

(EST. 1976)

™

**SAWMILL**

Prime Rib & Steak House



**LOUNGE**

# lounge

## appetizers & soups

### LOUISIANA CHICKEN WINGS 12.95

One pound of chicken wings served with ranch dressing, fresh celery and carrot sticks for dipping. Choose from traditional, salt & pepper, honey garlic, sweet chili, or cajun.

### NACHO PLATTER *sm* 13.95 • *Lg* 21.95

Smothered with monterey jack and cheddar cheese, topped with diced bell peppers, chopped red onions, fresh tomatoes and spicy jalapenos. Served with fresh salsa and sour cream.

*add extra cheese* 3.95 • *add guacamole* 1.95 • *add beef* 3.95

### DRY RIBS 9.95

Crisp boneless pork ribs served with honey mustard dipping sauce, garnished with lemon and served with garlic toast.

### FIVE SPICE CALAMARI 10.95

Lightly breaded and topped with purple onion and served with a spiced lemon oyster sauce.

### VEGETABLE DIP 9.95

A variety of fresh vegetables for two, served with ranch dressing.

### HORS D'OEUVRE PLATTER 24.95

A selection of regular hot wings, boneless dry ribs, potato skins, assorted fresh vegetables and fruit, served with dipping sauces (great for two).

### SPICED BLUE CRAB & SPINACH DIP 11.95

A blend of Atlantic crab, spinach and spiced cream cheese, served with grilled parmesan pita bread.

### PRIME RIB SLIDER 14.95

Topped with Sylvan Star Swiss cheese, served on a fresh ciabatta bun with horseradish mayonaise.

### CHICKEN GYOZAS 9.95

Decadent traditional Chinese style dumplings bursting with chicken, vegetables, spices and seasonings, served with a chili soya garlic dip.

### NEW ENGLAND CLAM CHOWDER *cup* 4.50 • *bowl* 6.50

Our home-style hearty creamy chowder, prepared thick with clams and fresh vegetables.

### FRENCH ONION SOUP GRATINÉE 6.95

Sautéed sweet onions in a sherry broth, topped with croutons and swiss cheese, then oven baked until golden brown.

### WOR WONTON SOUP 11.95

Classic Asian broth with BBQ pork, shrimp wontons and a medley of vegetables.

- **20% off food items during happy hour 3:30 pm to 6:00 pm, 7 days a week with the purchase of a beverage**
- **Sorry no take-out or to-go bags**



## salads & more

### HOUSE SALAD 9.95

Mixed garden greens tossed with sun dried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a cranberry vinaigrette. Served with garlic toast.

### CLASSIC CAESAR SALAD 10.95

Fresh romaine lettuce tossed with our own traditional garlic caesar dressing, garnished with croutons, parmesan cheese and lemon. Served with garlic toast.

### SPINACH SALAD 11.95

Baby spinach leaves topped with crisp pancetta, fire roasted red peppers, sliced strawberries, toasted pine nuts and fresh button mushrooms. Finished with a house pomegranate vinaigrette. Served with garlic toast.

add spicy cajun chicken 6.25 • add garlic prawn skewer 4.95

### BLACK AND BLUE CAESAR SALAD 16.95

Thinly sliced blackened Alberta "AAA" sirloin, served with romaine hearts, blue cheese, and a balsamic reduction. Served with garlic toast.

### TACO SALAD 13.95

A house-made tortilla shell filled with crisp shredded lettuce and spicy "AAA" Alberta ground beef topped with tomatoes, onions, chopped bell peppers and a blend of cheddar and mozzarella cheese. Served with nacho chips, sour cream and salsa.

substitute chicken 1.95 • add guacomole 1.95

### SAWMILL COBB SALAD 13.95

Crisp romaine and baby spinach leaves topped with grilled chicken breast, shredded marble cheese, sundried cranberries, crisp bacon, avocado, chopped egg and tomatoes, drizzled with a peppercorn ranch dressing. Served with garlic toast.

