



appetizers

CHICKEN WINGS

One pound. Choose from:

Hot • Blazing Hot • Sriracha • Salt & Pepper Honey Garlic • Sweet chili • Dill Pickle • Salt & Vinegar • BBQ • Teriyaki • Maple Bacon • Korean BBQ 13.95

BACON WRAPPED SCALLOPS GF
Sautéed in whiskey butter splashed with brandy 15.95

STEAK BITES

Marinated buttery Cajun Alberta AAA beef dressed with spicy Sawmill Sesame Steak Sauce 14.95

SESAME GINGER TUNA TARTAR

Sesame soy seasoned Ahi, scented with ginger, fresh avocado, crisp cucumber, wonton chips 16.95

CALAMARI

Crispy jalapeño peppers served with house tzatziki 14.95

GRILLED PESTO FLATBREAD

Basil Pesto, whole milk mozzarella, roasted vine tomato, fresh basil confetti 12.95

Add Garlic Prawns 5.95 • Cajun Chicken 4.95

CRAB STUFFED MUSHROOMS

 GF

Crab, herb cream cheese baked with jalapeño Havarti 14.95

ARTICHOKE SPINACH DIP

Warm spinach and three cheese, roasted red pepper, creamed garlic, artichoke, toasted crostini 10.95

FRENCH ONION SOUP GRATINEE

Baked with swiss & shaved parmesan 9.95

CHICKEN POTSTICKERS

Pan fried gyoza with chili soya garlic dip 12.95

NACHOS

Tri-color chips, cheddar, avocado, cilantro, bell peppers, green onions, pico de gallo drizzled with cilantro cream. Served with sour cream & salsa 20.95

Add Guacamole 2.95 Extra Cheese 3.95

BONE IN RIBS

Crisp pork button bones served with spicy Sawmill Sesame Steak Sauce 14.95

BRAISED BEEF LETTUCE WRAP

Braised & pulled "AAA" Alberta roast beef, pickled cucumber slaw, coconut jasmine, fresh jalapeno, hearts of romaine, soy ginger dipping sauce 18.95

steak & prime rib

The Sawmill's reputation is built on beef. Our signature program consists of the highest quality Alberta produced beef available. Aged a minimum of 28 days, hand trimmed to Sawmill's specifications. All steaks are charbroiled & lightly seasoned to bring out the best beef flavor.

Steak & Prime Rib dishes served with seasonal vegetables & choice of fries or roasted garlic red skin mashed potatoes

Substitute Fettuccini Alfredo 3.95 • Roasted Garlic & Horseradish Bacon Stuffed Potato 2.95

"AAA" FILET MIGNON

 GF

Lean & exceptionally tender
6 oz. 37.95 • 10 oz. 49.95

"AAA" RIBEYE

 GF

Exceptionally juicy, highly marbled.
Flavorful & tender. 14 oz. 47.95

CAB® CENTRE CUT TOP SIRLOIN

 GF

Moderately tender with bold beef flavor.
7 oz. 27.95 • 10 oz. 29.95

CAB® NEW YORK STRIPLAIN

Firm texture, tender & full of flavor.
12 oz. 42.95

PRIME RIB

Crusted with rock salt, cracked pepper and fine herbs with traditional Yorkshire pudding and rich beef au jus 8 oz. 28.95 • 10 oz. 35.95

steak enhancements

Seafood Neptune Crown

Crown any entrée with a blend of seafood and hollandaise sauce 7.95

Lobster Tail

 GF

Add to any steak entrée. Full tail - Market price.

Garlic Prawns

 GF

Skewer sautéed in garlic & butter.
One skewer 5.95 • Two skewers 9.95

Cajun Style

 GF

Blacken your steak with our special house blend 1.95

From the Saucier

 GF

Béarnaise or Madagascar peppercorn 2.95

Sautéed Mushrooms

Button mushroom sautéed in garlic and finished in a rosemary au jus 5.95

mains

Mains are served with seasonal vegetables & choice of fries or roasted garlic red skin mashed potatoes. Unless otherwise specified.

