

Sagamore

Breakfast Menu

Breakfast

BREAKFAST BUFFET

Start the day off with a balanced breakfast! We offer a wide variety of traditional hot and cold breakfast favorites.

\$10.00

THE SUN RISE G

Two farm-fresh eggs prepared to your specifications. Paired with country fried potatoes, and your choice of toast and bacon or sausage patties.*

\$8.25

CANTALOUPE PAREFAIT G

1/2 Cantaloupe filled with seasonal berries and topped with vanilla yogurt and granola.

\$7.50

EGGS BENEDICT G

Two poached farm-fresh eggs perched atop Canadian Bacon with a toasted English Muffin cradle. Classically dressed with Hollandaise and served with country fried potatoes.*

\$10.50

BELGIAN WAFFLE G

Crisp Malted Belgian waffle piled high with whipped cream and fresh strawberries.

\$8.95

VEGETABLE FRITATTA

Healthy open-faced omelette made with Egg Beaters and filled with fresh spinach, mushrooms, and tomatoes. Served with fresh fruit.

\$8.95

CLASSIC OMELETTE G

Three egg fluffy omelette with your choice of three fillings: onion, spinach, mushrooms, peppers, tomatoes, cheddar, provolone, ham or bacon. Served with country fried potatoes.*

\$8.95 Extra Toppings \$6.50

HEALTHY START G

Choose one of our cereals from warm Oatmeal, Low-Fat Granola, Honey-Nut Cheerios, or Raisin Bran, then add your choice of a freshly baked muffin or toast.

\$6.95

CLASSIC BUTTERMILK PANCAKES G

Two fluffy pancakes served with butter and maple syrup and your choice of bacon or sausage patties

\$8.25 add blueberries or bananas \$9.25

FRENCH TOAST G

Made with fresh baked sourdough bread and your choice of bacon or sausage patties.

\$8.55



Cantaloupe Parfait

Beverages

JUICE

Choice of Fresh Squeezed Orange, Apple, & Cranberry.

\$1.95

MILK

Your choice of Skim or 2%.

\$1.95

HOT TEA

A Selection.

\$1.95

Coffee & Espresso Bar

SEATTLE'S BEST COFFEE®

\$1.95

CAFE LATTE

\$3.25

CAFÉ AMERICANO

\$2.25

VANILLA LATTE

\$3.75

CAPPUCCINO

\$3.25

CAFE MOCHA

\$3.75

CAFE ESPRESSO

\$1.95

CARMEL LATTE

\$3.75



Sagamore proudly serves Boilermaker Butcher Block meats. Boilermaker Butcher Block is a state inspected meat plant with all products BOAH Inspected. With a staff comprised of three full-time employees, student employees gain valuable hands-on experience within the meat industry.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Groups of eight or more and/or parties in a private dining space will have an 18% gratuity added to their check.

Before dining with us, please inform your server if a person in your food party has a food allergy or sensitivity. Our menu items are cooked fresh to order and many times can be prepared to satisfy those restrictions.

The Sagamore makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our staff of the severity of food allergies; however, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. The Sagamore will not assume any liability for adverse reactions to foods consumed, or items one may come in contact with while eating at our establishments.



Stations

HOT ACTION STATION

Have your lunch prepared right before your eyes. Ask your server about what the Chef is preparing on the station today! Don't forget to start off with a trip to the soup & salad bar.

\$10.50

SOUP & SALAD BAR

Take a stroll through today's freshly prepared array of vegetables, fresh fruit and artfully displayed salads. Included is our freshly made Soups of the Day.

\$8.75

*A portion of today's salad bar comes from Purdue Student Farm. Grown by Students...
Prepared by Students... Served by Students...*

Chilled Fare

INCLUDES YOUR CHOICE OF FRESH MADE SOUP OF THE DAY

FRESH MOZZARELLA, ROMA, & PESTO NAPOLEON 🍷 🍷 🍷 🍷 🍷 🍷

Layers of fresh mozzarella, sliced roma tomatoes and crustini splashed with pesto and finished with a Black Salt sprinkle.

\$10.25

BLACKENED CHICKEN SALAD 🍷 🍷 🍷 🍷 🍷 🍷

Mesclun greens, candied almonds, dried cherries, crunchy noodles, ginger vinaigrette.

\$10.95

LUMP CRAB MEAT, AVOCADO & TOMATO STACK 🍷 🍷 🍷 🍷 🍷 🍷

Smoked tomato dressing

\$11.55

🍷 Eggs	🍷 TreeNuts	🍷 Peanuts
🍷 Milk	🍷 G Gluten	🍷 Fish
🍷 Shellfish	🍷 Wheat	🍷 Soy

Lunch Entrées

INCLUDES A TRIP THROUGH THE SOUP AND SALAD BAR

EGG WHITE VEGETABLE OMELETTE   G  
*A fresh garden medley of spinach, tomatoes, mushrooms, peppers and avocado.
Topped with fresh mozzarella and finished with a fried pickle.*
\$10.95

FRESH GROUND SIRLOIN MUSHROOM BURGER  G  
Mushroom-blended, seasoned and served on a fresh Brioche bun with sweet potato fries.
\$10.75

SWEET CHILI SALMON 
Pan seared and served glazed with sweet chili sauce. Served atop sauteed cucumber with dill.
\$13.25

BEEF TENDERLOIN Tournedos  G  
Sauté' medallion of tenderloin topped with Gorgonzola demiglace and crispy onions.
\$14.50

GRILLED PINEAPPLE PORK CHOP  
Marinated in orange guava. grilled and topped with Manga Salsa
\$12.50

STRAWBERRY SHRIMP TEMPURA    
Delicate tempura fried and served with strawberry coulis
\$11.50

Beverages

SOFT DRINKS

Enjoy Sprite®, Cherry Coke®, Coke Zero®, Minute-Maid® Lemonade, Coke®, or Diet Coke®.

\$1.95

SEATTLE'S BEST
COFFEE® \$1.95

SAGAMORE SODA
\$2.25

HOT TEA
\$1.95



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