



## SAWMILL HOLIDAY 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.

Fig & Bacon Dip warm whipped  
goat cheese, fig & bacon jam,  
red pepper, crostini | \$13.95

Chicken Potstickers pan-fried  
gyoza with chili soya garlic dip | \$12.95

Bacon Wrapped Scallops sauteed in  
whiskey butter with a splash  
of brandy and cocktail sauce | \$14.95

Calamari crispy jalapeno peppers  
served with house tzatziki | \$14.95

ADD LOBSTER | \$29.95

ADD ½ POUND KING CRAB | \$49.95

# course selection

2 courses \$42.95

3 courses \$52.95

### BUBBLY

Oyster Bay Sparkling Cuvee Brut | \$49  
Mionetto Procecco Brut | \$45

## 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

### HOUSE SALAD

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

## 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

### CHOCOLATE DOME RICH GRANACHE SPONGE CAKE

vanilla bean ice cream, caramel Rumchata drizzle.

Watch it melt before your very eyes | \$5