Substitute Fettuccini Alfredo 3.95 • Roasted Garlic & Horseradish Bacon Stuffed Potato 2.95

FISH & CHIPS

Tender cod fillets in English beer batter, served with Fries & tartar sauce 18.95

CHICKEN CORDON BLEU

Stuffed with smoked ham & gruyere in a Panko crust with a wild mushroom marsala 27.95

SEARED SALMON FLORENTINE

Creamed spinach, garlic, cream with sautéed jumbo prawns served with jasmine rice 28.95

CHICKEN NEPTUNE

Marinated chicken breast topped with a seafood medley & hollandaise 29.95

BABY BACK RIBS

 GF

Braised with savoury spice and finished with bold whiskey sauce 28.95

FOR THE UNDECIDED

 GF

7 oz. CAB® sirloin steak, baby back ribs, skewer of garlic tiger prawns 39.95

salads & bowls

SAWMILL CHICKEN ALFREDO

Finished with parmesan cream 22.95

CRISPY LEMON CHICKEN

 GF

Assorted vegetables, jasmine rice, spicy lemon garlic sauce 19.95

KOREAN BBQ CHICKEN

Grilled marinated, chicken, crisp vegetables, coconut jasmine rice topped with wasabi mayo 24.95

AHI TUNA POKE BOWL

Field greens, marinated Ahi Tuna, avocado, cucumber, mango puree, wonton straw 20.95

TOMMY'S CAESAR SALAD

 GF

Entrée 13.95 Appetizer 8.95

SALMON & BEET SALAD

 GF

Pan seared salmon, pickled beets, greens, almonds, herb cream cheese with honey balsamic dressing 21.95

THAI CHICKEN & PEANUT SALAD

Grilled chicken, cucumber, carrot, spinach, cabbage, mango, fresh mint served on rice noodles 19.95

HOUSE SALAD

 GF

Sundried cranberries, almonds, cucumber, cherry tomatoes, feta with house cranberry vinaigrette. Entrée 13.95 • Appetizer 8.95

SAWMILL COBB SALAD

 GF

Romaine, spinach, grilled chicken breast, cheddar, sundried cranberries, bacon, avocado, sliced egg, tomatoes with house ranch dressing 17.95

add to any salad

Garlic Prawns 5.95 Cajun Chicken 4.95 Cajun Steak 8.95
Garlic Toast 1.95 Cheddar Cheese Toast 2.95

handhelds

All handhelds except the Baja Fish Tacos are served with your choice of fries, house salad or roasted garlic red skin mashed potatoes.

GF Bun Available Upon Request • Substitute Sweet Potato Fries 2.95 • Caesar Salad 1.95 • Add Bacon 1 • Sautéed Mushrooms 1

THE KOBE BURGER

Kobe beef patty bacon, chili aioli, horseradish cheddar, crispy onions, lettuce, tomato, pickle 21.95

SAWMILL BURGER

 GF

Blend of chuck & brisket, cheddar, lettuce, tomato, grilled onions, pickle 16.95

VEGGIE BURGER

 GF

Parmesan crisp, pickle planks, tomato, arugula, roasted pepper, pickled mayo & red onion 15.95

BBQ CHICKEN BURGER

 GF

Chicken breast, BBQ sauce, cheddar cheese, chili aioli, lettuce, tomato, onion, pickle 16.95

BAJA FISH TACOS

Tender cod filets in English beer batter, hand cut pico de gallo, crunchy slaw, avocado, cilantro lime cream 16.95

BEEF DIP

Braised & pulled "AAA" Alberta roast beef, horseradish cream 15.95

steak & prime rib sandwiches

Served on garlic toast with your choice of house salad, fries or roasted garlic red skin mashed potatoes.

Substitute Sweet Potato Fries 2.95 Caesar Salad 1.95

CAB® CENTRE CUT TOP

SIRLOIN SANDWICH

 GF

Topped with sautéed mushrooms & crispy onions. 7 oz. 23.95 • 10 oz. 28.95

PRIME RIB SANDWICH

"AAA" Alberta prime rib slow roasted, served with beef au jus. 8 oz. 26.95 • 12 oz. 32.95



cocktails

TOASTED COCONUT SPRITZER

Our aperitivo style spritzer – fresh, bubbly crisp. Made with coconut Ciroc, Seedlip non-alcoholic spirit with fresh basil and prosecco 2 oz. 12

WHITE PEACH SPRITZER

This white wine spritzer is perfect for the patio. Topped with cranberry and pineapple juice, finished with peaches 2 oz. 12

BARREL AGED OLD FASHIONED

Evan Williams 12 year Bourbon aged in house in Oak barrels, Angostura bitters, Demerara syrup 2 oz. 12

SAWMILL SIGNATURE CAESAR

Sawmill Sesame Steak sauce & prime rib rub seasoned. Iceberg Vodka, garnished with Alberta AAA steak bite, cherry tomato & lime 1.5 oz. 12

