslaw. Add fries 2.00.

EGGPLANT NAPOLEON SANDWICH ^(V)

Breaded eggplant, spinach, mushrooms, shallots, feta, tomato basil sauce, baked provolone, open faced Italian bread. 9.99

PERCH SANDWICH

Beer battered deep fried lake perch, American cheese, lettuce, tomato, and tartar, served on a brioche bun. 11.99

GROUPE REUBEN

Beer battered grouper, cheddar jack cheese, classic cole slaw, and tartar on a brioche bun. 11.99

CHICKEN SHAWARMA SANDWICH

Marinated blend of white and dark meat, house made garlic sauce, pickles, in a grilled pita wrap. 9.99

TUSCAN CHICKEN SANDWICH

Chicken breast, topped with sun dried tomato, fresh spinach in a garlic cream sauce, baked with a cheese blend, and pesto basil on a ciabatta bun. 10.99

CHICKEN BRUSCHETTA

Grilled chicken with baked mozzarella, topped with ammglio, arugula, pesto aioli served on a ciabatta bun. 10.99

CRAB CAKE MELT

House made lump crab cake, baby greens, tomatoes, provolone cheese, Sajo's horseradish cream sauce, on a ciabatta bun. 13.99

FRENCH ONION STEAK SANDWICH*

Beef tenderloin, caramelized onions, baked provolone cheese, on a ciabatta bun, French onion dipping sauce. 12.99

GREEK PITA WRAP

Grilled chicken, cucumbers, tomatoes, red onions, feta cheese, char-grilled pita, topped with house made parmesan vinaigrette. 10.99

CAPRESE CHICKEN SLIDERS

Grilled chicken medallions with Heirloom tomato, fresh basil leaves, fresh mozzarella, balsamic glaze on three mini brioche buns. 10.99

THREE FISH SLIDERS

Beer battered filet of sole, lettuce, tomato, American cheese and tartar sauce, served on three mini brioche buns. 12.99

FLATBREADS

Please Allow Approximate 12 Minutes Cooking Time

ATHENS FLATBREAD

Chicken, spinach, feta, caramelized onions, roasted garlic aioli. 11.99

CALIFORNIA CLUB FLATBREAD

Chicken, applewood bacon, tomatoes, avocado, mozzarella cheese with garlic aioli. 11.99

MEDITERRANEAN FLATBREAD

Chicken, artichokes, sun dried tomatoes, kalamata olives, mozzarella cheese, pesto aioli. 11.99

BLT FLATBREAD

Applewood bacon, tomatoes, mayonnaise, mozzarella cheese, baby greens, balsamic glaze. 11.99

CAPRESE FLATBREAD ^(V)

Fresh arugula, fresh mozzarella, fresh grape tomatoes, parmesan vinaigrette, tomato basil sauce, provolone cheese. 11.99

BBQ CHICKEN FLATBREAD

Chicken, cheddar jack, red onions, scallions, drizzled with Memphis barbecue sauce. 11.99

SAJO'S CLASSICS

Served with your choice of soup or salad. Caesar with entrée add 2.00

PECAN CHICKEN

Encrusted & pan-fried with honey Dijon sauce, rice, vegetables. 15.99

LEMON CHICKEN

Mushrooms, artichoke hearts, fresh garlic, lemon white wine sauce, mashed potatoes. 15.99

TRADITIONAL FISH N CHIPS

Filet of sole, hand dipped in our special tempura batter and deep fried, served with fries and cole slaw. 13.99

CEDAR PLANK SALMON

Norwegian wild caught salmon, charbroiled on a cedar plank, served with garlic mashed potatoes and seasonal vegetables. 17.99

SAJO'S RICE BOWL ^(V)

Sautéed fresh mushrooms, green beans, red onions and fire roasted red peppers, tossed with rice and toasted sesame ginger sauce. 10.99

LINGUINE SORRENTINO

Linguine pasta, tomato basil sauce, grape tomatoes, baked meatball, fresh mozzarella and fresh basil. 13.99

CREAMY TUSCAN GARLIC CHICKEN

Breast of chicken, sautéed with fresh garlic, fresh spinach, sun dried tomatoes, baked with parmesan and Asiago cheese, served atop of Aglio E Olio pasta. 15.99

RAVIOLI BOLOGNESE

Beef and veal stuffed ravioli, tossed in our house made bolognese sauce. 13.99

THREE CHEESE TORTELLINI ^(V)

Blend of cheese stuffed tortellini, tossed in our house made garlic cream sauce. 13.99

GNOCCHI PALOMINO ^(V)

Potato gnocchi, tossed in our house made palomino sauce. 13.99

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