### SALMON & BEET SALAD 14.95

Pan roasted Atlantic salmon served over glazed beets, garden greens, toasted almonds, crumbled Boursin cheese, served with a honey balsamic dressing. Served with garlic toast.

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## sides

BEER BATTERED ONION RINGS 5.95

SWEET POTATO "PLANK" FRIES 4.50  
with spicy chipolte dip

GARLIC CHEESE LOAF 5.95

# lounge

## entrées

- **20% off food items during happy hour 3:30 pm to 6:00 pm, 7 days a week with the purchase of a beverage.**
- **Sorry no take-out or to go bags**

<b>PRIME RIB SANDWICH</b>	15.95
A 6 oz. cut of Alberta "AAA" prime rib served on garlic bread, accompanied with rich beef au jus and fries.	
<b>SIRLOIN STEAK SANDWICH</b>	15.95
A charbroiled Alberta "AAA" select sirloin, served on garlic bread, topped with sautéed mushrooms and a Steakhouse peppercorn onion ring.	
<b>BEEF DIP</b>	12.95
Our renowned Alberta "AAA" roast beef thinly sliced and served on a toasted baguette, accompanied with rich beef au jus and home-style fries.	
<b>SAWMILL GOURMET BURGER</b>	13.95
A charbroiled 6 oz. Alberta "AAA" beef patty stacked with smoked bacon, aged cheddar, and sautéed mushrooms. Served on a rustic kaiser bun garnished with lettuce, tomatoes, onions, pickles, mustard and The Sawmill's signature burger sauce, accompanied with fries.	
<b>BUFFALO BURGER</b>	13.95
A flavorful bison patty, charbroiled and topped with smoked bacon, smoked mozzarella cheese and sautéed mushrooms, served on a rustic kaiser bun garnished with lettuce, tomatoes, onions, pickles and mustard.	
<b>SMOKED TURKEY WRAP</b>	12.95
Smoked turkey, crisp romaine, tomato, bacon, shredded marble cheese and house ranch dressing wrapped in a jalapeno cheddar tortilla.	
<b>BBQ CHICKEN CLUB</b>	13.95
A charbroiled tender breast of chicken topped with smoked bacon, and BBQ sauce, served on a kaiser bun, garnished with mayonnaise, lettuce, tomatoes, onions and pickles.	
<b>PORTABELLA MUSHROOM MELT</b>	14.95
Marinated & grilled portabella mushroom stacked with roasted red peppers, Spanish onions, lettuce, tomato, zucchini and topped with mozzarella cheese. Served in a toasted garlic herb focaccia bun with sundried tomato aioli.	
<b>SAWMILL PRIME RIB POT ROAST</b>	13.95
Tender strips of our famous prime rib sautéed with asparagus tips, onions, mushrooms and house beef au jus served over a yorkshire pudding with garlic whipped potatoes.	
<b>CRISPY LEMON CHICKEN</b>	14.95
Served over assorted vegetables and rice with a lemon garlic sauce.	
<b>FISH &amp; CHIPS</b>	14.95
Tender haddock filets cooked to a golden brown in an English beer batter, served with fries, coleslaw, tartar sauce and lemon wedge.	
<b>SAWMILL CLASSIC ENCHILADA</b>	14.95
Served with sour cream, salsa, and California mesclun greens, accompanied with rice pilaf.	
<b>BANGERS AND MASH</b>	11.95
Four Irish sausages and sautéed onions served over garlic whipped potatoes, served with vegetables of the day.	

- **In appreciation of your well being we fry only with Non Trans Fat Oil.**



## *martinis*

### Martinis

2 oz. 6.75 • 3 oz. 8.75

#### **BANFF ICE APPLETINI**

Banff Ice Vodka, Sour Puss Apple Liqueur.

#### **LONDON LEMONADE**

Plymouth Gin, Cointreau splashed with lemon and lime juice.

#### **PURPLE HAZE**

Banff Ice Vodka, Chambord, cranberry and lime juice.

#### **VITAMIN "C"**

Banff Ice Vodka, Peach Schnapps, lemon, lime and orange juice.

