

THE SAGAMORE CLUB



APPETIZERS

AHI TUNA POKE

MARINATED IN SOY SAUCE AND SESAME OIL, FINISHED WITH TANGY SWEET CHILI SAUCE, CARROTS, AND DAIKON. SERVED WITH WONTONS. 18

VEGETABLE EGG ROLLS

FRIED TO A GOLDEN CRISP. CHOICE OF SWEET CHILI SAUCE OR HOUSE SOY. SERVED WITH AN ASIAN CUCUMBER SLAW. 14

VERLASSO SALMON FLATBREAD

OVEN FRESH NAAN TOPPED WITH A TANGY CREAM CHEESE SPREAD, BLACKENED SALMON CHUNKS, CAPERS, CHOPPED ONIONS, DILL, AND CHOPPED EGGS FINISHED WITH BALSAMIC GLAZE. 16

COLOSSAL SHRIMP COCKTAIL – GF

SLOWLY POACHED WITH PICKLING SPICES AND LEMON JUICE SERVED WITH OUR TRADITIONAL HORSERADISH SAUCE. 19

BRAUHAUS PRETZEL

SERVED WITH A TRIO OF DIPS: HERB GARLIC CHEESE, HONEY MUSTARD, AND CHEESE SAUCE. 15

JUMBO CHICKEN WINGS

TOSSED IN A GOCHUJANG OR BUFFALO SAUCE, SERVED WITH CELERY STICKS AND BLUE CHEESE DRESSING. 15

MEXICAN ROASTED STREET CORN DIP

A UNIQUE MIX OF CORN, JALAPENOS, AND CREAM CHEESE SERVED WITH SEASONED TORTILLA CHIPS. 13

SALADS

LETTUCE WEDGE

CRISP WEDGE OF ICEBERG LETTUCE, BLEU CHEESE CRUMBLES, APPLEWOOD SMOKED BACON, TOMATOES, AND GARLIC CROUTONS. TOPPED WITH BLEU CHEESE DRESSING. ENTRÉE 9 | HALF 5

HOUSE

ROMAINE HEARTS, PINE NUTS, FETA CHEESE, CORN, SLICED RED ONIONS, AND CROUTONS, TOSSED IN OUR HOUSE RANCH VINAIGRETTE. ENTRÉE 9 | HALF 5

TRADITIONAL CAESAR

CRISP ROMAINE TOSSED WITH CROUTONS, AND GRATED PARMESAN CHEESE. ENTRÉE 9 | HALF 5

BLACKENED CHICKEN

ROMAINE HEARTS, JULIENNE BLACKENED CHICKEN, BACON, GUACAMOLE, TOMATO, BREADED PEPPER JACK CROUTONS, AND TORTILLA CRISPS. SERVED WITH HOUSE RANCH VINAIGRETTE. 15

SPRING GREENS – GF

ARTISAN WITH ROASTED SWEET POTATOES, BARTLETT PEARS, RADISHES, ASPARAGUS TIPS, AND CANDIED PECANS TOSSED IN A WHITE BALSAMIC VINAIGRETTE. 12

STEAK AND BLACKENED SHRIMP – GF

ARTISAN MIX TOPPED WITH GRILLED AND SLICED FLAT IRON STEAK, BLACKENED SHRIMP, BLEU CHEESE CRUMBLES, BACON, CHERRY TOMATOES, CUCUMBERS, RED ONIONS AND ARTICHOKE. TOSSED IN A RED WINE VINAIGRETTE. 19

SAGAMORE CHOPPED

ARTISAN AND ICEBERG LETTUCE TOSSED WITH HAM, TURKEY, BACON BITS, BLUE CHEESE CRUMBLES, PLUM TOMATOES, CORN, DICED EGGS, DICED CUCUMBERS, AND CROUTONS TOSSED IN HOUSE DRESSING. 15

GF = GLUTEN FREE

ADD TO ANY SALAD

GRILLED OR BLACKENED
CHICKEN 7 | STEAK OR SHRIMP 10
8-OZ. SALMON 20 8-OZ. MAHI 22

SALAD DRESSING

HOUSE RANCH VINAIGRETTE | BLEU CHEESE | ITALIAN | RANCH
WHITE BALSAMIC VINAIGRETTE | CAESAR | OLIVE OIL & VINEGAR | RED WINE VINAIGRETTE

REMINDER: Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

SANDWICHES

SERVED WITH CHOICE OF ONE SIDE.

