

# evening features

DINNER

## MONDAY

**STEAK & LOBSTER NIGHT** Flame broiled 6 oz. CAB® centre cut sirloin steak, a butter roasted lobster tail, served with our red skin garlic mashed potatoes and vegetable of the day. **29.95**

## TUESDAY

**SAWMILL STEAK NIGHT** Any dinner menu steak entrée selection receives your choice of one of the following complimentary steak enhancements: seafood neptune crown, Hollandaise, bearnaise, peppercorn, teriyaki sauce, wild mushroom sauté or Danny Viloski cadillac (sautéed sliced mushrooms, fresh spinach & roquefort cheese) and Chef's feature dessert.

## WEDNESDAY

**ROASTED PRIME RIB OF BEEF** Order a prime rib dinner entrée and receive a complimentary appetizer Caesar salad or cup of our famous clam chowder.

**HALF PRICE "BY THE GLASS" BOTTLES OF WINE**

## THURSDAY

**STEAK & SEAFOOD COMBO NIGHT** Choice of soup du jour or tossed garden salad, CAB® sirloin steak or teriyaki chicken breast. Served with a skewer of garlic prawns and bacon wrapped scallops. Followed by our chocolate bread pudding with pecan bourbon caramel sauce. **31.95**

## NIGHTLY

### TABLE D'HÔTE MENU

**HOUSE SALAD** Mixed garden greens tossed with sundried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a cranberry vinaigrette. **6.95 / person**

**SURF & TURF DUET** Two charbroiled CAB® 6 oz. centre cut sirloin steaks, paired with two butter roasted lobster tails, two skewers of garlic prawns, steamed seasonal vegetables and your choice of garlic whipped mashed potatoes, or baked potato. **99.95 / couple**

**SWEET PASSION OF THE HEART** Chocolate bread pudding, served with pecan bourbon caramel sauce. **7.95 / person**

**TABLE D'HÔTE** **105.95 / couple**

\* At participating locations.

DINNER

## appetizers

- GF SAWMILL'S CLASSIC ESCARGOT** French escargot sautéed with fresh crushed garlic, diced tomatoes, button mushrooms and Bermuda onions. Baked with marble cheddar cheese and served with garlic toast. 11.95
- GF CAJUN SEARED TUNA TATAKI** Served with a marinated cucumber salad and ponzu sauce. 13.95
- LEMON THAI CHICKEN** Tender chicken breast strips tossed in a sweet chili sauce. 10.95
- NEW ORLEANS STYLE CRAB CAKES** Canadian rock crab, cream cheese and sweet peppers with a chili aioli sauce. 11.95
- BACON-WRAPPED SCALLOPS** Atlantic scallops sautéed in whiskey butter with a splash of brandy, served with a tangy cocktail sauce and garlic toast. 13.95
- CRAB STUFFED MUSHROOM CAPS** Prairie mushroom tops filled with blue crab and herb cream cheese and baked with jalapeño Havarti cheese. 11.95
- MEDITERRANEAN FLAT BREAD** Crumbled feta and vine ripened roma tomatoes marinated in a garlic balsamic glaze, olive oil and fresh arugula served on grilled Naan. 10.95
- add a skewer of garlic prawns 4.95 | add blackened chicken 4.95
- CALAMARI** Lightly dusted baby squid tossed with roasted pepperoncini, jalapeño peppers and red onions. Served with house tzatziki sauce. 11.95
- CHICKEN POTSTICKERS** Pan-fried decadent traditional Chinese style dumplings bursting with chicken, vegetables, spices and seasonings, served with a chili soya garlic dip. 11.95

## soups & salads

- add spicy cajun chicken / steak or a skewer of garlic prawns to any of our salads for 4.95

- NEW ENGLAND CLAM CHOWDER** Our home-style hearty chowder, prepared thick with clams and fresh vegetables. CUP 4.95 • BOWL 6.95
- FRENCH ONION SOUP GRATINÉE** Sautéed sweet onions in a sherry broth, topped with croutons and Swiss cheese, then oven baked until golden brown. BOWL: 8 oz. 6.95 • CROCK: 16 oz. 8.95
- CHEF'S SOUP DU JOUR** House-made fresh daily. Please consult your Server. CUP 3.95 • BOWL 5.95
- GF HOUSE SALAD** Mixed garden greens tossed with sundried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a house cranberry vinaigrette. 6.95
- CLASSIC CAESAR SALAD** Fresh romaine lettuce tossed with our own house-made traditional garlic caesar dressing, garnished with croutons, shaved Reggiano and lemon. 7.95
- GF VINE RIPENED TOMATO & RED ONION SALAD** Presented on Tuscan greens with crumbled blue cheese and extra virgin olive oil. 8.50
- GF SPINACH SALAD** Baby spinach leaves with spiced pecans, feta cheese and poppy seeds in a mandarin orange vinaigrette topped with crispy fried onions. 7.95



