

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!) (V)

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 (GF) (V)

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 (V)

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 (GF) (V)

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

LEMON RICE

SOUP DU JOUR

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 bolognaise 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 sauteed with fresh garli, 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 (V)

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. Chicken 23.99
Veal 27.99

CHICKEN or VEAL MARSALA

Mushrooms, fresh garlic, Marsala wine sauce, served with garlic mashed potatoes and seasonal vegetables. 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 (GF)

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

SAUTEÉD 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* (GF)

Beef tenderloin medallions charbroiled, topped with Kentucky mushroom bourbon sauce, served with garlic mashed potatoes and seasonal vegetables. 26.99

STEAK PORTOBELLO*

Beef tenderloin medallions tossed in a portobello mushroom and shallot sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables. 26.99

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

EGGPLANT NAPOLEON (V)

Eggplant stuffed with spinach, mushrooms, shallots, and feta topped with tomato basil sauce and baked provolone, served with a side of pasta. 23.99

HALF SLAB BABY RIBS*

New Zealand imported, petite bone back rib, slow baked to perfection, basted with our award wining BBQ sauce. 24.99

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.

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



House Specialty Items

(GF) Gluten Free Items

(V) Vegetarian Items