



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 \$6.00)

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.

\$57.95

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

\$1 (8 oz.) | \$7 (12 oz.)
The most tender cut of beef broiled to your liking

FILET

\$7 (6 oz.) | \$17 (8 oz.)
Lean & exceptionally tender

RIBEYE

\$14 (12 oz.)
Highly marbled, flavorful & tender

NY STRIPLOIN

\$7 (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