#### **LIME IN DA COCONUT**

Malibu Coconut Rum with lime juice and lime slush.

#### **VICIOUS VANILLA**

Absolut Vanilla, Bols Crème de Cacao, Carolan's Irish Cream.

#### **BELLINI**

Lambs White Rum, Peach Schnapps, peach juice with Henkell Trocken Champagne and red wine.

#### **SNOWCONE**

Banff Ice Vodka, Watermelon Schnapps, strained around snow cone with Peach Lanikai drizzled on top.

#### **YELLOW POLK-A-DOT**

Bols Banana Liqueur, Peach Schnapps, pineapple juice topped with red wine.

### Premium Martinis

2 oz. 7.95 • 3 oz. 10.95

#### **COCONUT KISS**

Absolut Vanilla Vodka, Malibu Rum, splashed with orange juice and pineapple juice.

#### **ABSOLUT RASPBERRI THREESOME**

Absolut Raspberri, cranberry juice, Blackberry Liqueur.

#### **ABSOLUT COSMOPOLITAN**

Absolut Citron, cranberry juice, Orange Liqueur, lime juice, orange slice.

#### **ABSOLUT MATILDA**

Absolut Mandrin, orange juice, Triple Sec, Champagne, orange slice

#### **ABSOLUT DELIGHT**

Absolut Vanilia, White Chocolate Liqueur

#### **ABSOLUT ANOUCHKA**

Absolut Vodka, Blackberry Liqueur

#### **TROPICAL SUNSET**

Malibu Rum, Captain Morgan Rum, cranberry, orange and pineapple juices with a dash of grenadine.

#### **VESPER**

Grey Goose Vodka, Bombay Sapphire Gin and Vermouth garnished with blue cheese stuffed olives.

# lounge

## frozen drinks

### Lanikai Frozen Drinks

1 oz. 5.60

#### LIFE'S A PEACH

Absolut Citron, Absolut Mandrin, 7-Up and Peach Lanikai.

#### TROPICOLADA

Chambord, Lambs White Rum and Piña Colada Lanikai.

#### COLOURFUL COCONUT

Bols Melon Liqueur, Bols Blue Curacao, Lambs White Rum and Piña Colada Lanikai.

#### HAWAIIAN SNOWFLAKE

Malibu Coconut Rum, Absolut Vodka, pineapple juice and Piña Colada Lanikai.

#### MANGO MOONLIGHT

Banff Ice Vodka, Triple Sec, Mango Lanikai and orange cream.

#### BANANA RAMA

Bols Crème de Cacao, Frangelico, Banff Ice Vodka and Banana Lanikai.

#### SPIKED SMOOTHIE

Amaretto, Bols Crème de Banana, Banana and Strawberry Lanikai.

#### STRAWBERRY FIELDS

Banff Ice Vodka, Chambord and Strawberry Lanikai.

#### RASPBERRY FREEZE

Banff Ice Vodka, Chambord and Raspberry Lanikai.

### Premium Lanikai Drinks

1 oz. 6.55

#### PIRATE'S EYE

Captain Morgan Rum, Malibu Rum and Peach Lanikai.

## shooters

### Shooters

1 oz. 4.75

#### JUMAJI

Malibu Coconut Rum, Bols Triple Sec, Bols Banana Liqueur, dropped into orange juice and grenadine.

#### MINT EASTWOOD

Green Crème de Menthe, Bols Crème do Cacao and Bailey's Irish Cream..

#### OIL COUNTRY

Golden Pear, Absolut Mandrin and Bols Blue Curaçao.

#### BLUE EYED BLONDE

Bols Crème de Cacao, Bols Banana Liqueur and Bols Blue Curaçao.

#### SQUISHED FROG

Sour Puss Green Apple, Bailey's Irish Cream and grenadine.

#### APHRODISIAC

Strawberry Schnapps with Bols Crème de Cacao

#### CROW'S BEAK

Jagermeister and Black Sambuca.



