



STEAK HOUSE



@sawmillrestaurants
www.sawmill.ca

APPETIZERS

- CHARCUTERIE BOARD** \$32.95
Soppressata, prosciutto, mortadella, sausage, chef's selection of cheese, jams, mustard, pickles, bread. Great for sharing
- BACON WRAPPED SCALLOPS** ^{GF} \$15.95
Whiskey butter with brandy. Garlic bread
- STEAK BITES** ^{GF} \$16.95
Buttery 'AAA' Alberta beef, sautéed mushrooms, onions, horseradish aioli, spicy sesame aioli
- CALAMARI** \$17.95
Crispy jalapeño peppers served with house tzatziki
- CRAB STUFFED MUSHROOMS** ^{GF} \$14.95
Crab herb cream cheese baked with jalapeño havarti
- FIG & BACON DIP** \$14.95
Warm whipped goat cheese, fig & bacon jam, red pepper, crostini
- CHICKEN POTSTICKERS** \$13.95
Pan fried gyoza, chili soya garlic dip
- JALISCO SHRIMP** \$15.95
Tequila lime aioli, mezcal salt, pickled onion, salsa roja

SOUP

- FRENCH ONION SOUP GRANITÉE** \$11.95
Baked with swiss & parmesan
- ROASTED RED PEPPER & TOMATO** \$7.95
Intensely flavored, sweet charred red peppers and garlic

SALADS

- TOMMY'S CAESAR** ^{GF} \$11.95
Personalized by our founder.
- HOUSE SALAD** ^{GF} \$11.95
Sundried cranberries, almonds, cucumber, tomatoes, feta, cranberry vinaigrette.
- BEETS & CHEESE** ^{GF} \$13.95
Roasted beets, pickled beets, beet chips, whipped goat cheese, brussel slaw, dill oil
- ICEBERG WEDGE** ^{GF} \$13.95
Blue cheese horseradish greek yogurt, vine tomato jam, crisp pancetta, scallions
- CAPRESE** \$13.95
Mozzarella, vine tomato, basil pesto, balsamic glaze

ADD ONS

- CAJUN CHICKEN \$4.95 GARLIC TOAST \$1.95
CAJUN STEAK \$8.95 CHEESE TOAST \$2.95
GARLIC SHRIMP
1 skewer \$5.95
2 skewers \$9.95

^{GF} Can be made gluten friendly upon request!

BOWLS

- SAWMILL CHICKEN ALFREDO** \$24.95
Grilled chicken, parmesan cream
- BRAISED BRISKET** \$34.95
Red skin roasted garlic mashed, pickled mustard seeds, wilted kale, fried parsnip, merlot demi, horseradish cream
- CALIFORNIACATION** (GF) \$19.95
Chicken, avocado, scallion, ginger ponzu sauce, jasmine rice, furikake, zucchini, Sawmill Sesame Steak Sauce

- FETTUCCINE FRESCO** \$19.95
Tomato, garlic, sundried tomato pesto, artichoke, red pepper, white wine, vegetable jus, parmesan
Add garlic shrimp: 1 skewer \$5.95 2 skewer \$9.95

- PONZU SALMON** (GF) \$31.95
Crispy salmon, scallion, ginger ponzu, jasmine rice, crispy brussels, Sawmill Sesame Steak Sauce, furikake

MAINS

- SMOKED PORK CHOP** (GF) \$32.95
Alberta bone in chop, bourbon maple glaze, red skin roasted garlic mashed, corn succotash, smoked baked beans

- KOBE BURGER** \$25.95
Kobe beef, bacon, chili aioli, jalapeño havarti, onion ring, lettuce, tomato, pickle, french fries

- CHICKEN CORDON BLEU** \$33.95
Stuffed with smoked ham & swiss in a panko crust, mushroom marsala, red skin roasted garlic mashed, seasonal vegetables

- ATLANTIC KING CRAB** MARKET PRICE
Distinctly rich, sweet flavor, red skin roasted garlic mashed, seasonal vegetables

- CHICKEN OSCAR** \$35.95
Grilled chicken breast, seafood oscar, garlic shrimp, hollandaise, steamed jasmine rice, seasonal vegetables

- BBQ BACK RIBS** (GF) \$36.95
Braised ribs, savory spice, finished with whiskey sauce, red skin roasted garlic mashed, corn succotash, smoked baked beans

- FOR THE UNDECIDED** (GF) \$49.95
7 oz. sirloin, bbq braised back ribs, & a skewer of garlic shrimp, smoked baked beans and corn succotash

- RACK OF LAMB** \$59.95
Dijon drizzle, crusted garlic panko, mint demi glaze, red skin roasted garlic mashed, seasonal vegetables
Half rack \$44.95

The Sawmill's reputation is built on beef. Our signature program consists of the highest quality Alberta produced beef available. Aged a minimum of 28 days, hand trimmed to Sawmill's specifications. All steaks are charbroiled & lightly seasoned to bring out the best beef flavor.

STEAK & PRIMERIB

Steak & Prime Rib dishes served with seasonal vegetables & choice of fries or red skin roasted garlic mashed.

- Sweet potato fries \$2.95 · Caesar salad \$1.95
- Roasted garlic & Horseradish bacon stuffed potato \$3.95
- Baked beans \$3.95 · Crispy brussels \$4.95
- Fettuccine alfredo \$3.95 · Truffle fries \$8.85

- "AAA" FILET MIGNON** (GF) 6 oz \$42.95
Lean & exceptionally tender 8 oz \$52.95

- "AAA" RIBEYE** (GF) 12 oz \$49.95
Highly marbled. Flavorful & tender

- CENTER CUT TOP SIRLOIN** (GF) 7 oz \$35.95
Moderately tender with bold beef flavor 10 oz \$41.95

- NEW YORK STRIPLOIN** (GF) 10 oz \$42.95
Firm texture, tender & full of flavor

- PRIME RIB** 8 oz \$36.95
Crusted with rock salt, cracked pepper and fine herbs with traditional Yorkshire pudding and rich beef au jus 12 oz \$42.95
16 oz \$48.95

STEAK ENHANCEMENTS

- SEAFOOD OSCAR** Seafood and hollandaise sauce \$7.95
- LOBSTER TAIL** (GF) Market price
- GARLIC SHRIMP** (GF) One skewer \$5.95 Two skewers \$9.95
- HOUSE CAJUN** (GF) \$1.95
- FROM THE SAUCIER** Béarnaise or Madagascar peppercorn \$3.45
- BUTTON MUSHROOMS** Garlic & rosemary au jus \$6.95