

(EST. 1976)

TM

SAWMILL

Prime Rib & Steak House



LOUNGE

lounge

appetizers & soups

LOUISIANA CHICKEN WINGS 12.95

One pound of chicken wings served with ranch dressing, fresh celery and carrot sticks for dipping. Choose from traditional, salt & pepper, honey garlic, sweet chili or cajun.



NACHO PLATTER *sm* 13.95 • *Lg* 21.95

Smothered with monterey jack and cheddar cheese, topped with diced bell peppers, chopped red onions, fresh tomatoes and spicy jalapenos. Served with fresh salsa and sour cream.

• **add extra cheese** 3.95 | **add guacamole** 1.95 | **add beef** 3.95

DRY RIBS 9.95

Crisp boneless pork ribs served with honey mustard dipping sauce, garnished with lemon and served with garlic toast.



GRILLED FLAT BREAD 4.95

Topped with garlic herb butter, fresh tomatoes, bocconcini and feta cheese, cracked pepper and fresh basil oil.

• **add blackened steak** 4.95 | **add blackened chicken** 4.95



VEGETABLE DIP 9.95

A variety of fresh vegetables for two, served with ranch dressing.

CHICKEN POTSTICKERS 9.95

Decadent traditional Chinese style dumplings bursting with chicken, vegetables, spices and seasonings, served with a chili soya garlic dip.

HORS D'OEUVRE PLATTER 24.95

A selection of regular hot wings, boneless dry ribs, potato skins, assorted fresh vegetables and fruit, served with dipping sauces (great for two).

SPICED BLUE CRAB & SPINACH DIP 11.95

A blend of Atlantic crab, spinach and spiced cream cheese, served with grilled parmesan pita bread.

NEW ENGLAND CLAM CHOWDER *cup* 4.50 • *bowl* 6.50

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



FRENCH ONION SOUP GRATINÉE 6.95

Sautéed sweet onions in a sherry broth, topped with croutons and Swiss cheese, then oven baked until golden brown.

• **20% off food items during happy hour 3:30 pm to 6:00 pm, 7 days a week with the purchase of a beverage. Sorry no take-out or to-go bags.**



Please inform your server
you would like the menu item
prepared "Celiac Friendly"



Please inform your server
you would like the menu item
prepared "Vegetarian Friendly"



CSP102111

salads & more

GF V HOUSE SALAD 9.95

Mixed garden greens tossed with sun dried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a house cranberry vinaigrette. Served with garlic toast.

- **add spicy cajun chicken or steak** 4.95 | **add garlic prawn skewer** 4.95

CLASSIC CAESAR SALAD 10.95

Fresh romaine lettuce tossed with our own traditional garlic caesar dressing, garnished with croutons, parmesan cheese and lemon. Served with garlic toast.

GF V SPINACH SALAD 11.95

Baby spinach leaves topped with sautéed smoked bacon, sliced mushrooms, chopped egg, sundried tomatoes, feta cheese, spiced glazed pecans, served with a side of house cranberry vinaigrette dressing.

- **add spicy cajun chicken or steak** 4.95 | **add garlic prawn skewer** 4.95

BLACK AND BLUE CAESAR SALAD 16.95

Blackened *Certified Angus Beef*® sirloin, served with romaine hearts, blue cheese, and a balsamic reduction. Served with garlic toast.

TACO SALAD 13.95

A house-made tortilla shell filled with crisp shredded lettuce and spicy "AAA" ground beef topped with tomatoes, onions, chopped bell peppers and a blend of cheddar and mozzarella cheese. Served with nacho chips, sour cream and salsa.

- **substitute chicken** 1.95 | **add guacomole** 1.95

SAWMILL COBB SALAD 13.95

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. Served with garlic toast.

GF SALMON & BEET SALAD 14.95

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

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sides

V STEAKHOUSE PEPPERCORN ONION RINGS 5.95

V SWEET POTATO "PLANK" FRIES 4.50

with spicy chipolte dip

GF SKEWER OF PRAWNS 4.95

Sugarcane prawns brushed with garlic butter.

GF V SAUTÉED MUSHROOMS 6.95

A sizzling skillet of garlic button mushrooms.

