

# 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

