

For The Table

CAJUN STEAK BITES*

Zip sauce, frizzy onions, bleu cheese dressing. 14.99

SAJO'S CRAB CAKE

House made lump crab cake, topped with Sajo's horseradish cream sauce. 12.99

CRAB AND SPINACH DIP

Crab meat, spinach, blend of cheeses, grilled pita. 13.99

SAJO'S CALAMARI

Tomato, basil, lemon caper sauce. 13.99

MEATBALL ALFORNO

Tomato basil, herb ricotta, baked provolone and mozzarella. 10.99

ASIAN POT STICKERS

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

SAGANAKI (OPA!)

Kasseri cheese, flamed table side. 10.99



LUNCH SELECTIONS

Handhelds

served with fries

SAJO'S PRIME BURGER*

American cheese, lettuce, tomatoes, pickles, on a brioche bun. 12.99

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. 13.99

CRAB CAKE MELT

House made lump crab cake, baby greens, tomato, provolone cheese, Sajo's horseradish cream sauce, on a ciabatta bun. 14.99

FRENCH ONION STEAK SANDWICH*

Beef tenderloin, caramelized onions, baked provolone cheese, on a ciabatta bun, served with French onion dipping sauce. 14.99

EGGPLANT NAPOLEON SANDWICH

Breaded eggplant, spinach, mushrooms, shallots, feta, house-made tomato basil sauce, baked provolone, served open faced on Italian bread. 11.99

Main Plate Salads

CAJUN SALMON SPINACH SALAD

Cajun salmon, sun dried apricot, cucumber, red onion, feta cheese, hardboiled egg, fresh spinach, with hot bacon dressing. 18.99

PECAN CHICKEN SALAD

Sun dried cranberries, apricots, and granny smith apples with honey Dijon dressing. 17.99

SAJO'S GREEK SALAD

Artisan romaine, tomatoes, cucumbers, red onions, Greek olives, feta cheese with parmesan vinaigrette. 11.99
Chicken Breast Add 6.00

APPLE WALNUT SALAD

Fresh granny smith apples, walnuts, dried cranberries, served with raspberry vinaigrette. 11.99
Chicken Breast Add 6.00

CLASSIC CAESAR SALAD

Artisan romaine, croutons, asiago cheese with Caesar dressing. 11.99
Chicken Breast Add 6.00

BLACK & BLEU STEAK SALAD*

Cajun tenderloin, applewood bacon, tomatoes, gorgonzola, frizzy onions with bleu cheese dressing. 17.99

Soups

FRENCH ONION

LEMON RICE

SPLIT PLATE CHARGE OF \$2.00 ON ALL ENTREES

SOUP DU JOUR

LOBSTER BISQUE

(Friday and Saturday only)

Pasta

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

TRADITIONAL LASAGNA

Lasagna pasta layered with housemade bolognese and Béchamel sauce and a blend of cheeses. 19.99

PASTA PORTOFINO

Spinach and cheese ravioli, grilled chicken and spinach in a garlic cream sauce. 18.99

FETTUCCINE ALFREDO

Fettuccine tossed with our house made garlic cream sauce. 14.99
Chicken Breast Add 6.00

LINGUINE

Linguine pasta tossed in our house made tomato basil sauce and garnished with Asiago cheese. 15.99
Two Meatballs Add 6.00

Seafood

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

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. 19.99

SESAME BOURBON GLAZED SALMON

Norwegian wild caught salmon, sesame bourbon sauce, rice and seasonal vegetables. 23.99

SCALLION ENCRUSTED FILLET OF SOLE

Pan fried sole, topped with our tomato basil & lemon caper sauce, served with rice and seasonal vegetables. 22.99

CEDAR PLANK SALMON

Norwegian wild caught salmon, charbroiled on a cedar plank, served with garlic mashed potatoes and seasonal vegetables. 23.99

Flatbreads

Please Allow Approximate 12 Minutes Cooking Time

ATHENS FLATBREAD

Chicken, spinach, mozzarella, feta, caramelized onions, roasted garlic aioli. 12.99

BLT FLATBREAD

Applewood bacon, tomatoes, mayonnaise, mozzarella cheese, babygreens, balsamic glaze. 12.99

FUNGHI FLATBREAD

Blend of wild mushrooms and caramelized onions in a sherry cream sauce. Garnished with scallions. 12.99

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, served with rice and seasonal vegetables. 19.99

PRIME NEW YORK STRIP*

14 Oz. Prime cut, charbroiled, garlic mashed potatoes, frizzy onions, zip sauce, seasonal vegetables. 34.99

ITALIAN CHICKEN CAPRESE

Italian breaded chicken breast, fresh mozzarella, fresh tomato, fresh basil and balsamic glaze, spinach and cheese filled ravioli, tomato basil sauce. 19.99

CHICKEN PARMESAN

Italian breaded chicken breast, tomato basil sauce, baked mozzarella, served with a side of pasta. 19.99

*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



Gluten Free Items



Vegetarian Items