



**SAWMILL**

# Celebrate

## appetizers

**FIG & BACON DIP**

Warm whipped goat cheese, fig & bacon jam, red pepper, crostini. **\$15.95**

**CHICKEN POTSTICKERS**

Pan fried gyoza with chili soya garlic dip. **\$13.95**

**BACON WRAPPED SCALLOPS**

Sauteed in whiskey butter with a splash of brandy and cocktail sauce. **\$18.95**

**CALAMARI**

Warm whipped goat Crispy jalapeno peppers served with house tzatziki **\$16.95**

**CHARCUTERIE BOARD**

Sopressata, prosciutto, mortadella, sausage, chef's selection of cheese, jams, mustard, bread. **\$33.95**

THREE COURSE

## table d'hote menu

**CLASSIC CAESAR SALAD**

Romaine lettuce tossed with our house-made traditional garlic Caesar dressing, garnished with croutons, shaved Reggiano and lemon.

**ROASTED RED PEPPER & TOMATO SOUP**

Intensely flavored, sweet charred red peppers and garlic.

**HOUSE SALAD**

Mixed garden greens tossed with sundried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a house cranberry vinaigrette.

**SIRLOIN (6 OZ.)**

The perfect griller, this hearty textured steak is lean and loaded with bold beef taste. (9oz add \$5.00)

**PONZU SALMON**

Crispy salmon, scallion, ginger ponzu served on rice with crispy brussels, sesame aioli and furikake.

**CHICKEN OSCAR**

Grilled chicken breast topped with seafood oscar, garlic tiger prawn, hollandaise, steamed jasmine rice, seasonal vegetables.

**SMOKED PORK CHOP**

Alberta bone in chop drizzled with bourbon maple glaze, red skin mashed, corn succotash and smoked baked beans.

\$54.95

## enhance your entree

**SAUTÉED MUSHROOMS**

Button mushrooms sauteed in garlic, finished in a rosemary au jus. **\$6.95**

**SEAFOOD OSCAR**

Crown any entree with a blend of seafood and Hollandaise sauce. **\$9.95**

**GARLIC PRAWNS**

A skewer of prawns sautéed with garlic and butter. **\$5.95**

**1/2 LB CRAB MP**

**LOBSTER TAIL**  
5 oz. butter roasted. **\$29.95**

## steak upgrades

**PRIME RIB**

**\$4 (8 oz.) | \$10 (12 oz.)**  
The most tender cut of beef broiled to your liking

**FILET**

**\$10 (6 oz.) | \$20 (8 oz.)**  
Lean & exceptionally tender

**RIBEYE**

**\$17 (12 oz.)**  
Highly marbled, flavorful & tender

**NY STRIPLOIN**

**\$10 (10 oz.)**  
Firm texture, tender & full of flavor

## dessert

**CREME BRULEE CHEESECAKE**

Vanilla custard with caramelized sugar & salted caramel

**WHITE CHOCOLATE & RED VELVET DOME**

Raspberry Crunch, Raspberry Coulis **\$8.95**

**CHOCOLATE SIN CAKE**

Rich ganache - flourless chocolate decadence