# charbroiled steaks

All steaks served with fresh seasonal vegetables and your choice of garlic whipped potatoes, baked potato or fresh garden salad

• **substitute fettuccini alfredo 2.95** | **substitute roasted garlic and horseradish, bacon stuffed potato 1.95**

- 🍴 **CAB® NEW YORK STRIPLOIN** Often referred to as The King of Steaks, this succulent cut with a small strip of fat delivers what many steak lovers call the most satisfying flavor in the steak world. **8 oz. 32.95 • 10 oz. 36.95**
- 🍴 **CAB® CENTRE CUT TOP SIRLOIN** The perfect griller, this hearty textured steak is lean and loaded with bold beef taste. **6 oz. 23.95 • 9 oz. 27.95 • 12 oz. 32.95**
- 🍴 **AAA RIB EYE** Savour the flavor of the juiciest steak on the market. Our rib eye cut is carved from the prime rib, containing a modest amount of marbling and fat to provide an eating sensation that will have you in beef bliss. **10 oz. 34.95 • 14 oz. 44.95**
- 🍴 **AAA FILET MIGNON** Our leanest steak, this hand cut from the centre of the beef tenderloin is an elegant melt in your mouth experience that is sure to impress every guest. **6 oz. 36.95 • 8 oz. 46.95**

## famous prime rib of beef

**ROASTED PRIME RIB OF BEEF** A tender slice of choice prime rib served with traditional yorkshire pudding and natural beef au jus. Served with fresh seasonal vegetables and your choice of garlic whipped potatoes, baked potato or fresh garden salad **8 oz. 25.95 • 12 oz. 34.95**

### ENHANCE YOUR STEAK

- 🍴 **LOBSTER TAIL** Butter roasted. **HALF TAIL 8.95 • FULL TAIL 13.45**
- 🍴 **SEAFOOD NEPTUNE CROWN** Crown any entrée with a blend of seafood, crab and shrimp glazed with Hollandaise sauce. **5.95**
- 🍴 **GARLIC PRAWNS** A skewer of prawns sautéed with garlic and butter. **ONE SKEWER 4.95 • TWO SKEWERS 8.95**
- 🍴 **THE DANNY VILOSKI CADILLAC** Top any entrée with sautéed sliced mushrooms, fresh spinach and roquefort cheese. **4.95**
- 🍴 **SEAFOOD OSCAR** Shrimp and scallops sautéed in garlic butter, topped with asparagus and béarnaise. **6.95**
- 🍴 **FRESH ASPARAGUS** Topped with Hollandaise sauce. **5.95**
- CAJUN STYLE** Blacken your entrée with our special house blend of seasonings **1.95**
- BLUE CHEESE CRUST** A great addition to any steak. **4.95**
- FROM THE SAUCIÉR** Top any of your entrées with your choice of béarnaise, Hollandaise, Madagascar peppercorn or teriyaki sauce. **2.95**
- 🍴 **WILD MUSHROOM SAUTÉ** Portabella, oyster and shiitake mushrooms sautéed with fresh garlic, dijon mustard and cracked pepper, finished with beef au jus. **6.95**
- 🍴 **SAUTÉED MUSHROOMS** Prairie button mushrooms sautéed in garlic and finished in a rosemary au jus. **5.95**

DINNER

## sawmill classics

**RACK OF LAMB** Coated with dijon mustard, fresh crushed garlic and bread crumbs, served with our minted demi glaze. **RACK 38.95 • HALF-PORTION 26.95**

**CHICKEN NEPTUNE** A boneless, skinless chicken breast with a blend of seafood, crab and shrimp, glazed with Hollandaise. **25.95**

**CHICKEN CORDON BLEU** A fresh breast of chicken stuffed with black forest ham and smoked Gruyère cheese, baked with a light panko crust. Served with a wild mushroom Marsala sauce. **25.95**

**GF BARBEQUED RIBS** A generous rack of tender baby back ribs basted with our house-made barbeque sauce. **26.95**

**GF BBQ RIB & CHICKEN PLATTER** Slow roasted chicken supreme breast, served with our famous tender baby back pork ribs. **29.95**

**GF FOR THE UNDECIDED** A 6 oz. CAB® sirloin steak served with our famous tender baby back ribs and a skewer of garlic tiger prawns. **39.95**

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All entrées above are served with fresh vegetables and your choice of garlic whipped potatoes, baked potato or fresh garden salad.