GRAVY 1.50

GF Please inform your server you would like the menu item prepared "**Celiac Friendly**"

V Please inform your server you would like the menu item prepared "**Vegetarian Friendly**"

lounge

entrées

- **20% off food items during happy hour 3:30 pm to 6:00 pm, 7 days a week with the purchase of a beverage. Sorry no take-out or to go bags.**
- **In appreciation of your well being we fry only with Non Trans Fat Oil.**

PRIME RIB SANDWICH

15.95

A 6 oz. cut of "AAA" prime rib served on garlic bread, accompanied with rich beef au jus.

SIRLOIN STEAK SANDWICH

14.95

A charbroiled *Certified Angus Beef*[®] sirloin, served on garlic San Francisco sourghdough bread, topped with sautéed mushrooms and a Steakhouse peppercorn onion ring.

BEEF DIP

12.95

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

SAWMILL GOURMET BURGER

13.95

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 signature burger sauce.

BUFFALO BURGER

13.95

A flavorful bison patty, charbroiled and topped with smoked bacon, Sylvan Star Swiss cheese and sautéed mushrooms, served on a pretzel bun, garnished with lettuce, tomatoes, onions, pickles and mustard.

LIME CHICKEN WRAP

11.95

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

BBQ CHICKEN CLUB

13.95

A charbroiled tender breast of chicken topped with smoked bacon, and BBQ sauce, served on a pretzel bun, garnished with mayonnaise, lettuce, tomatoes, onions and pickles.

PRIME RIB LENWICH

14.95

Layers of tender "AAA" prime rib, topped with Sylvan Star Swiss cheese and horseradish mayonnaise. Served on a pretzel bun.

- **All burgers and sandwiches above are served with your choice of french fries or fresh garden salad**
- **Substitute sweet potato fries 1.95**

SAWMILL PRIME RIB POT ROAST

13.95

Tender strips of our famous prime rib sautéed with asparagus tips, onions, mushrooms and house beef au jus served over a yorkshire pudding with garlic whipped potatoes.



CRISPY LEMON CHICKEN

14.95

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

FISH & CHIPS

14.95

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



PENNE PUTTANESCA

18.95

Olives, capers, sun dried tomatoes and mushrooms in a tomato sauce.

- **add grilled chicken 4.95 | add grilled salmon 4.95**



SAWMILL CLASSIC FETTUCCINI ALFREDO

18.95

With wild mushrooms sautéed in garlic finished with parmesan cream sauce.

- **add grilled chicken 4.95 | add grilled salmon 4.95**



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martinis

Martinis

2 oz. 7.25 • 3 oz. 9.25

BANFF ICE APPLETINI

Banff Ice Vodka, Sour Puss Apple Liqueur.

LONDON LEMONADE

Plymouth Gin, Cointreau splashed with lemon and lime juice.

PURPLE HAZE

Banff Ice Vodka, Chambord, cranberry and lime juice.

VITAMIN "C"

Banff Ice Vodka, Peach Schnapps, lemon, lime and orange juice.

LIME IN DA COCONUT

Malibu Coconut Rum with lime juice and lime slush.

VICIOUS VANILLA

Absolut Vanilla, Bols Crème de Cacao, Carolan's Irish Cream.

BELLINI

Lamb's White Rum, Peach Schnapps, peach juice with Henkell Trocken Champagne and red wine.

SNOWCONE

Banff Ice Vodka, Watermelon Schnapps, strained around snow cone with Peach Lanikai drizzled on top.

YELLOW POLK-A-DOT

Bols Banana Liqueur, Peach Schnapps, pineapple juice topped with red wine.

Premium Martinis

2 oz. 8.45 • 3 oz. 11.45

COCONUT KISS

Absolut Vanilla Vodka, Malibu Rum, splashed with orange juice and pineapple juice.

ABSOLUT RASPBERRI THREESOME

Absolut Raspberri, cranberry juice, Blackberry Liqueur.

ABSOLUT COSMOPOLITAN

Absolut Citron, cranberry juice, Orange Liqueur, lime juice, orange slice.

ABSOLUT MATILDA

Absolut Mandrin, orange juice, Triple Sec, Champagne, orange slice

ABSOLUT DELIGHT

Absolut Vanilia, White Chocolate Liqueur

ABSOLUT ANOUCHKA

Absolut Vodka, Blackberry Liqueur

TROPICAL SUNSET

Malibu Rum, Captain Morgan Rum, cranberry, orange and pineapple juices with a dash of grenadine.

