



wine makers evening features

MONDAY

SURF & TURF 34.95*

HOUSE SALAD

6 oz. gls Santa Cristine Pinot Grigio, Italy

STEAK & LOBSTER TAIL

6 oz. gls Sterling Vintners Collection
Pinot Noir, California

CHOCOLATE BREAD PUDDING

TUESDAY

**AUSTRALIA / NEW ZEALAND
ADVENTURE** 29.95*

CALAMARI

6 oz. gls Oyster Bay Sauvignon Blanc,
New Zealand

SAVOURY LAMB MEATBALLS

6 oz. gls Barossa Valley Estate
Cabernet Sauvignon, Australia

CRÈME CARAMEL

WEDNESDAY

OH CANADA 36.95*

CHICKEN POTSTICKERS

6 oz. gls Prospect Winery Riesling,
British Columbia

ROASTED PRIME RIB OF BEEF

6 oz. gls Longhand Cabernet Merlot,
British Columbia

APPLE CRANBERRY CRISP

THURSDAY

NAPA, CALIFORNIA 36.95*

MEDITERRANEAN FLAT BREAD

6 oz. gls Woodbridge by Robert Mondavi
White Zinfandel, California

STEAK & SEAFOOD COMBO

6 oz. gls Dreaming Tree Cabernet
Sauvignon, California

CHOCOLATE BREAD PUDDING

*with wine flight pairing add 15.95

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

 Can be prepared Gluten Free upon request

Please alert your server of any food allergies.

appetizers

BACON-WRAPPED SCALLOPS Sautéed
in whiskey butter with a splash of
brandy.  13.95

CALAMARI Crispy jalapeño peppers
served with house tzatziki. 13.95

SAWMILL'S ESCARGOT Garlic, tomatoes,
mushrooms, onions & cheddar.  12.95

LEMON THAI CHICKEN In a honey chili
sauce. 12.95

MARYLAND CRAB CAKE Pan Seared
lump crab, whole grain mustard & lemon
chili aioli. 13.95

soups & salads

FRENCH ONION SOUP GRATINÉE Baked
with Swiss & shaved parmesan. 9.95


CHEF'S SOUP DU JOUR House-made
fresh daily. cup 4.95 • bowl 6.95

NEW ENGLAND CLAM CHOWDER

Our home-style hearty chowder, prepared
thick with clams & fresh vegetables.
cup 5.95 • bowl 7.95

TOMMY'S CAESAR Personalized from our
founder. appetizer 7.95 • entrée 13.95

Add cajun chicken 4.95

HOUSE Sundried cranberries, almonds,
cucumber, cherry tomatoes, feta, with
house cranberry vinaigrette.  6.95 • entrée 11.95

MEDITERRANEAN FLAT BREAD


Feta, tomatoes, basil, olive oil, arugula
& balsamic glaze. 11.95

Add garlic prawns or cajun chicken 4.95


CHICKEN POTSTICKERS Pan fried gyoza
with chili soya garlic dip. 11.95


CRAB STUFFED MUSHROOM CAPS

Crab, herb cream cheese, baked with
jalapeño havarti.  12.95

TACO (Choice of cajun chicken  or
chili beef) romaine lettuce in a chipotle
dressing, black beans, bell peppers,
cilantro, avocado, cheddar, topped with
pico de gallo. 16.95

SALMON & BEET Pan seared salmon,
pickled beets, garden greens,
almonds, Boursin with honey
balsamic dressing.  17.95

BLACK & BLUE CAESAR Blackened CAB®
sirloin, romaine hearts, blue cheese with
balsamic reduction.  18.95


SAWMILL COBB Romaine, spinach,
grilled chicken breast, cheddar, sundried
cranberries, bacon, avocado, chopped
egg & tomatoes with house ranch
dressing.  17.95

steak & prime rib sandwiches

Served on garlic toast topped with sautéed mushrooms, with fries, house salad or roasted
garlic red skin mashed potatoes.

Substitute sweet potato fries 2.95 • **caesar salad** 1.95

CAB® CENTRE CUT TOP SIRLOIN SANDWICH

The perfect griller, this hearty textured
steak is lean & loaded with bold
beef taste.  7 oz. 19.95 • 10 oz. 24.95

PRIME RIB SANDWICH "AAA" Alberta prime

rib slow roasted to 135 degrees. Served
with beef au jus. 8 oz. 25.95 • 12 oz. 31.95

sandwiches

Burgers and sandwiches are served with your choice of french fries, house salad or
roasted garlic red skin mashed potatoes.