• **substitute fettuccini alfredo 2.95 | substitute roasted garlic and horseradish, bacon stuffed potato 1.95**

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**THE KOBE BURGER** A charbroiled Kobe beef patty, topped with applewood smoked bacon, chipotle aioli, horseradish cheddar, a steak house onion ring and all the “groceries” on a kaiser. Served with your choice of french fries or fresh garden salad. **substitute sweet potato fries 1.95** **21.95**

**GF CRISPY LEMON CHICKEN** Served over assorted vegetables and Basmati rice with a spicy lemon garlic sauce. **23.95**

**SAWMILL CLASSIC CHICKEN ALFREDO** With wild mushrooms sautéed in garlic finished with parmesan cream sauce. **22.95**

**GF BRAISED BEEF SHORT RIBS** Slow cooked and served in our Southern style sauce. **27.95**

**GF INDIAN BUTTER CHICKEN** Boneless skinless chicken breast braised with a classic creamy tomato curry sauce. Served over Basmati rice and served with grilled Naan. **22.95**

**GF PAN ROASTED SALMON FILLET** Served on wilted spinach and tomato with sundried tomato butter. **25.95**

**MEDITERRANEAN STYLE FETTUCINE** Fresh basil and tomatoes tossed with sliced garlic, olives and artichoke hearts in extra virgin olive oil, topped with crumbled goat cheese. **19.95**

# SEASONAL FEATURES



## APPETIZERS

- ALMOND & CRANBERRY BRIE EN CROUTE** Warm double cream brie, cranberries and almonds encased in golden puff pastry, served with crackers. 13.95
- SPANISH STYLE MUSSELS** Canadian mussels, Chorizo sausage and fire roasted tomatoes a white wine broth, served with garlic toast. 15.95
- BACON & PARMESAN POTATO STACK** Layers of thinly sliced russet potato, parmesan cheese and herbs wrapped in smoked bacon and baked, with sour cream and a cucumber salad garnish. 8.95

## ENTRÉES

- TURKEY POT PIE** The Sawmills legendary house made turkey pie filled with garden vegetables, tender roast turkey, buttery cream and topped with flakey puff pastry. 18.95
- DOUBLE CUT PORK CHOP** 10oz Bone in double cut pork chop, filled with apple cranberry stuffing, crusted in a pecan breading, seared golden and draped with a silky pumpkin butter. Served with seasonal vegetables and roasted garlic mashed potatoes. 26.95
- HARVEST "AAA" BEEF & BUTTERNUT CHILI** Rich flavours of Alberta "AAA" beef, winter squash, vegetables and spices braised in a beef demi glace, dressed with a wedge of house made skillet corn bread. 18.95

## DESSERT

- GINGERBREAD DECADENCE** Warmed gingerbread sponge cake topped with a savory blend of caramel, fresh cream and espresso, topped with vanilla bean ice cream. 7.50
- PUMPKIN CRÈME BRULÉE** The perennial fall favourite flavour accented with nutmeg and cinnamon blended in a silky smooth custard. Finished with torched sugar, fresh whipped cream and a chocolate drizzled lady finger. 7.95

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**THIS MENU IS A CULINARY COLLABORATION BY OUR TALENTED TEAM OF EXECUTIVE CHEFS**

Joe Ferreira • Rahul Rajpoot • Rajesh Maheshwaran • Patricia Springer • Wilfred Temundo • Lordwin Ventura  
Jason Wild • Imran Shikh • Jay Nallusamy • Christian Dercho • Jon Madrazzo

