

wines by the glass

whites

Listed from driest to sweetest

	6 oz. glass	9 oz. glass	half litre	bottle
Cliff 79 Chardonnay, AUSTRALIA	7.50	10.75	20.25	30
Kim Crawford Sauvignon Blanc, NEW ZEALAND	11.25	16.50	30.75	45
Oyster Bay Sauvignon Blanc, NEW ZEALAND	9.75	14	26.50	39
Santa Cristina Pinot Grigio, ITALY	8.50	12.25	23	34
Woodbridge by Robert Mondavi White Zinfandel, CALIFORNIA	7.50	10.75	20.25	30
Larch Tree Hill Riesling, BC	8.50	12.25	23	34
Mionetto Prosecco 200ml, ITALY	11			

reds

Listed from full body to light body

	6 oz. glass	9 oz. glass	half litre	bottle
Rosemount Shiraz, AUSTRALIA	9.50	13.75	26.00	38
Cliff 79 Cabernet Shiraz, AUSTRALIA	7.50	10.75	20.25	30
Barossa Valley Estate Cabernet Sauvignon, AUSTRALIA	10.50	15.25	28.75	42
Paso Creek Cabernet Sauvignon, CALIFORNIA	11	16	30.50	44
Invisibull Malbec, BC	7.50	10.75	20.25	30
Longhand Cabernet Merlot, BC	9.25	13.50	25.25	37
Oyster Bay Merlot, NEW ZEALAND	10.25	14.75	27.50	41
Sterling Vintners Collection Pinot Noir, CALIFORNIA	9.25	13.50	25.25	37

ice wine

	50 mL
Inniskillin Vidal, BC	11.95

DINNER

wines by the bottle

whites

chardonnay

Cliff 79, **AUSTRALIA 30**
Woodbridge by Robert Mondavi, **CALIFORNIA 30**
Rodney Strong Chalk Hill, **CALIFORNIA 50**

sauvignon blanc

Santa Rita Reserva, **CHILE 35**
Oyster Bay, **NEW ZEALAND 39**
Kim Crawford, **NEW ZEALAND 45**

pinot grigio

Santa Cristina, **ITALY 34**
Sumac Ridge Estate VQA, **BC 38**
Mission Hill Private Reserve Five Vineyards VQA, **BC 45**

reds

cabernet sauvignon

Woodbridge by Robert Mondavi, **CALIFORNIA 33**
Paso Creek, **CALIFORNIA 44**
Barossa Valley Estate, **AUSTRALIA 42**
Mission Hill Reserve VQA, **BC 53**
Beringer "Knights Valley", **CALIFORNIA 75**

shiraz / syrah

Rosemount, **AUSTRALIA 38**
Ravenswood Vintners Blend Petite, **CALIFORNIA 40**
Barossa Valley Estate, **AUSTRALIA 48**
Jackson Triggs Sunrock Vineyard VQA, **BC 55**

merlot

Woodbridge by Robert Mondavi, **CALIFORNIA 33**
Oyster Bay, **NEW ZEALAND 41**
Rodney Strong Sonoma Country, **CALIFORNIA 47**
Mission Hill Reserve VQA, **BC 51**

pinot noir

Sterling Vintners Collection, **CALIFORNIA 37**
Oyster Bay, **NEW ZEALAND 46**
Rodney Strong Russian River, **CALIFORNIA 50**

worldly whites

Woodbridge by Robert Mondavi
White Zinfandel, **CALIFORNIA 30**
Larch Tree Hill Riesling, **BC 34**
Deinhard Piesporter Goldtropfen, **GERMANY 36**
See Ya Later Ranch Gewürztraminer VQA, **BC 43**

sparkling wine & champagne

Henkell Trocken Dry Sec, **GERMANY 30**
Oyster Bay Sparkling Cuvee Brut, **NEW ZEALAND 47**
Lanson Brut, **FRANCE 89**
Moët & Chandon Dom Perignon, **FRANCE 250**

zinfandel

Boneshaker, **CALIFORNIA 52**
Caymus, **CALIFORNIA 88**

blends

Cliff 79 Cabernet Shiraz, **AUSTRALIA 30**
Ménage à Trois Zin-Mer-Cab, **CALIFORNIA 36**
Longhand Cabernet Merlot, **BC 37**
Mission Hill Private Reserve Five-Vineyards
Cab-Mer VQA, **BC 44**
Barossa Valley Estate Grenache
Shiraz Mourvedre, **AUSTRALIA 48**
Penfold Bin 389 Cabernet Shiraz, **AUSTRALIA 99**

worldly reds

Invisibull Malbec, **BC 30**
Masi Valpolicella, **ITALY 33**
Finca Antigua Tempranillo, **SPAIN 34**
Ruffino Chianti DOCG, **ITALY 35**
Dona Paula Estate Malbec, **ARGENTINA 37**
Masi Campofiorin, **ITALY 45**
Layer Cake Malbec, **ARGENTINA 47**
Il Bruciato Cab Blend, **ITALY 57**
Brotte La Fiole Chateaufeuf du Pape, **FRANCE 78**
Masi Amarone, **ITALY 85**

evening features

MONDAY

STEAK & LOBSTER NIGHT 7oz. CAB® centre cut sirloin steak, a butter roasted lobster tail, served with seasonal vegetables and choice of roasted garlic red skin mashed potatoes or baked potato. **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, or wild mushroom sauté 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 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® 7oz. centre cut sirloin steaks, paired with two butter roasted lobster tails, two skewers of garlic prawns, steamed seasonal vegetables and your choice of roasted garlic red skin mashed potatoes, or baked potato. **99.95 / couple**

CHOCOLATE BREAD PUDDING With pecan bourbon caramel sauce.
7.50 / person

TABLE D'HÔTE **105.95 / couple**

* At participating locations.