THE SAGAMORE CLUB

TURKEY, HAM, SMOKED BACON, LETTUCE, TOMATO, CHEDDAR, SWISS AND CAJUN MAYONNAISE ON TOASTED WHEAT BREAD. 15

THE NICKLAUS BURGER

AMERICAN CHEESE, LETTUCE, TOMATO, AND RED ONION ON A BRIOCHE BUN. 15
ADD BACON OR MUSHROOMS +1

KOBE SLIDERS

THREE GRILLED PATTIES TOPPED WITH A PICKLE, CHEDDAR, AND BRUSHED WITH CHAR BUTTER 15

GREEK GYRO

WITH TZATZIKI, RED ONIONS, TOMATOES, LETTUCE, AND FETA SERVED IN A PITA. 14

SMOKED BRISKET GRILLED CHEESE

ON TEXAS TOAST WITH SAUTEED ONIONS, CHEDDAR, AND PEPPER JACK. SERVED WITH A SIDE OF SPICY BBQ SAUCE. 16

FRIED COD WRAP

BEER BATTERED AND FRIED TO A GOLDEN CRISP WITH CABBAGE SLAW, RADISHES, AND TARTAR SAUCE. 16

INDIANA PORK TENDERLOIN

HAND-BREADED, WITH LETTUCE, TOMATO, RED ONION, AND MAYONNAISE ON A BRIOCHE BUN. 14
ALSO AVAILABLE GRILLED

BLACKENED CHICKEN WRAP

BLACKENED CHICKEN, LETTUCE, TOMATO, CHEDDAR CHEESE, AND CHIPOTLE MAYONNAISE IN A CHEDDAR JALAPENO WRAP. 15

BLACKENED MAHI

LIGHTLY BLACKENED WITH LETTUCE, TOMATO, RED ONION, AND TARTAR SAUCE ON A BRIOCHE BUN. 19

CHICKEN YOUR WAY

HAVE IT YOUR WAY, GRILLED, BLACKENED OR BREADED, WITH LETTUCE, TOMATO AND ONIONS ON BRIOCHE ROLL. 15

QUESADILLA

MADE WITH A BLACK BEAN AND CORN SALSA, CHEDDAR, AND PEPPER JACK, AND SERVED WITH GUACAMOLE, PICO DI GALLO, AND SOUR CREAM.
CHICKEN 14 | SHRIMP 17 | BEEF 17

ENTREES

SERVED WITH A HOUSE SALAD AND A CHOICE OF TWO SIDES.

SALMON IN HORSERADISH CRUST

PAN SEARED, TOPPED WITH A MIXTURE OF PARMESAN, GARLIC, BUTTER, AND BACON BITS BAKED TO A GOLDEN BROWN SERVED WITH A GRILLED LEMON. 34

CERTIFIED ANGUS FILET

8oz CENTER CUT GRILLED TO YOUR LIKING AND FINISHED WITH A CHAR BUTTER. 49

HAND CUT ANGUS RIBEYE

14oz GRILLED TO YOUR LIKING AND BRUSHED WITH A CHAR BUTTER. 45

“MAKERS MARK” PORK STEAK

2 - 8 oz CENTER CUT BONLESS, GRILLED TO YOUR LIKING, SLICED AND TOPPED WITH AN APPLE, BACON AND BOURBON CHUTNEY. 28
ALSO AVAILABLE AS 1-8oz Steak. 15

DECONSTRUCTED CHICKEN CORDON BLUE

BREADED WITH PANKO CRUMBS, SAUTEED, LAYERED WITH HAM AND SWISS CHEESE, THEN BAKED SERVED WITH LEMON WEDGES 24.

CHICKEN VEGGIE SKILLET

SAUTEED CHUNKS WITH MUSHROOMS, ARTICHOKE HEARTS, SUN DRIED TOMATOES, CAPERS AND ONIONS DEGLAZED WITH CHICKEN STOCK. 24

OLD FASHIONED FISH N CHIPS – RECEIVES SALAD ONLY

ALASKAN COD BATTERED FRIED TO PERFECTION SERVED WITH FRENCH FRIES, MALT VINEGAR AND TARTAR SAUCE. 20

THURSDAY: PRIME RIB SPECIAL

KING CUT (16OZ) 39
QUEEN CUT (12OZ) -35
JUNIOR CUT (8OZ) -22
TOPPED WITH AU JUS AND
SERVED WITH BAKED POTATO,
VEGETABLE OF THE DAY, AND A SIDE OF
HORSERADISH SAUCE

WHILE SUPPLIES LAST

SAVE ROOM FOR DESSERT

ASK YOUR SERVER

SIDES

ONE SIDE INCLUDED WITH SANDWICHES
TWO SIDES INCLUDED WITH ENTREES
ADDITIONAL SIDE - 3

FRENCH FRIES | SWEET POTATO WAFFLE FRIES | RICE PILAF
FRESH FRUIT | COTTAGE CHEESE | GRILLED ASPARAGUS | ROASTED FINGERLING POTATOES
BRUSSELS SPROUTS WITH HONEY AND BACON

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