



Spring Menu

APPETIZERS

- AHI TUNA POKE NACHOS** 15
Shredded Lettuce, Diced Tomato, Chopped Pickled Ginger with Marinated Honey Soy Ahi Tuna and Wasabi-Coconut Dressing, Crispy Wonton Chips
- WINGS BY THE POUND** 16
Tossed in choice of BBQ, Buffalo, Garlic Parmesan, Gochujang or Dry Rub BBQ with Blue Cheese and Celery
- BUTTERMILK CHICKEN STRIPS BASKET** 15
Hand Breaded Tenders Tossed in Choice of BBQ, Buffalo, Garlic Parmesan or Gochujang with Fries
- BAM BAM SHRIMP** 14
Tempura Fried Shrimp Tossed in Sweet and Spicy Aioli
- STREET CORN DIP**   14
Blend of Corn, Peppers, Onions, and Cream Cheese
- BUFFALO CHICKEN DIP** 14
Blend of Shredded Chicken, Cream Cheese, Shredded Cheese and Buffalo Sauce
- QUESADILLA**  10
Grilled Tortilla, Black Bean and Corn Relish, Shredded Lettuce, Pico, Sour Cream, and Guacamole
ADDITIONS: CHICKEN 8 | SHRIMP 9 | STEAK 9

SOUP & SALADS

- SALAD ADDITIONS -**
CHICKEN 8 / SHRIMP OR STEAK 9 / SALMON OR AHI TUNA 10
- SOUP OF THE DAY** 5 / 8
 - CLASSIC CHILI** 5 / 8
 - CLASSIC CAESAR** 7 / 10
Chopped Romaine, Grana Padano Crisp, Herb Croutons, Tossed in House Made Caesar Dressing
 - CLASSIC SIDE SALAD** 7 / 10
Mixed Greens, Cucumber, Shredded Carrots, Tomato, Croutons, with Choice of Dressing
 - SAGAMORE HOUSE SALAD** 8 / 12
Romaine, Pine Nuts, Feta Cheese, Corn, Red Onion, Croutons, Tossed in House Ranch Vinaigrette
 - LEMON ARUGULA SALAD** 8 / 12
Baby Arugula, Goat Cheese, Toasted Spicy Pumpkin Seeds, Tomatoes, Cucumber, Shredded Carrots, with Lemon Herb Vinaigrette
 - BLUEBERRY FIG SALAD** 9 / 14
Baby Arugula, Fresh Blueberries, Fig, Candied Pecans, Red Onion, and Goat Cheese with a Vanilla Bourbon Balsamic Dressing

BOWLS & HANDHELDS

BOWL ADDITIONS -
CHICKEN 8 / SHRIMP OR STEAK 9 / SALMON OR AHI TUNA 10

EACH HANDHELD COMES WITH 1 SIDE








French Fries | Sweet Potato Fries | Onion Rings | House Chips | Cottage Cheese | Fruit Cup




- MEDITERRANEAN BOWL**  14
Quinoa, Marinated Chickpeas, Tomatoes, Cucumber, Avocado, Parsley Mint Vinaigrette
- SAGAMORE BURGER**  **AVAILABLE** 16
Green Leaf Lettuce, Tomato, Onion, Pickles, Choice of Cheese
- GYRO** 16
Sliced Gyro Meat, Onion, Feta, Dill, Tomatoes, House Made Tzatziki
- BRISKET GRILLED CHEESE** 17
Smoked Brisket, Caramelized Onion, BBQ Sauce, Pepper Jack, Cheddar, and Gouda Cheese
- PHILLY CHEESE STEAK** 16
Thinly Sliced Steak, Cheese Sauce, Peppers and Onions, Served on a Hoagie Roll
- CUBANO** 15
Ham, Smoked Pulled Pork, Pickle, Swiss Cheese and Mustard, Served on a Hoagie Roll
- FISH AND CHIPS** 17
Hand Battered Cod Filet Served with House Tartar Sauce and Fries

DINNER ENTRÉES

(AVAILABLE AFTER 4 PM)

ADD YOUR CHOICE OF CUP OF SOUP, SIDE CAESAR OR HOUSE SALAD +4

- SHRIMP AND SCALLOP RISOTTO**  34
Peas, Parmesan, Scallops, Shrimp, Asparagus
- MUSHROOM CRUSTED CHICKEN** 28
Mushroom Crusted Airline Chicken, Corn, Peas, Parmesan, and Mushrooms, Served on Risotto
- KANSAS CITY STRIP**  45
Grilled 14oz Strip with Roasted Dutch Potatoes, Broccoli, and Roasted Garlic Au Jus
- SMOKED CHICKEN QUARTER**  24
Roasted Dutch Potatoes and Grilled Asparagus
- PAN SEARED SALMON**  28
Sliced Yukon Gold Potatoes, Spinach, and San Marzano Ragù
- SPAGHETTI AND MEATBALLS** 18
House Made Meatballs and San Marzano Ragù
- SHRIMP SCAMPI** 28
Jumbo Shrimp in Bucatini Pasta, San Marzano and White Wine Sauce
- VEGAN ARTISAN HUMMUS PLATE**    20
Quinoa, Arugula, Cucumber, Tomato, Hummus, Lemon Vinaigrette, Served with Pita Bread

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Gluten Free, Vegetarian, and Vegan options are denoted with   and .