

(EST. 1976)

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SAWMILL

Prime Rib & Steak House



GROUP MENUS

group menu: *A*

• 59.95 per person, plus 15% Gratuity and GST

All entrées include your choice of baked potato, roast garlic whipped potatoes or rice pilaf and vegetables of the day.

Choice of Salad

CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed with our own traditional garlic caesar dressing. Garnished with croutons and parmesan cheese.

HOUSE SALAD

Mixed garden greens tossed with sundried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a cranberry vinaigrette.

Choice of Entrée

“AAA” STEAK & LOBSTER or “AAA” STEAK & ALASKAN KING CRAB

A choice 10 oz. Alberta “AAA” sirloin steak accompanied by your choice of a succulent 5 oz. Cuban lobster tail or one half-pound of Alaskan king crab legs.

CHICKEN AND RIB PLATTER

One-half roasted Alberta chicken, served with a half rack of our famous barbequed Canadian baby back ribs.

FOR THE UNDECIDED

A prime Alberta “AAA” sirloin steak with a half rack of barbequed Canadian baby back ribs and jumbo tiger prawns.

ROASTED ALBERTA PRIME RIB OF BEEF

A 10 oz. tender slice of choice Alberta prime rib of beef served with traditional yorkshire pudding and natural beef au jus.

RACK OF LAMB

A New Zealand rack coated with dijon mustard, fresh crushed garlic and breadcrumbs. Served with our famous mint demi-glace.

Dessert

CHOCOLATE OBSESSION DESSERT

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

Fresh Brewed Columbian Coffee or Gourmet Tea

Prices are subject to 5% GST and 15% gratuity

group menu: B

• 44.95 per person, plus 15% Gratuity and GST

All entrées include your choice of baked potato, roast garlic whipped potatoes or rice pilaf and vegetables of the day.

Choice of Salad

CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed with our own traditional garlic caesar dressing. Garnished with croutons and parmesan cheese.

HOUSE SALAD

Mixed garden greens tossed with sundried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a cranberry vinaigrette.

Choice of Entrée

FILET MIGNON

The king of red meats, this 8 oz. choice centre cut of tenderloin is seared to perfection.

ROASTED ALBERTA PRIME RIB OF BEEF

An 8 oz. choice cut of classic Alberta prime rib served with traditional yorkshire pudding and natural beef au jus.

CHICKEN NEPTUNE

Pan roasted chicken supreme breast topped with a king crab leg, jumbo shrimp, and scallop, glazed with Hollandaise sauce.

BARBEQUED RIBS

A generous serving of Canadian baby back ribs basted with our homemade barbeque sauce.

FRICASSEE OF LOBSTER

Tender butter roasted lobster sautéed with garlic, fresh chives and wild mushrooms in a light parmesan cream served over angel hair pasta.

PROSCUITTO WRAPPED ATLANTIC SALMON

Topped with tempura snap peas and asparagus then drizzled with tzatziki sauce. Served with our famous mint demi-glace.

Dessert

HOT DEEP DISH APPLE PIE

A slice of granny smith apple pie drizzled with caramel sauce and served with strawberry rhubarb sauce.

Fresh Brewed Columbian Coffee or Gourmet Tea

Prices are subject to 5% GST and 15% gratuity

group menu:

• 39.95 per person, plus 15% Gratuity and GST

All entrées include your choice of baked potato, roast garlic whipped potatoes or rice pilaf and vegetables of the day.

Choice of Salad

CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed with our own traditional garlic caesar dressing. Garnished with croutons and parmesan cheese.

HOUSE SALAD

Mixed garden greens tossed with sundried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a cranberry vinaigrette.

Choice of Entrée

NEW YORK STEAK

An 8 oz. choice New York striploin perfectly marbled and expertly broiled.

ROASTED ALBERTA PRIME RIB OF BEEF

A 6 oz. choice cut of classic Alberta prime rib served with traditional yorkshire pudding and natural beef au jus.

FRICASSEE OF LOBSTER

Tender butter roasted lobster sautéed with garlic, fresh chives and wild mushrooms in a light parmesan cream served over angel hair pasta.

CHICKEN CORDON BLEU

Pan roasted chicken supreme breast in a light parmesan herbed crust, filled with smoked gruyere cheese, wrapped with Italian prosciutto ham and served with a wild mushroom marsala.

BARBEQUED RIBS

A generous serving of Canadian baby back ribs basted with our homemade barbeque sauce.

PROSCIUTTO WRAPPED ATLANTIC SALMON

Topped with tempura snap peas and asparagus then drizzled with tzatziki sauce.

Dessert

ANGEL BERRY CAKE

Vanilla angel food cake topped with fresh berries and whipped cream.

Fresh Brewed Columbian Coffee or Gourmet Tea

Prices are subject to 5% GST and 15% gratuity