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 increased 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.

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### Breakfast Menu

#### The Sun Rise
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 Parfait
1/2 Cantaloupe filled with seasonal berries and topped with vanilla yogurt and granola.
$7.25

#### Eggs Benedict
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
Crisp Malted Belgian waffle piled high with whipped cream and fresh strawberries.
$8.95

#### Vegetable Frittata
Healthy open-faced omelette made with Egg Beaters and filled with fresh spinach, mushrooms, and tomatoes. Served with fresh fruit.
$8.95

#### Classic Omelette
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 $4.45

#### Healthy Start
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
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
Made with fresh baked sourdough bread.
$8.55

#### 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

#### Seattle’s Best Coffee
$1.95

#### Latte
$2.99

#### Vanilla Latte
$3.29

#### Café Americano
$2.19

#### Cappuccino
$2.99

#### Mocha
$3.29

#### Espresso
$1.99

#### White Chocolate Mocha
$3.69

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**Ingredients:**

- Eggs
- Tree Nuts
- Peanuts
- Milk
- Gluten
- Fish
- Shellfish
- Wheat
- Soy
- Fish
- Shellfish
- Wheat
- Soy

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**Lunch Menu**

**Station**

**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.

$9.50

**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.

$8.00

**Chilled Fare**
Includes your choice of fresh made Soup of the Day

**Blackened Chicken Salad**
Mexican greens, candied almonds, dried cherries, crunchy noodles, ginger vinaigrette.

$10.95

**Fresh Mozzarella, roma, & Pesto Napoleon**
Layers of fresh mozzarella, sliced roma tomatoes and crustini splashed with pesto and topped with mixed greens and finished with a Black Salt sprinkle.

$10.25

**Lump Crab Meat, Avocado & Tomato Stack**
Smoked tomato dressing

$11.55

**Lunch Entrées**
Includes a trip through the soup and salad bar

**Egg White Vegetable Omelet**
A fresh garden medley of spinach, tomatoes, mushrooms, peppers, and avocado. Topped with fresh mozzarella and finished with a fried pickle.

$10.95

**Sweet Chili Salmon**
Pan seared and served glazed with sweet chili sauce. Served atop sauteed cucumber with dill.

$13.25

**Grilled Pineapple Pork Chop**
Marinated in orange guava, grilled and topped with Mango Salsa.

$12.50

**Fresh Ground Sirloin Burger**
A-1®, onions, & peppers seasoned and served on a fresh Pretzel Roll with sweet potato fries.

$10.75

**Strawberry Shrimp Tempura**
Delicate tempura fried and served with strawberry coulis.

$11.50

**Beef Tenderloin Torneadoes**
Sauté’ medallion of tenderloin topped with Gorgonzola demiglace and crispy onions.

$14.50

**Beverages**

**Soft Drinks**
Enjoy Sprite®, Cherry Coke®, Minute-Maid® Lemonade, Coke®, or Diet Coke®.

$1.95

**Seattle’s Best Coffee®**
A Selection.

$1.95

**Hot Tea**
A Selection.

$1.95

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