## cocktails

### Cocktails

1 oz. 5.60

#### SAWMILL LEMONADE

Banff Ice Vodka, Peach Schnapps, 7-Up, cranberry juice, orange juice and lime juice.

#### LIME MAJESTIC

Plymouth Gin, tonic water and lime slush.

#### HARDCORE KOOL AID

Banff Ice Vodka, Bols Melon liqueur, Bols Amaretto, 7-Up, orange and cranberry juices.

#### SUNNY WITH A CHANCE OF AWESOME

Watermelon Schnapps, 7-Up and cranberry juice.

#### TAHITI TREAT

Lambs White Rum, lemon, lime and pineapple juices and grenadine.

#### MOUNTAIN DEW

Bols Melon liqueur, Bols Amaretto, with 7-Up and lime juice.

#### PEACH ON THE BEACH

Banff Ice Vodka, Peach Schnapps, cranberry and pineapple juices.

#### CHINOOK ICED TEA

Bols Blue Curacao, Long Island iced tea mix, lemon juice and 7-Up.

### Premium Cocktails

1 oz. 7.20

#### CHAMPAGNE FRAMBOISE

Henkell Trocken with Chambord.

#### TOP SHELF MARGARITA

Grand Marnier, Cabo Wabo Tequila, lime juice, lime cordial, served on the rocks.

## liqueurs

### Liqueurs

1 oz. 4.80

JAGERMEISTER

KAHLUA

PEACH SCHNAPPS

SAMBUCCA (White or Black)

PEPPERMINT SCHNAPPS

SOUTHERN COMFORT

SOURZ RASPBERRY

TIA MARIA

SOURZ APPLE

YUKON JACK

### Premium Liqueurs

1 oz. 5.25

BAILEYS IRISH CREAM

METAXA

GRAND MARNIER

# lounge



## wines by the glass

### whites

**Listed from driest to sweetest**

	<b>Glass</b>	<b>½ L</b>	<b>Bottle</b>
Hardys Nottage Hill <b>Chardonnay</b> , <i>Australia</i>	7.25	20.00	27.75
Oyster Bay <b>Sauvignon Blanc</b> , <i>New Zealand</i>	9.50	26.50	37.25
Peller Estates Family Series <b>Pinot Gris</b> , <i>BC</i>	7.50	20.75	28.75
Sawmill Creek <b>Dry White</b> , <i>BC</i>	6.00	16.50	
Cono Sur <b>Gewürztraminer</b> , <i>Chile</i>	7.00	19.25	26.50
Montevina <b>White Zinfandel</b> , <i>California</i>	7.25	20.00	27.75
Inniskillin Niagara <b>Riesling Reserve</b> , <i>Ontario VQA</i>	8.50	23.50	33.00
Henkell Trocken Dry Sec <b>Sparkling White</b> 200ml, <i>Germany</i>	7.50		

### reds

**Listed from full body to light body**

Jackson-Triggs Proprietors' Edition <b>Cabernet Sauvignon</b> , <i>BC VQA</i>	9.00	25.00	35.00
Banrock Station <b>Cabernet Sauvignon</b> , <i>Australia</i>	7.50	20.75	28.75
Oyster Bay <b>Merlot</b> , <i>New Zealand</i>	9.50	26.50	37.00
Sawmill Creek <b>Dry Red</b> , <i>BC</i>	6.00	16.50	
Hardys Nottage Hill <b>Shiraz</b> , <i>Australia</i>	7.50	20.75	28.75
Navarro Los Arboles <b>Malbec</b> , <i>Argentina</i>	7.00	19.25	26.50
Inniskillin Niagra Varietal Series <b>Pinot Noir</b> , <i>Ontario VQA</i>	8.50	23.50	33.00



Proud Partners of the Sawmill Prime Rib and Steak House



## liquor

### Whiskey (1 oz.)

#### American

JACK DANIEL'S OLD NO. 7	5.25
JIM BEAM KENTUCKY BOURBON	4.95
KNOB CREEK (9 year)	6.15
BOOKER NOE (9 year)	6.95

#### Canadian

CANADIAN CLUB	4.95
CANADIAN CLUB CLASSIC	5.25
CROWN ROYAL	5.25

#### Irish

BUSHMILLS ORIGINAL	4.95
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### Rum