# DRINKS

## martinis

**TRADITIONAL** - 2 oz. 9 | **TOMMY** - 3 oz. 12.50

**VESPER** Two parts Bombay Sapphire Gin, one part Absolut Vodka and a splash of Lillet

**ABSOLUT RASPBERRI THREESOME** Absolut Raspberri, cranberry juice, Blackberry Liqueur.

**COSMOPOLITAN** Absolut Citron, cranberry juice, Orange Liqueur and lime juice.

**COCONUT KISS** Absolut Vanilia Vodka, Malibu Rum, splash of orange juice, pineapple juice.

**ESPRESSO MARTINI** Van Gogh Double Espresso Vodka, Frangelico and a hint of cream.

**MATILDA** Absolut Mandarin, orange juice, Triple Sec and Champagne.

**-8** Inniskillin Vidal Ice Wine and Grey Goose Vodka garnished with a frozen grape

**ICE WINE MARTINI** Inniskillin Vidal Ice Wine, apple juice and a splash of Chardonnay.

**ABSOLUT DELIGHT** Absolut Vanilia and White Chocolate Liqueur.

**ANOUCHKA** Absolut Vodka and Blackberry Liqueur.

**MANHATTAN** one part Sweet Vermouth, two parts Bourbon Whiskey, Angostura bitters, cherry, and an orange twist

## cocktails

**SINGLE** - 1 oz. 6.50 | **TOMMY** - 2 oz. 9.25

**PALOMA** Sauza Silver, lime juice, pinch of sea salt, and grapefruit soda.

**WHISKEY SMASH** Jim Beam, simple syrup, and 1/4 muddled lemon.

**WHIPPED CREAM SODA** Pinnacle Whipped Flavoured Vodka, ginger ale.

**SAWMILL LEMONADE** Banff Ice Vodka, Peach Schnapps, Sprite, cranberry juice, orange juice, lime juice.

**MOJITO** Bacardi Rum, lime juice, simple syrup and mint.

**TOMMY COLLINS** Bombay Sapphire Gin, lemon juice, simple syrup, and soda water.

**CHINOOK ICED TEA** Bols Blue Curacao, Long Island iced tea mix, lemon juice, Sprite.

**PEACH ON THE BEACH** Banff Ice Vodka, Peach Schnapps, cranberry juice, pineapple juice.

**RUSTY NAIL** Three parts Glenfiddich, one part Drambuie.

**SAWMILL'S OLD FASHIONED** Red Stag Cherry Bourbon, simple syrup, Angostura bitters, cherry and orange slice

## liqueurs

	<b>SINGLE</b> 1 oz.	<b>TOMMY</b> 2 oz.		<b>SINGLE</b> 1 oz.	<b>TOMMY</b> 2 oz.
<b>BAILEYS IRISH CREAM</b>	6.50	10		<b>GRAND MARNIER</b>	6.75 10.25
<b>COINTREAU</b>	5.50	8.25		<b>JAGERMEISTER</b>	5.50 8.25
<b>DRAMBUIE</b>	5.50	8.25		<b>KAHLUA</b>	5.50 8.25
<b>FRANGELICO</b>	5.50	8.25		<b>SAMBUCCA</b> (White / Black)	5.50 8.25
<b>GLAYVA</b>	5.50	8.25		<b>SOUTHERN COMFORT</b>	5.50 8.25
<b>GOLDSCHLAGER</b>	5.50	8.25		<b>TIA MARIA</b>	5.50 8.25

# blended

DRINKS

SINGLE - 1 oz. 6.50 | TOMMY - 2 oz. 9.25

## traditional

**MARVELOUS MARGARITAS** Original lime-lemon, strawberry, peach, and strawberry-peach

**DELICIOUS DAIQUIRIS** Classic strawberry, peach, strawberry-peach, strawberry-lime

**COLOSSAL COLADAS** Original piña, strawberry, and peach

**BLASTED BELLINIS** Original lime, lemon, strawberry, peach, and piña colada

## our favourites

**WHIPPED-UP COCO-LADA** Pinnacle Whipped Vodka, Malibu Coconut Rum, hint of cream, pineapple juice.

**TEXAS TWISTER** Sauza Gold, Grand Marnier, Island Oasis Margarita & Lemonade, a splash of Red Wine.

**STRAWBERRY LEMONADE** Banff Ice Vodka, Island Originals Lemonade & Strawberry.

**KAHLUA COLADA** Lamb's White Rum, Kahlua, Island Originals Piña Colada.

# beer & coolers

## draught beer

	STANDARD 14 oz.	TOMMY 22 oz.
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<b>CANADIAN</b>	6.25	9.25
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<b>COORS LIGHT</b>	6.25	9.25
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## domestic

<b>RICKARD'S RED</b>	6.50	9.75
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<b>BELGIAN MOON</b>	6.50	9.75
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## craft

<b>GRANVILLE HONEY LAGER</b>	6.50	9.75
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<b>GRANVILLE IPA</b>	6.50	9.75
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<b>GRANVILLE SEASONAL</b>	6.50	9.75
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## import

<b>HEINEKEN</b>	7.50	11.25
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<b>COORS BANQUET</b>	6.75	10
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## bottled beer

