



SAWMILL GROUP MENU

steak upgrades

PRIME RIB | \$4 (8OZ) | \$10 (12OZ)

The most tender cut of beef
broiled to your liking

FILET | \$10 (6OZ) | \$20 (8OZ)

Lean & exceptionally tender

RIBEYE | \$17 (12OZ)

Highly marbled. Flavorful & tender

NY STRIPLOIN | \$10 (10OZ)

Firm texture, tender & full of flavor

table upgrades

CHARCUTERIE BOARD | \$28.95

Sopressata, prosciutto, mortadella,
sausage, chef's selection of cheese,
jams, mustard, bread.

WARM SEAFOOD PLATTER | MARKET

Calamari, bacon scallop, tempura
shrimp, mussels, skewered
garlic shrimp

CHILLED OYSTERS & PRAWNS | MARKET

served with horseradish, cocktail
sauce, and habanero-lime relish

ADD LOBSTER | \$29.95

ADD CRAB | MARKET

course selection

2 courses \$42.95

3 courses \$52.95

BUBBLY

Oyster Bay Sparkling Cuvee Brut | \$49

Mionetto Procecco Brut | \$45

Chiarli V Cialdini Lambrusco | \$52

soup or salad

ROASTED RED PEPPER & TOMATO SOUP

Intensely flavored, sweet charred red peppers, tomato

CAESAR SALAD

Crisp romaine hearts tossed with romano cheese and a creamy caesar
dressing, topped with shaved parmesan cheese

HARVEST SALAD

Mixed greens, dried cherries, crispy onions, roasted corn, cajun pecans,
bacon and crumbled goat cheese topped with our house-made white
balsamic vinaigrette dressing

entree

SIRLOIN (7OZ)

Moderately tender, bold beef flavor

CHICKEN OSCAR

Grilled chicken breast, seafood Oscar, garlic shrimp, hollandaise, steamed
jasmine rice, seasonal vegetables

PONZU SALMON

Crisp, scallion, ginger ponzu, crispy Brussels, sesame aioli, furikake

PORK CHOP

Alberta bone in chop, bourbon maple glaze, red skin roasted garlic
mashed, corn succotash, smoked baked beans

dessert

CREME BRULEE CHEESECAKE

vanilla custard with caramelized sugar & salted caramel

CHOCOLATE SIN CAKE

Rich ganache - flourless chocolate decadence