DINNER

appetizers

SAWMILL'S ESCARGOT

Garlic, diced tomatoes, button mushrooms and onions. Baked with marble cheddar. **11.95**

LEMON THAI CHICKEN

Crispy chicken breast strips in a honey chili sauce. **10.95**

MARYLAND CRAB CAKE

Pan seared sweet lump crab, whole grain mustard and lemon chili aioli. **13.95**

BACON-WRAPPED SCALLOPS

Sautéed in whiskey butter with a splash of brandy and cocktail sauce. **13.95**

CRAB STUFFED MUSHROOM CAPS

Sweet crab, herb cream cheese, baked with jalapeño havarti. **12.95**

MEDITERRANEAN FLAT BREAD

Feta, tomatoes, basil, olive oil, topped with arugula and balsamic glaze. **10.95**

Add garlic prawns or cajun chicken **4.95**

CALAMARI

Crispy jalapeño peppers served with house tzatziki **12.95**

CHICKEN POTSTICKERS

Pan fried gyoza with chili soya garlic dip **11.95**

PRIME RIB SLIDERS

Shaved AAA prime rib, crisp fried onion straws and horseradish cream. **19.95**

soups & salads

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

Baked with Swiss and shaved parmesan. **8.95**

CHEF'S SOUP DU JOUR

House-made fresh daily. Please consult your Server.

CUP 3.95 • BOWL 5.95

Add cajun chicken, cajun steak, or garlic prawns **4.95**

HOUSE SALAD

Sundried cranberries, almonds, cucumber, cherry tomato, feta, with house cranberry vinaigrette. **6.95**

TOMMY'S CAESAR SALAD

Personalized from none other than our founder himself. **7.95**

SPINACH SALAD

Spiced pecans, feta, crisp onion straws, with mandarin vinaigrette. **7.95**

 **Gluten Free**

steaks & prime rib

Steaks and Prime Rib served with seasonal vegetables and choice of roasted garlic red skin mashed potatoes or baked potato.

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 flavour in the steak world. **12 oz. 39.95**

CAB® CENTRE CUT TOP SIRLOIN

The perfect griller, this hearty textured steak is lean and loaded with bold beef taste. **7 oz. 23.95 • 10 oz. 28.95 • 14 oz. 34.95**

AAA RIB EYE

Savour the flavour of the juiciest steak on the market. This steak 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. **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**

PRIME RIB

A tender slice of "AAA" Alberta prime rib served with traditional yorkshire pudding and natural beef au jus.

8 oz. 26.95 • 12 oz. 33.95 • 16 oz. 41.95

— ENHANCE YOUR STEAK —

LOBSTER TAIL Add to any steak entrée  **FULL TAIL 17.95**

SEAFOOD NEPTUNE CROWN Crown any entrée with a blend of seafood, crab and shrimp glazed with Hollandaise. **5.95**

GARLIC PRAWNS A skewer of prawns sautéed with garlic and butter.  **ONE SKEWER 4.95 • TWO SKEWERS 8.95**

SEAFOOD OSCAR Shrimp and scallops sautéed in garlic butter, topped with asparagus and béarnaise. **6.95**

FRESH ASPARAGUS Topped with Hollandaise sauce.  **5.95**

STEAKHOUSE ONION RINGS **6.95**

CAJUN STYLE Blacken your entrée with our special house blend of seasonings.  **1.95**

FROM THE SAUCIÉR Hollandaise, bernaise, Madagascar peppercorn, or teriyaki sauce. **2.95**

WILD MUSHROOM SAUTÉ Portabella, oyster and shiitake mushrooms, sautéed fresh garlic, dijon mustard and cracked pepper, beef au jus. **6.95**

SAUTÉED MUSHROOMS Prairie button mushrooms sautéed in garlic and finished in a rosemary au jus. **5.95**

STARCH SUBSTITUTIONS: Fettuccini alfredo **2.95** or garlic and horseradish, bacon stuffed potato. **1.95**

 **Gluten Free**

*18% gratuity added to groups of eight (8) or more

DINNER

classics

HALF RACK OF LAMB

Dijon drizzle and crusted garlic panko finished with mint demi. **26.95**

LOBSTER TAIL DINNER

ONE TAIL **29.95** • TWO TAILS **44.95**

CHICKEN NEPTUNE

Marinated chicken breast top with a seafood medley and Hollandaise. **25.95**

CHICKEN CORDON BLEU

Stuffed with smoked ham and gruyere in a panko crust with a wild mushroom marsala. **25.95**

