

For The Table

CAJUN STEAK BITES*

Zip sauce, frizzy onions, bleu cheese dressing. 15.99

SAJO'S CRAB CAKE

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

ARTICHOKE AND SPINACH DIP

Spinach, blend of cheeses, grilled pita. 14.99

SAGANAKI (OPA!) (V)

Kasseri cheese, flamed table side. 11.99

SAJO'S CALAMARI



Tomato, basil, lemon caper sauce. 14.99

MEATBALL ALFORNO

Tomato basil, alfredo, baked provolone and mozzarella. 11.99

ASIAN POT STICKERS

Fried Asian pork pot stickers, served with sweet soy sauce. 12.99

TATER TOT BOWL

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

Main Plate Salads

CAJUN SALMON SPINACH SALAD



(GF)

Cajun salmon, sun dried apricot, cucumber, red onion, feta cheese, hardboiled egg, fresh spinach, with choice of dressing. 19.99

PECAN

CHICKEN SALAD



Sun dried cranberries, apricots, and granny smith apples with honey Dijon dressing. 18.99

SAJO'S GREEK SALAD (V)

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

APPLE WALNUT SALAD (GF) (V)

Fresh granny smith apples, walnuts, dried cranberries, served with raspberry vinaigrette. 12.99
Chicken Breast Add 7.00
Salmon Add 9.00
Shrimp Add 8.00

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

BLACK & BLEU STEAK SALAD*

Cajun tenderloin, applewood bacon, tomatoes, gorgonzola, frizzy onions with bleu cheese dressing. 18.99

BERRY BLAST SALAD

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

Soups

FRENCH ONION

LEMON RICE

SOUP DU JOUR

LOBSTER BISQUE

(Friday and Saturday only)



LUNCH SELECTIONS

Handhelds

Served with fries. Upgrade to onion rings or tater tots add 1.99.

SAJO'S PRIME BURGER*

American cheese, lettuce, tomatoes, pickles, mayo, on a brioche bun. 13.99

BLACK AND BLEU BURGER*

Gorgonzola cheese, tomatoes, frizzy onions, applewood bacon, mayo, on a brioche bun. 14.99

RUSSIAN BURGER*

Provolone cheese, coleslaw, Russian dressing, on a brioche bun. 13.99

RUSSIAN SANDWICH

Honey glazed smoked turkey, Swiss cheese, Russian dressing, on a ciabatta bun. 14.99

SAJO'S CHICKEN SANDWICH

Panko breaded chicken, fried and served on a brioche bun with garlic aioli, bacon, provolone cheese, lettuce, tomato and frizzy onions. 14.99

PERCH SANDWICH

Pan fried lake perch, provolone cheese, lettuce, tomato, and tartar, on a brioche bun. 14.99

CRAB CAKE MELT

House made lump crab cake, baby greens, tomato, provolone cheese, Sajo's horseradish cream sauce, on a ciabatta bun. 15.99

FRENCH ONION STEAK SANDWICH*

Beef tenderloin, caramelized onions, baked provolone cheese, on a ciabatta bun, served with French onion dipping sauce. 15.99

EGGPLANT NAPOLEON SANDWICH (V)

Breaded eggplant, spinach, mushrooms, shallots, feta, house-made tomato basil sauce, baked provolone, served open faced on Italian bread. 12.99

CHICKEN GREEK PITA

Grilled chicken, spring mix, tomatoes, cucumbers, red onions, Greek olives, beets, feta cheese with parmesan vinaigrette. 14.99

Flatbreads

Please Allow Approximate 12 Minutes Cooking Time

ATHENS FLATBREAD

Chicken, spinach, mozzarella, feta, caramelized onions, roasted garlic aioli. 13.99

BLT FLATBREAD

Applewood bacon, tomatoes, mayonnaise, mozzarella cheese, babygreens, balsamic glaze. 13.99

BBQ CHICKEN FLATBREAD

Chicken breast, caramelized onions, provolone cheese, Applesmoked bacon and BBQ sauce. 13.99

CAPRESE FLATBREAD

House made tomato basil sauce, fresh mozzarella, spinach, tomato. 14.99

Pasta

Served with your choice of soup or salad. Caesar with entrée add 3.00

TRADITIONAL LASAGNA

Lasagna pasta layered with housemade bolognaise and Béchamel sauce and a blend of cheeses. 20.99

PASTA PORTOFINO

Spinach and cheese ravioli, grilled chicken and spinach in a garlic cream sauce. 19.99

FETTUCCINE ALFREDO (V)

Fettuccine tossed with our house made garlic cream sauce. 15.99
Chicken Breast Add 7.00

LINGUINE

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

Seafood

Served with your choice of soup or salad. Caesar with entrée add 3.00

MARYLAND CRAB CAKES

Two house made lump crab cakes, pan seared to a golden brown, served atop of a sesame tangy slaw, Sajo's horseradish cream sauce, garnished with scallions. 20.99

SESAME BOURBON GLAZED SALMON (GF)

Norwegian wild caught salmon, sesame bourbon sauce, rice and seasonal vegetables. 26.99

SCALLION ENCRUSTED FILLET OF SOLE

Pan fried sole, topped with our tomato basil & lemon caper sauce, served with rice and seasonal vegetables. 23.99

CEDAR PLANK SALMON (GF)

Norwegian wild caught salmon, charbroiled on a cedar plank, served with garlic mashed potatoes and seasonal vegetables. 26.99

Sajo's Classics

Served with your choice of soup or salad. Caesar with entrée add 3.00

PECAN CHICKEN



Encrusted & pan-fried with honey Dijon sauce, served with rice and seasonal vegetables. 20.99

PRIME NEW YORK STRIP*

14 Oz. Prime cut, charbroiled, garlic mashed potatoes, frizzy onions, zip sauce, seasonal vegetables. 35.99

ITALIAN CHICKEN CAPRESE

Italian breaded chicken breast, fresh mozzarella, fresh tomato, fresh basil and balsamic glaze, spinach and cheese filled ravioli, tomato basil sauce. 20.99

CHICKEN PARMESAN

Italian breaded chicken breast, tomato basil sauce, baked mozzarella, served with a side of pasta. 20.99

*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