VESPER

Grey Goose Vodka, Bombay Sapphire Gin and Vermouth garnished with blue cheese stuffed olives.

lounge

frozen drinks (1 oz.) 6.55

Island Originals

BAJA MARGARITA

Sauza Gold Tequila, Malibu Coconut Rum and Island Originals Margarita

SICILIAN

Lamb's White Rum, Amaretto, Island Originals Strawberry & Pina Coloda

STRAWBERRY LEMONADE

Banff Ice Vodka, Island Originals Lemonade & Strawberry

SOUTHERN PEACH

Southern Comfort, Peach Schnapps, Island Originals Peach

TWISTED BELLINI

Absolut Mandarin Vodka, Peach Schnapps, Island Originals Peach

KUHLUA COLADA

Lamb's White Rum, Kahlua, Island Originals Pina Colada

TRIP TO PARADISE

Southern Comfort, Island Originals Pina Colada, splash of OJ

SOUTHERN SIZZLER

Southern Comfort, Island Originals Premium Lemonade

Marvelous Margaritas

The marvelously tart but refreshing taste of tequila and lime makes our Margaritas year round favourites.

CHOOSE AVAILABLE FLAVOURS:

Original Lime • Lemon • Strawberry • Peach • Strawberry & Peach

Colossal Coladas

A tropical treat that can't be beat! This island favourite is a perfect blend of pineapple, coconut and Lamb's White Rum.

CHOOSE AVAILABLE FLAVOURS:

Original Piña • Strawberry • Peach

Delicious Daiquiris

This frozen and refreshing Caribbean Classic is a perfect balance of Lamb's White Rum and the best blended fruit.

CHOOSE AVAILABLE FLAVOURS:

Classic Strawberry • Peach • Strawberry & Peach • Strawberry & Lime

Bellinis

Created in the 15th century by Italian painter Giovanni Bellini. Fresh fruit purées blended with Sparkling White Wine and topped with red wine.

CHOOSE AVAILABLE FLAVOURS:

Original Peach • Strawberry

cocktails (1 oz.)

Cocktails

6.15

SAWMILL LEMONADE

Banff Ice Vodka, Peach Schnapps, 7-Up, cranberry juice, orange juice and lime juice.

LIME MAJESTIC

Plymouth Gin, tonic water and lime slush.

HARDCORE KOOL AID

Banff Ice Vodka, Bols Melon liqueur, Bols Amaretto, 7-Up, orange and cranberry juices.

SUNNY WITH A CHANCE OF AWESOME

Watermelon Schnapps, 7-Up and cranberry juice.

TAHITI TREAT

Lamb's White Rum, lemon, lime and pineapple juices and grenadine.

MOUNTAIN DEW

Bols Melon liqueur, Bols Amaretto, with 7-Up and lime juice.

PEACH ON THE BEACH

Banff Ice Vodka, Peach Schnapps, cranberry and pineapple juices.

CHINOOK ICED TEA

Bols Blue Curacao, Long Island iced tea mix, lemon juice and 7-Up.

Premium Cocktails

7.25

CHAMPAGNE FRAMBOISE

Henkell Trocken with Chambord.

TOP SHELF MARGARITA

Grand Marnier, Cabo Wabo Tequila, lime juice, lime cordial, served on the rocks.

liqueurs (1 oz.)

Liqueurs

5.25

JAGERMEISTER

KAHLUA

METAXA

PEACH SCHNAPPS

SAMBUCCA (White or Black)

PEPPERMINT SCHNAPPS

SOUTHERN COMFORT

SOURZ RASPBERRY

TIA MARIA

SOURZ APPLE

YUKON JACK

Premium Liqueurs

5.70

BAILEYS IRISH CREAM

GRAND MARNIER

lounge



wines by the glass

whites

Listed from driest to sweetest

	6 oz. Glass	½ L	Bottle
Hardys Nottage Hill Chardonnay , <i>Australia</i>	7.25	20.00	27.75
Oyster Bay Sauvignon Blanc , <i>New Zealand</i>	9.50	26.50	37.25
Antinori Santa Cristina Pinot Grigio , <i>Italy</i>	8.25	23.00	34.00
Sawmill Creek Dry White , <i>BC</i>	6.00	16.50	
Cono Sur Gewürztraminer , <i>Chile</i>	7.00	19.25	26.50
Montevina White Zinfandel , <i>California</i>	7.25	20.00	27.75
Prospect Larch Tree Hill Riesling , <i>Ontario</i>	8.00	22.00	33.00
Henkel Troken Dry Sec Sparkling White 200ml, <i>Germany</i>	7.50		

