

Happy Valentine's Day

Enjoy 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

Sautéed 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. 11.95

FABULOUS

valentine'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 (6 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, savory teriyaki sauce. Finished with sesame and nori.

\$69.95

AAA FILET MIGNON (8 oz.)

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.

— 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 steak

WILD MUSHROOM SAUTÉ

Portabella, oyster and shiitake mushrooms, sautéed fresh garlic, dijon mustard and cracked pepper, beef au jus

SEAFOOD OSCAR

Shrimp and scallops sautéed in garlic butter, topped with asparagus and béarnaise

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.

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.

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

Inniskillin **Vidal, BC**

50 mL

11.95

beer & coolers

draught beer

premium

STANDARD 14 oz.
TOMMY 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
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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

martinis

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

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

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

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

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

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

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

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

ICE WINE MARTINI Inniskillin Vidal Ice Wine, apple juice, 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

TRADITIONAL - 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, 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