

(EST. 1976)



Prime Rib & Steak House



## LUNCH GROUP MENUS

# group menu: A

• 18.95 per person

## Choice of Starter

### NEW ENGLAND CLAM CHOWDER

Our home-style hearty creamy chowder, prepared thick with clams and fresh vegetables.

### CLASSIC CAESAR SALAD

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

## Choice of Sandwich

All sandwiches are served with fries.

### LIME CHICKEN WRAP

Grilled chicken marinated in house lime dressing wrapped with fresh garden greens, tomato, cucumber and avocado in a jalapeno cilantro tortilla.

### GOURMET BURGER

A charbroiled 6 oz. "AAA" beef patty stacked with smoked bacon, aged cheddar, and sautéed mushrooms. Served on a pretzel bun, garnished with lettuce, tomatoes, onions, pickles, mustard and The Sawmill's burger sauce.

### SAWMILL COBB SALAD

Crisp romaine and baby spinach leaves topped with grilled chicken breast, shredded marble cheese, sundried cranberries, crisp bacon, avocado, chopped egg and tomatoes, drizzled with a house cranberry vinaigrette.

### BEEF DIP

Our renowned "AAA" roast beef thinly sliced and served on a toasted baguette, accompanied with rich beef au jus.

## Dessert

\$3.00/person

Pop or Fresh Brewed Columbian Coffee or Gourmet Tea

Prices are subject to 5% GST and 15% gratuity

# group menu: B

• 20.95 per person

## Choice of Starter

### NEW ENGLAND CLAM CHOWDER

Our home-style hearty creamy chowder, prepared thick with clams and fresh vegetables.

### CLASSIC CAESAR SALAD

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

## Choice of Sandwich or Entree

All sandwiches are served with fries.

### 6 OZ. PRIME RIB SANDWICH

Choice cut of "AAA" prime rib served on garlic bread, accompanied with rich beef au jus.

### 7 OZ. SIRLOIN STEAK SANDWICH

A charbroiled *Certified Angus Beef*<sup>®</sup> sirloin, served on garlic San Francisco sourdough bread, topped with sautéed mushrooms and a Steakhouse peppercorn onion ring.

### FISH AND CHIPS

Tender haddock filets cooked to a golden brown in an English style beer batter, served with French fries, tartar sauce, cole slaw and a lemon wedge.

### CRISPY LEMON CHICKEN

Served over steamed Jasmine rice and assorted vegetables with a spicy lemon garlic sauce.

## Dessert

\$3.00/person

Pop or Fresh Brewed Columbian Coffee or Gourmet Tea

Prices are subject to 5% GST and 15% gratuity



## group menu:

• 24.95 per person

### Choice of Starter

#### NEW ENGLAND CLAM CHOWDER

Our home-style hearty creamy chowder, prepared thick with clams and fresh vegetables.

#### CLASSIC CAESAR SALAD

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

### Choice of Entree

#### SALMON AND BEET SALAD

Pan roasted Atlantic salmon served over glazed beets, garden greens, toasted almonds, crumbled Boursin cheese, served with a honey balsamic dressing and garlic toast.

#### CHICKEN NEPTUNE

A boneless, skinless chicken breast with a blend of seafood, crab and shrimp, glazed with Hollandaise.

#### 10 OZ. SIRLOIN STEAK

Charbroiled *Certified Angus Beef*<sup>®</sup> served on garlic bread, topped with sautéed mushrooms and crispy onion rings.


#### 8 OZ. PRIME RIB

A tender slice of "AAA" prime rib served on garlic bread with rich beef au jus.

### Dessert

\$3.00/person

Pop or Fresh Brewed Columbian Coffee or Gourmet Tea



Prices are subject to 5% GST and 15% gratuity