

Happy New Year

Toast the New Year with a complimentary glass of Sparkling Wine or non-alcoholic Apple Cider upon arrival followed by a spectacular all inclusive menu

appetizers

MARYLAND STYLE CRAB CAKES

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

CHICKEN POTSTICKERS

Pan fried gyoza with chili soya garlic dip. 11.95

BACON-WRAPPED SCALLOPS

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

SAWMILL'S CLASSIC ESCARGOT

Garlic, diced tomatoes, button mushrooms, and onions. Baked with marble cheddar. 12.95

FABULOUS

new year's 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.

\$49.95

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 —

TERIYAKI SALMON BOWL

Salmon, baby bok choy, edamame, avocado, jasmine rice, savoury teriyaki sauce. Finished with sesame and nori.

\$69.95

UNDECIDED

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

— OR —

AAA RIB EYE (14 oz.)

Savour the flavour 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.

enhance your entree

WILD MUSHROOM SAUTÉ

Portabella, oyster and shiitake mushrooms sautéed with fresh garlic, Dijon mustard and cracked pepper, finished with beef 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 17.95

desserts

CHOCOLATE OBSESSION

Sinfully rich chocolate mousse layered between dark fudge cake, served with chocolate sauce

GLUTEN FREE VERY BERRY CHEESECAKE

Vanilla enhanced cheesecake topped with raspberries and blueberries, then covered with an apricot glaze

LEMON TART

Served with fresh cream and seasonal fresh lemon scented berries

(EST 1976)

TM

SAWMILL

Prime Rib & Steak House

