

(EST. 1976)

TM

SAWMILL

Prime Rib & Steak House

Celebrate

appetizers

ARTICHOKE SPINACH DIP

Warm spinach and three cheese, roasted red pepper, creamed garlic, artichoke, toasted 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. 13.95

FABULOUS

table d'hote menu

HOUSE SALAD

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

— OR —

CLASSIC CAESAR SALAD

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

\$54.95

CHICKEN CORDON BLEU

A fresh breast of chicken stuffed with black forest ham and smoked Gruyere cheese, baked with a light panko crust. Served with a wild mushroom Marsala sauce.

— OR —

CAB® CENTRE CUT TOP SIRLOIN (7 oz.)

The perfect griller, this hearty textured. steak is lean and loaded with bold beef taste.

\$59.95

ROASTED PRIME RIB OF BEEF (8 oz.)

A tender slice of choice prime rib served with traditional Yorkshire pudding and natural beef au jus.

— OR —

SEARED SALMON FLORENTINE

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

\$69.95

UNDECIDED

7 oz. Certified Angus Beef brand sirloin steak, our famous baby back ribs & garlic tiger prawns.

— OR —

FILET (8 oz.)

Mild in flavor. The perfect choice for one who prefers a tender but mild-flavored steak with no fat. Often characterized as having a buttery and uniform texture.

enhance your entree

SAUTÉED MUSHROOMS

Button mushrooms sautéed in garlic and finished in a rosemary au jus.

SEAFOOD NEPTUNE CROWN

Crown any entree with a blend of seafood, (crab & shrimp), Hollandaise sauce.

GARLIC PRAWNS

A skewer of prawns sautéed with garlic and butter

LOBSTER TAIL

5 oz. butter roasted 21.95

desserts

STICKY TOFFEE PUDDING

A warm, Sweet and Spongy Cake, Buttery Caramel sauce, Bourbon Cream Custard

CHOCOLATE AVALANCHE CAKE

Rich ganache sponge cake, vanilla bean ice cream, caramel Rumchata drizzle

HARVEST PUMPKIN CHEESECAKE

Pumpkin Spice Cheesecake, Caramel Mousse Moist Ginger Spice Cake White Chocolate Shavings