BABY BACK RIBS

Braised with savoury spices finished with a bold whiskey sauce. **26.95**

BBQ RIB & CHICKEN PLATTER

Half rotisserie chicken and savoury baby back ribs. **29.95**

FOR THE UNDECIDED

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

THE KOBE BURGER

Charbroiled American style Kobe beef patty, topped with bacon, chipotle aioli, horseradish cheddar, onion straws, lettuce, tomato, pickle. **21.95**

Substitute sweet potato fries **1.95**

CRISPY LEMON CHICKEN

Assorted vegetables, Jasmine rice, with a spicy lemon garlic sauce. **23.95**

SAWMILL CLASSIC CHICKEN ALFREDO

Wild mushrooms sautéed in garlic and finished with parmesan cream sauce. **23.95**

TERIYAKI SALMON BOWL

Salmon, baby bok choy, edamame, avocado, Jasmine rice, savory teriyaki sauce. Finished with sesame and nori. **26.95**

PUTTANESCA SHRIMP & MUSSEL BOWL

Classic Italian tomato sauce with spicy, sharp flavours, anchovies, kalamata olives, and capers tossed in fettuccini pasta then topped with shaved parmesan. **25.95**

Substitute gluten free pasta **1.00**

SAWMILL PRIME RIB POT ROAST

Strips of prime rib, asparagus, onions, mushrooms, sautéed in au jus over roasted red skin garlic mashed potatoes. **24.95**

Listed entrées are served with seasonal vegetables and choice of roasted garlic red skin mashed potatoes or baked potato.

Substitute fettuccini alfredo **2.95** or roasted garlic and horseradish, bacon stuffed potato **1.95**

 **Gluten Free**

martinis

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

- VESPER** Bombay Sapphire Gin, Absolut Vodka and a splash of Lillet.
- ABSOLUT RASPBERRI THREESOME** Absolut Raspberri, cranberry juice, Creme de Cassis.
- COSMOPOLITAN** Absolut Citron, cranberry juice, Triple Sec 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 Creme de Cacao.
- ANOUCHKA** Absolut Vodka and Creme de Cassis.
- MANHATTAN** Sweet Vermouth, Jim Beam, 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.
- WHIPPED CREAM SODA** Pinnacle Whipped 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.

ALL COCKTAILS BELOW ARE SERVED AS THEY ARE MEANT TO BE - 2 oz

- RUSTY NAIL** Three parts Glenfiddich, one part Drambuie.
- SAWMILL'S OLD FASHIONED** Red Stag Cherry Bourbon, cherry and orange slice
- WHISKEY SMASH** Jim Beam, simple syrup, and muddled lemon.

liqueurs

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

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	TOMMY
premium	14 oz.	22 oz.

CANADIAN	6.25	9.25
COORS LIGHT	6.25	9.25

domestic

RICKARD'S RED	6.50	9.75
BELGIAN MOON	6.50	9.75

craft

GRANVILLE HONEY LAGER	6.50	9.75
GRANVILLE IPA	6.50	9.75
GRANVILLE SEASONAL	6.50	9.75

import

HEINEKEN	7.50	11.25
COORS BANQUET	6.75	10

bottled beer

domestic

ALEXANDER KEITH'S	6
BIG ROCK GRASSHOPPER	6
BIG ROCK TRADITIONAL	6
BUD LIGHT	6
BUDWEISER	6
BLUE	6
CANADIAN	6
CANADIAN 67	6
COORS LIGHT	6
KOKANEE	6
MGD	6
PILSNER	6

0.5% alcohol

O'DOUL'S	3.95
-----------------	------

import

SOL (Mexico)	6.75
GUINNESS (Ireland) 500mL	8.25
PILSNER URQUELL (Czech)	6.75
STRONGBOW (England) 500mL	8.25
DOS EQUIS (Mexico)	6.75

coolers

MIKE'S HARD CRANBERRY	6.50
MIKE'S HARD LEMONADE	6.50

liquor

	SINGLE	TOMMY
	1 oz.	2 oz.
cognac		
COURVOISIER - V.S.	6.75	10.25
COURVOISIER - V.S.O.P.	8	13
COURVOISIER - X.O.	13	21

premium gin

BOMBAY SAPPHIRE	6.25	9
HENDRICKS	7	11.50
SAFFRON	7	11.50
TANQUERAY SPECIAL	6.25	9

scotch

blended

CHIVAS REGAL	6.75	10.25
JOHNNIE WALKER RED	6.50	10
JOHNNIE WALKER BLACK	6.75	10.25
THE FAMOUS GROUSE	6.25	9

single malt

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

port

	SINGLE
	2 oz.
TAYLOR OLD TAWNY (10 year)	10.25
TAYLOR OLD TAWNY (20 year)	12

whiskey

american

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

canadian

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

irish

BUSHMILLS ORIGINAL	6.25	9
---------------------------	------	---

vodka

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

rum

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

tequila

DON JULIO REPOSADO	8	13
SAUZA SILVER	6.50	10
SAUZA GOLD	6.50	10