Substitute sweet potato fries 2.95 • **caesar salad** 1.95

THE KOBE BURGER Charbroiled American
style Kobe beef patty, bacon, chipotle
aioli, horseradish cheddar, onion straws,
lettuce, tomato, pickle. 21.95

SAWMILL BURGER House made beef patty,
cheddar, lettuce, tomatoes, grilled onions,
pickles & roasted garlic aioli. 15.95

BUFFALO BURGER Smoked gouda,
lettuce, tomato, onion, pickle & roasted
garlic aioli. 16.95

CLASSIC REUBEN SANDWICH Shaved
smoked brisket, sauerkraut, Swiss &
pickled mayonnaise. 15.95

BBQ CHICKEN SANDWICH Chicken
breast seasoned with house made rub,
BBQ sauce, roasted garlic aioli, lettuce,
tomatoes, onions & pickles. 15.95

CHICKEN WRAP Crispy chicken strips,
lettuce, avocado, marinated cucumber
salad in a sundried tomato tortilla with
chipotle cream cheese. 15.95

BEEF DIP Shaved "AAA" Alberta roast beef
& horseradish cream. 15.95

Add
Philly style with caramelized onions, peppers,
mushrooms & provolone cream 2.00

Add to any sandwich - bacon 1.00 • **sautéed mushrooms** 1.00


classics

SAWMILL CLASSIC CHICKEN ALFREDO
Sautéed wild mushrooms finished with parmesan cream sauce. 22.95

CRISPY LEMON CHICKEN Assorted vegetables, Jasmine rice, with a spicy lemon garlic sauce.  19.95

FISH & CHIPS Tender cod fillets in English beer batter, served with fries & tartar sauce. 17.95

SAWMILL POT ROAST Alberta "AAA" roast beef, onions, mushrooms, sautéed in au jus over roasted garlic red skin mashed potatoes. 20.95

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

SAVOURY LAMB MEATBALLS Mint scented lamb meatballs & pesto tomato on a bed of spaghetti, topped with a whipped feta yogurt. 25.95

Classics listed below are served with seasonal vegetables & choice of roasted garlic red skin mashed potatoes or baked potato.


Substitute fettuccini alfredo 3.95 or roasted garlic & horseradish, bacon stuffed potato 2.95

CHICKEN CORDON BLEU Stuffed with smoked ham & gruyere in a panko crust with a wild mushroom marsala. 26.95

HALF RACK OF LAMB Dijon drizzle & crusted garlic panko finished with mint demi. 36.95

LOBSTER TAIL DINNER
One Tail 29.95 • Two Tails 44.95

CHICKEN NEPTUNE Marinated chicken breast topped with a seafood medley & Hollandaise. 26.95

BABY BACK RIBS Braised with savoury spices finished with a bold whiskey sauce.  28.95

BBQ RIB & CHICKEN PLATTER Half rotisserie chicken & savoury baby back ribs.  29.95

FOR THE UNDECIDED 7 oz. CAB® sirloin steak, baby back ribs & a skewer of garlic tiger prawns. 39.95

prime rib


Our signature Prime Rib experience, this juicy and delicious cut is from the highest quality Alberta produced beef available. Well marbled and aged 28 days+. Crusted with rock salt, cracked pepper and fine herbs then slow roasted to 135 degrees for the most tender and flavourful eating experience. Complimented with traditional Yorkshire pudding and rich beef au jus.


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

steak

Steaks and prime rib entrees served with seasonal vegetables & choice of roasted garlic red skin mashed potatoes or baked potato.

Substitute fettuccini alfredo 3.95 or roasted garlic & horseradish, bacon stuffed potato 2.95

"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

CAB® CENTRE CUT TOP SIRLOIN A lean cut steak moderately tender with bold beef flavour. 
7 oz. 23.95 • 10 oz. 28.95 • 14 oz. 34.95


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


"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 & fat to provide an eating sensation that will have you in beef bliss. 14 oz. 44.95

CAB® TOMAHAWK STEAK 42 oz. Certified Angus Beef Brand bone in, French trimmed rib cut steak. Succulent & rich flavoured, crowned with garlic sage butter. Prepared for sharing 99.95

ENHANCE YOUR STEAK

SEAFOOD NEPTUNE CROWN Crown any entrée with a blend of seafood, (crab & shrimp), Hollandaise sauce. 5.95

GARLIC PRAWNS A skewer of prawns sautéed with garlic & butter.  One Skewer 4.95 • Two Skewers 8.95

LOBSTER TAIL Add to any steak entrée.  Full tail 17.95

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 & cracked pepper, beef au jus. 6.95

SAUTÉED MUSHROOMS Button mushrooms sautéed in garlic & finished in a rosemary au jus. 5.95

Join us Sundays for our exceptional **Buffet Brunch** 10am to 2pm

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

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