

For The Table

CAJUN STEAK BITES*

Zip sauce, frizzy onions, bleu cheese dressing. 13.99

SAJO'S CALAMARI

Tomato, basil, lemon caper sauce. 12.99

SAJO'S CRAB CAKE

House made lump crab cake, topped with Sajo's horseradish cream sauce. 11.99

SAGANAKI (OPA!)

Kasseri cheese, flamed table side. 10.99

MEATBALL ALFORNO

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

CRISPY BRUSSEL SPROUTS

Balsamic glaze and asiago cheese. 9.99

TRUFFLE FRIES

Hand cut shoestring fries, tossed in white truffle oil, Asiago cheese and a hint of garlic and herb. 10.99

ASIAN POT STICKERS

Fried Asian pork pot stickers, served with sweet soy sauce. 10.99

CRAB AND SPINACH DIP

Crab meat, spinach, blend of cheeses, grilled pita. 12.99



DINNER SELECTIONS

Specialty Pasta

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

EGGPLANT NAPOLEON

Eggplant stuffed with spinach, mushrooms, shallots, and feta topped with tomato basil sauce and baked provolone, served with a side of pasta. 20.99

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. 22.99

FETTUCINE ALFREDO

Fettuccine with garlic cream sauce. 16.99 Add chicken 5.00

LINGUINE WITH MEATBALLS

Linguine pasta tossed in our house-made tomato basil sauce, topped with 2 meatballs and garnished with Asiago cheese. 19.99

PASTA PORTOFINO

Spinach and cheese ravioli, grilled chicken and spinach in a garlic cream sauce. 21.99

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. 19.99

BLACK & BLEU STEAK SALAD*

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

WALNUT SALAD

Fresh granny smith apples, walnuts, gorgonzola, dried cranberries, served with raspberry vinaigrette. 12.99
Chicken Breast Add 5.00

PECAN CHICKEN SALAD

Sun dried cranberries, apricots, and walnuts with honey Dijon dressing. 18.99

CLASSIC CAESAR SALAD

Artisan romaine, croutons, asiago cheese with Caesar dressing. 12.99
Chicken Breast Add 5.00

SAJOS GREEK SALAD

Artisan romaine, tomatoes, cucumbers, red onions, Greek olives, feta cheese with parmesan vinaigrette. 12.99
Chicken Breast Add 5.00

Soups

FRENCH ONION

LEMON RICE

SOUP DU JOUR

LOBSTER BISQUE (Friday and Saturday only)

Chicken

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. 21.99

CHICKEN MARSALA

Mushrooms, fresh garlic, Marsala wine sauce, served with garlic mashed potatoes. 21.99

CHICKEN PARMESAN

Italian breaded chicken breast, tomato basil sauce, baked mozzarella, served with a side of pasta. 21.99

ITALIAN CHICKEN CAPRESE

Italian breaded chicken breast, fresh mozzarella, fresh tomato, fresh basil and balsamic glaze, spinach and cheese filled ravioli, tomato basil sauce. 22.99

Seafood

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

CEDAR PLANK SALMON

Norwegian wild caught salmon, charbroiled on a cedar plank, served with garlic mashed potatoes and seasonal vegetables. 25.99

SESAME BOURBON GLAZED SALMON

Norwegian wild caught salmon, sesame bourbon sauce, rice and seasonal vegetables. 25.99

SAUTEED CANADIAN PERCH

Fresh Canadian lake perch pan fried in seasoned flour, served with rice and seasonal vegetables. 23.99

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. 23.99

SCALLION ENCRUSTED FILLET OF SOLE

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

Beef & More

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

PRIME NEW YORK STRIP*

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

STEAK AND SHRIMP*

Sirloin char broiled to your taste, 4 grilled shrimp, served with garlic mashed potatoes and seasonal vegetables. 28.99

BABY BACK RIBS

Half slab with house made BBQ sauce served with fries. 21.99

MUSHROOM

BOURBON TENDERLOIN*

Beef tenderloin medallions charbroiled, topped with Kentucky mushroom bourbon sauce, served with garlic mashed potatoes. 24.99

STEAK PORTOBELLO*

Beef tenderloin medallions tossed in a portobello mushroom and shallot sherry cream sauce, served with garlic mashed potatoes. 24.99

VEAL DIANE

Veal, portobello mushrooms and shallots finished in a heavenly brandy cream sauce, served on a bed of sauteed spinach, with garlic mashed potatoes. 25.99

VEAL MARSALA

Veal tossed with mushrooms, fresh garlic, Marsala wine sauce, and served with garlic mashed potatoes. 25.99

VEAL PARMESAN

Breaded Provimi veal topped with tomato basil sauce, baked mozzarella and served with a side of pasta. 24.99

SPLIT PLATE CHARGE OF \$2.00 ON ALL ENTREES

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.