APPLETON ESTATE V/X	4.95
BACARDI WHITE	4.95
BACARDI 8	5.25
BACARDI BLACK	4.95
BACARDI LIMON	4.95
CAPTAIN MORGAN SPICED	4.95
LEMON HART	4.95
MALIBU	4.95

### Cognac (1 oz.)

COURVOISIER - V.S.	5.70
COURVOISIER - V.S.O.P.	6.60
COURVOISIER - X.O.	10.95

### Premium Gin (1 oz.)

BOMBAY SAPPHIRE	4.95
TANQUERAY SPECIAL	4.95
TANQUERAY NO. TEN	5.70

### Tequila (1 oz.)

SAUZA SILVER	5.25
SAUZA GOLD	5.25
DON JULIO REPOSADO	6.95

### Scotch (blended)

CHIVAS REGAL	5.70
CUTTY SARK	4.95
J & B RARE	4.95
JOHNNIE WALKER RED	5.25
JOHNNIE WALKER BLACK	5.70
THE FAMOUS GROUSE	4.95

### Scotch (single malt)

CRAGGANMORE (12 year)	6.95
GLENFIDDICH (12 year)	5.70
GLENKINCHIE (12 year)	6.95
LAGAVULIN	8.95
GLENMORANGIE	6.35
TALISKER	6.95
DALWHINNIE (15 year)	6.95
MACALLAN FINE OAK (10 year)	6.35
MACALLAN (12 year)	6.95
MACALLAN HIGHLAND (18 year)	10.95

### Premium Vodka (1 oz.)

SMIRNOFF	4.95
STOLICHNAYA	4.95
RASPBERRY STOLI	4.95
ABSOLUT	4.95
ABSOLUT VANILIA	4.95
ABSOLUT MANDRIN	4.95
ABSOLUT CITRON	4.95
ABSOLUT RASPBERRI	4.95
RUSSIAN STANDARD	4.95

### Deluxe Vodka (1 oz.)

GREY GOOSE	6.15
BELVEDERE VODKA	6.15
BELVEDERE IX	6.60

# lounge

## beer & coolers

### Draught Beer

#### Import

16 oz. 6.95

STELLA ARTOIS    GUINNESS    BODDINGTON'S    STRONGBOW  
PUB ALE

#### Premium

20 oz. 6.50

ALEXANDER KEITH'S    ALEXANDER KEITH'S  
INDIA PALE ALE    PREMIUM WHITE

ALEXANDER KEITH'S    ALEXANDER KEITH'S  
RED AMBER ALE    DARK ALE

#### Domestic

20 oz. 5.95

MOLSON CANADIAN    COORS LIGHT  
KOKANEE    KOKANEE GOLD

### Bottled Beer

#### Premium

4.75

BUD LIGHT    COORS LIGHT    MOLSON DRY  
BUDWEISER    KOKANEE    PILSNER  
CANADIAN    LABATT BLUE

#### Domestic

4.75

BIG ROCK GRASSHOPPER    ALEXANDER KEITH'S  
BIG ROCK TRADITIONAL    BIG ROCK JACK RABIT  
BIG ROCK HONEY BROWN    MGD

#### Import

5.90

BECKS    CORONA  
BRAHMA    HEINIKEN  
BUD LIGHT LIME  
STELLA ARTOIS LIGHT

#### Import (500 ml)

7.25

GUINNESS  
STRONGBOW  
BODDINGTON'S PUB ALE  
KILKENNY

#### 0.5% Alcohol Beer

3.95

O'DOUL'S

### Coolers

5.95

BACARDI BREEZER ORANGE SMOOTHY    MIKE'S HARD CRANBERRY  
BACARDI BREEZER ISLAND PINEAPPLE    MIKE'S HARD LEMONADE  
SMIRNOFF TWISTED RASPBERRY    SMIRNOFF ICE