TIKI BOURBON REFRESHER

Gentle blend of Bulleit Bourbon, apple juice, Galliano and coconut milk shaken just right and topped with a torched cinnamon stick. 2 oz. 12

NEW YORK SOUR

Revelstoke whiskey, lemon juice, simple syrup, served chilled, topped with red wine 1.5 oz 11

ROSEMARY BOURBON SOUR

Our twist on a Bourbon Sour with Evan Williams, fresh lemon juice and a smoked sprig of rosemary 1.5 oz. 11

TITOS BLUEBERRY LEMONADE

A mix of Tito's Vodka, fresh lemon juice, house made blueberry syrup and soda make this drink dangerously delicious 1.5 oz. 11 Jug 4.5 oz. 29

SMOKED NEGRONI SOUR

Our twist on a classic Negroni, Aviation Gin, Pama liqueur, Martini Bitter, lime juice, and honey garnished with a rosemary sprig. 1.5 oz. 11

THE BAHAMAS

A tropical blend of Absolut mandarin vodka, Bacardi coconut rum, Blue Caraco and Banana liqueur topped with Pina Colada. 2 oz. 12

CUCUMBER MINT REFRESHER

Botanical Cucumber vodka infused with mint, shaken with fresh lime juice and apple Cordial topped with cucumber ribbon 1.5 oz. 11

HIBISCUS BUZZ

A crisp blend of Casamigos Anejo tequila, grapefruit juice, homemade Hibiscus syrup, muddled with mint 1.5 oz. 11

GRILLED PINEAPPLE MOJITO

Made with fresh pineapples, muddled with mint, topped with Bacardi and soda and finished with a grilled wedge of pineapple. 1.5 oz. 11

ROYAL EMPRESS HAWAIIAN

Pineapple juice, shaken over ice splashed with citrus and Empress 1908 gin 1.5 oz. 11

DEVILS MARGARITA

This beautiful, red cocktail mixes up Don Julio tequila, lime juice, simple syrup and BVE Cabernet Sauvignon and is both super tasty and smooth 2 oz. 12

frozen drinks

BELLINI

Bacardi rum mixed with peach puree and spun with red wine & prosecco 1.5 oz. 11

MARGARITA

Classic frozen style made with Cabrito tequila, triple sec, lime puree, salted rim. Choose from lime or strawberry. 1.5 oz. 11

BULLDOG

Served with Cabrito tequila and triple sec, topped with a Corona 1 oz. 11

beer

Add an Iceberg to any draught 2 | Lime or Strawberry

draught

IMPORT

| | | | |
|----------------|-------|-------|------|
| Stella | 11.35 | | |
| Coors Original | | 10.35 | 7.25 |

PREMIUM

| | | | |
|---------------|--|------|------|
| Rickard's Red | | 9.95 | 6.95 |
| Belgian Moon | | 9.95 | 6.95 |

DOMESTIC

| | | | |
|-------------|--|------|------|
| Canadian | | 9.75 | 6.75 |
| Coors Light | | 9.75 | 6.75 |

IMPORT

| | |
|--------------------|------|
| Guinness 500ml | 8.5 |
| Heineken | 7.5 |
| Strongbow 500 ml | 8.25 |
| Corona | 7.5 |
| Heineken 0.0% alc. | 6.5 |

FEATURES

| | |
|-----------------------|------|
| SOL, Mexico | 5.75 |
| Miller High Life, USA | |

DOMESTIC

| | |
|----------------------|-----|
| Alexander Keith's | 6.5 |
| Big Rock Grasshopper | 7 |
| Big Rock Traditional | 7 |
| Bud Light | 6.5 |
| Budweiser | 6.5 |
| Blue | 6.5 |
| Canadian | 6.5 |
| Molson Ultra | 6.5 |
| Coors Light Kokanee | 6.5 |
| Pilsner | 6.5 |

bottled

whites

Listed from driest to sweetest

| | | | |
|-----------------------------------|------|------|----|
| Cliff 79, Chardonnay, AU | 8 | 11 | 30 |
| Kim Crawford, Sauvignon Blanc, NZ | 12.5 | 17.5 | 49 |
| Oyster Bay, Sauvignon Blanc, NZ | 11.5 | 15.5 | 44 |
| Santa Cristina, Pinot Grigio, IT | 9 | 13 | 34 |
| Mionetto, Prosecco 200ml, IT | | | 11 |
| Inniskillin, Vidal 50ML, ON | | | 12 |

