



Basic Dinner One

\$30.99

CHOICE OF ANY 4

ENTREES

**INCLUDES: Soft drinks, Coffee or Tea
House Salad and bread.**

Chicken

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, with seasonal vegetables and rice.

Chicken Parmesan

Boneless skinless chicken breast lightly dusted with seasoned bread crumbs, baked with our homemade tomato sauce and provolone cheese, served with a side of pasta.

Chicken Portobello

Sauteed chicken breast with portobello mushrooms and shallots in a heavenly sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables.

Beef

Mushroom Steak Marsala

Choice strips of prime aged steak, sauteed in olive oil with mushrooms finished with marsala, served with garlic mashed potatoes and seasonal vegetables.

Steak Portobello

Choice strips of prime aged steak, sauteed with shallots and portobello mushrooms in a sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables .

Pasta

Pasta Portofino

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

Chicken Alfredo

Grilled chicken, tossed with our own garlic cream sauce topped with asiago cheese.

Seafood

Sesame Bourbon Glazed Salmon

Atlantic Salmon, sesame bourbon sauce, rice, seasonal vegetables.

Fillet of Sole A La Sajos

Fillet of sole lightly seasoned and breaded with panko scallion breading, presented on a bed of rice tossed with sauteed red onions, mushrooms, green beans and fire roasted peppers and toasted sesame sauce.



The Place With Great Taste

www.sajos.net

Basic Dinner Two

\$32.99

CHOICE OF ANY 4 ENTREES

INCLUDES: Soft drinks, Coffee or Tea
House Salad and bread.

Chicken

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, served with seasonal vegetables and rice.

Naples Chicken

Boneless skinless Chicken Breast lightly breaded and pan-fried, topped with fresh breaded eggplant, marinara sauce and melted mozzarella cheese, served with a side of pasta.

Athens Chicken

Chicken breast lightly breaded and pan fried, topped with seasoned spinach, onions, feta and provolone cheese, served with rice.

Chicken Marsala

Sauteed chicken with mushrooms and garlic, finished with a "Florio" marsala wine, served with garlic mashed potatoes and seasonal vegetables.

Pasta

Pesce Lentini

Broiled Salmon served over pasta tossed with spinach and garlic in olive oil on a bed of marinara.

Lobster Fettuccine

Sauteed lobster and fresh mushrooms, tossed with fettuccine in a garlic cream sauce, garnished with asiago cheese and scallions.

Veal

Veal Parmesan (Add \$3.00)

Provimi veal, roasted tomato sauce, reggiano, pasta.

Veal Marsala (Add \$3.00)

Provimi veal with mushrooms and garlic, finished with a "Florio" Marsala wine, served with garlic mashed potatoes.

Beef

Bourbon Beef Tenderloin

Choice strips of prime aged steak, topped with sauteed mushrooms and bourbon sauce, served with garlic mashed potatoes and vegetables.

Steak Portobello

Choice strips of prime aged steak, sauteed with shallots and portobello mushrooms in a sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables.

Tenderloin Siciliano

Medallions of beef tenderloin, Lightly breaded and pan fried, served with housemade ammoghio and pasta.

Seafood

Scallion Crusted Fillet of Sole

Fillet of sole lightly seasoned and breaded with panko scallion breading, grilled to moist perfection, served on a bed of Provencal sauce (capers, tomatoes, red onions and white wine), served with rice, seasonal vegetables.

Salmon Bruschetta

Fresh Atlantic salmon char-grilled topped with ammoghio, shaved red onions and asiago cheese, served with rice seasonal vegetables.