### domestic

<b>ALEXANDER KEITH'S</b>	6
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<b>BIG ROCK GRASSHOPPER</b>	6
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<b>BIG ROCK TRADITIONAL</b>	6
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<b>BUD LIGHT</b>	6
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<b>BUDWEISER</b>	6
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<b>BLUE</b>	6
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<b>CANADIAN</b>	6
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<b>CANADIAN 67</b>	6
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<b>COORS LIGHT</b>	6
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<b>KOKANEE</b>	6
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<b>MGD</b>	6
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<b>PILSNER</b>	6
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## 0.5% alcohol

<b>O'DOUL'S</b>	3.95
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### import

<b>SOL (Mexico)</b>	6.75
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<b>GUINNESS (Ireland) 500mL</b>	8.25
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<b>PILSNER URQUELL (Czech)</b>	6.75
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<b>STRONGBOW (England) 500mL</b>	8.25
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<b>DOS EQUIS (Mexico)</b>	6.75
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## coolers

<b>MIKE'S HARD CRANBERRY</b>	6.50
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<b>MIKE'S HARD LEMONADE</b>	6.50
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## liquor

## cognac

	SINGLE	TOMMY
	1 oz.	2 oz.
<b>COURVOISIER</b> - V.S.	6.75	10.25
<b>COURVOISIER</b> - V.S.O.P.	8	13
<b>COURVOISIER</b> - X.O.	13	21

## premium gin

<b>BOMBAY SAPPHIRE</b>	6.25	9
<b>HENDRICKS</b>	7	11.50
<b>SAFFRON</b>	7	11.50
<b>TANQUERAY SPECIAL</b>	6.25	9

## scotch

## blended

<b>CHIVAS REGAL</b>	6.75	10.25
<b>JOHNNIE WALKER RED</b>	6.50	10
<b>JOHNNIE WALKER BLACK</b>	6.75	10.25
<b>THE FAMOUS GROUSE</b>	6.25	9

## single malt

<b>CRAGGANMORE</b> (12 year)	8	13
<b>DALWHINNIE</b> (15 year)	8	13
<b>GLENFIDDICH</b> (12 year)	6.75	10.25
<b>GLENKINCHIE</b> (12 year)	8	13
<b>GLENMORANGIE</b>	7.50	12
<b>LAGAVULIN</b>	10	18
<b>MACALLAN 1824 GOLD</b>	7.50	12
<b>MACALLAN 1824 AMBER</b>	8	13
<b>MACALLAN 1824 SIENNA</b>	13	21
<b>TALISKER</b>	8	13

## port

	SINGLE
	2 oz.
<b>TAYLOR OLD TAWNY</b> (10 year)	10.25
<b>TAYLOR OLD TAWNY</b> (20 year)	12

## whiskey

## american

	SINGLE	TOMMY
	1 oz.	2 oz.
<b>JACK DANIEL'S OLD NO. 7</b>	6.50	10
<b>JIM BEAM KENTUCKY BOURBON</b>	6.25	9
<b>KNOB CREEK</b> (9 year)	6.25	9
<b>RED STAG BLACK CHERRY BOURBON</b>	6.25	9

## canadian

<b>CANADIAN CLUB</b>	6.25	9
<b>CROWN ROYAL</b>	6.50	10
<b>GIBSON FINEST</b> (12 year)	6.50	10
<b>WISERS DELUXE</b>	6.50	10

## irish

<b>BUSHMILLS ORIGINAL</b>	6.25	9
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## vodka

<b>ABSOLUT</b>	6.25	9
<b>ABSOLUT CITRON</b>	6.25	9
<b>ABSOLUT MANDRIN</b>	6.25	9
<b>ABSOLUT RASPBERRI</b>	6.25	9
<b>ABSOLUT VANILIA</b>	6.25	9
<b>PINNACLE WHIPPED</b>	6.25	9
<b>VAN GOGH DOUBLE ESPRESSO</b>	6.50	10
<b>GREY GOOSE</b>	7	11.50

## rum

<b>APPLETON ESTATE V/X</b>	6.25	9
<b>BACARDI WHITE</b>	6.25	9
<b>BACARDI 8</b>	6.50	10
<b>KRAKEN SPICED</b>	6.50	10
<b>CAPTAIN MORGAN SPICED</b>	6.25	9
<b>LEMON HART</b>	6.25	9
<b>MALIBU</b>	6.25	9

## tequila

<b>DON JULIO REPOSADO</b>	8	13
<b>SAUZA SILVER</b>	6.50	10
<b>SAUZA GOLD</b>	6.50	10