rose & white zinfandel

| | | | |
|----------------------------------|------|------|----|
| Woodbridge, White Zinfandel, CAL | 8 | 11 | 30 |
| Chateau Saint Jean, Rose, SONOMA | 10.5 | 14.5 | 41 |

wines by the glass

Listed from full body to light body

reds

| | | | |
|---|------|------|----|
| Rosemount, Shiraz, AU | 11 | 15 | 41 |
| Cliff 79, Shiraz Cabernet Sauvignon, AU | 8 | 11 | 30 |
| Barossa Valley Estate, cabernet sauvignon, NZ | 12 | 17 | 46 |
| Dreaming Tree, Cabernet Sauvignon, CAL | 10.5 | 14.5 | 41 |
| Invisibull, Malbec, BC | 8.5 | 11.5 | 32 |
| Longhand, Cabernet Merlot VQA, BC | 10 | 14 | 39 |
| Oyster Bay, Merlot, NZ | 11.5 | 15.5 | 44 |
| Sterling Vinters Collection, Pinot Noir, Napa | 10.5 | 14.5 | 40 |

whites

CHARDONNAY

| | |
|-------------------------------|----|
| 19 Crimes, AU | 45 |
| Rodney Strong Chalk Hill, CAL | 53 |
| Woodbridge, CAL | 33 |

SAUVIGNON BLANC

| | |
|-------------------------|----|
| Prospect Winery VQA, BC | 43 |
|-------------------------|----|

PINOT GRIGIO

| | |
|---|----|
| Estancia, Monterey | 47 |
| Sumac Ridge Estates Private Reserve VQA, BC | 43 |

WORLDLY WHITES

| | |
|---|----|
| Deinhard Piesporter Goldtropchen, DE | 40 |
| See Ya Later Ranch Gewürztraminer VQA, BC | 45 |

SPARKLING WINE & CHAMPAGNE

| | |
|--------------------------------------|-----|
| Henkel Trocken Dry Sec, DE | 33 |
| Oyster Bay, Brut Sparkling Cuvée, NZ | 51 |
| Vueve Cliquot Champagne, FR | 141 |
| Mionetto, Prosecco, IT | 46 |

CABERNET SAUVIGNON

| | |
|---------------------------------|-----|
| Beringer "Knights Valley", NAPA | 93 |
| Black Sage Vineyard VQA, BC | 54 |
| Mondavi Bourbon Barrel, CAL | 50 |
| Mondavi Oakville Reserve, NAPA | 98 |
| Rodney Strong Brothers | |
| Single Vineyard, SONOMA | 179 |
| Sterling Napa, NAPA | 72 |
| Wolf Blass Gold Label, AU | 53 |

MERLOT

| | |
|------------------------------|----|
| Mission Hill Reserve VQA, BC | 56 |
| Rodney Strong Sonoma, CAL | 51 |
| Woodbridge by Mondavi, CAL | 33 |

ZINFANDEL

| | |
|----------------------|----|
| Caymus, NAPA | 99 |
| Ravenswood Lodi, CAL | 54 |

PINOT NOIR

| | |
|----------------|----|
| Meiomi, CAL | 61 |
| Oyster Bay, NZ | 48 |

SHIRAZ / SYRAH

| | |
|---------------------------------------|----|
| Charles Smith Syrah, WA | 55 |
| Barossa Valley Estate Shiraz, AU | 46 |
| Jackson-Triggs Sunrock Shiraz VQA, BC | 72 |

BLENDS

| | |
|-----------------------------------|-----|
| 19 Crimes Banished Shiraz/Cab, AU | 45 |
| Il Bruciato Cab Blend, IT | 64 |
| Mission Hill Cab/Merlot VQA, BC | 48 |
| Menage a Trois Zin/Mer/Cab, CAL | 40 |
| Mission Hill Compendium Cab | |
| Blend VQA, BC | 158 |
| Penfolds Max's Shiraz/Cab, AU | 82 |
| Prisoner Blend, CAL | 127 |

WORLDLY REDS

| | |
|--|----|
| Achaval Ferrer Malbec, AR | 61 |
| Brotte La Fiole Chateaufneuf du Pape, FR | 91 |
| Masi Valpolicella, IT | 40 |
| Ruffino Chianti DOCG, IT | 33 |
| Masi Amarone, IT | 98 |



DESSERT MENU



REWARDS PROGRAM



BACK BAR