reds

Listed from full body to light body

Jackson-Triggs Proprietors' Edition Cabernet Sauvignon , <i>BC VQA</i>	9.00	25.00	35.00
Banrock Station Cabernet Sauvignon , <i>Australia</i>	7.50	20.75	28.75
Oyster Bay Merlot , <i>New Zealand</i>	9.50	26.50	37.00
Sawmill Creek Dry Red , <i>BC</i>	6.00	16.50	
Hardys Nottage Hill Shiraz , <i>Australia</i>	7.50	20.75	28.75
Dona Paula Los Cardos Malbec , <i>Argentina</i>	7.25	20.00	30.00
Inniskillin Niagra Varietal Series Pinot Noir , <i>Ontario VQA</i>	8.50	23.50	33.00

ice wine

Inniskillin Vidal 50ml, <i>Ontario VQA</i>	9.95
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Proud Partners of the Sawmill Prime Rib and Steak House



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liquor (1 oz.)

Whiskey

American

JACK DANIEL'S OLD NO. 7	5.75
JIM BEAM KENTUCKY BOURBON	5.45
KNOB CREEK (9 year)	6.25
BOOKER NOE (9 year)	7.65

Canadian

CANADIAN CLUB	5.45
CANADIAN CLUB CLASSIC	5.75
CROWN ROYAL	5.75

Irish

BUSHMILLS ORIGINAL	5.45
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Rum

APPLETON ESTATE V/X	5.45
BACARDI WHITE	5.45
BACARDI 8	5.75
BACARDI BLACK	5.45
BACARDI LIMON	5.45
CAPTAIN MORGAN SPICED	5.45
LEMON HART	5.45
MALIBU	5.45

Cognac

COURVOISIER - V.S.	6.25
COURVOISIER - V.S.O.P.	7.25
COURVOISIER - X.O.	11.95

Premium Gin

BOMBAY SAPPHIRE	5.45
TANQUERAY SPECIAL	5.45
TANQUERAY NO. TEN	6.25

Tequila

SAUZA SILVER	5.75
SAUZA GOLD	5.75
DON JULIO REPOSADO	7.65

Scotch (blended)

CHIVAS REGAL	6.25
CUTTY SARK	5.45
J & B RARE	5.45
JOHNNIE WALKER RED	5.75
JOHNNIE WALKER BLACK	6.25
THE FAMOUS GROUSE	5.45

Scotch (single malt)

CRAGGANMORE (12 year)	7.65
GLENFIDDICH (12 year)	6.25
GLENKINCHIE (12 year)	7.65
LAGAVULIN	9.85
GLENMORANGIE	6.95
TALISKER	7.65
DALWHINNIE (15 year)	7.65
MACALLAN FINE OAK (10 year)	6.95
MACALLAN (12 year)	7.65
MACALLAN HIGHLAND (18 year)	11.95

Premium Vodka

SMIRNOFF	5.45
STOLICHNAYA	5.45
RASPBERRY STOLI	5.45
ABSOLUT	5.45
ABSOLUT VANILIA	5.45
ABSOLUT MANDRIN	5.45
ABSOLUT CITRON	5.45
ABSOLUT RASPBERRI	5.45
RUSSIAN STANDARD	5.45

Deluxe Vodka

GREY GOOSE	6.25
BELVEDERE VODKA	6.25

lounge

beer & coolers

Draught Beer

Premium 20 oz. 6.95

ALEXANDER KEITH'S
INDIA PALE ALE

ALEXANDER KEITH'S
RED AMBER ALE

ALEXANDER KEITH'S
PREMIUM WHITE

Import 40 d. 7.25

STELLA ARTOIS

Domestic 20 oz. 6.50

BUD LIGHT

BUDWEISER

KOKANEE

KOKANEE GOLD

ROLLING ROCK

Bottled Beer

Premium 5.25

BUD LIGHT

BUDWEISER

CANADIAN

COORS LIGHT

KOKANEE

LABATT BLUE

MOLSON DRY

PILSNER

Import 6.55

BECKS

BUD LIGHT LIME

CORONA

HEINIKEN

STELLA ARTOIS LIGHT

Domestic 5.25

BIG ROCK GRASSHOPPER

BIG ROCK TRADITIONAL

BIG ROCK HONEY

BROWN

ALEXANDER KEITH'S

BIG ROCK JACK RABIT

MGD

Import (500 ml) 7.95

GUINNESS

STRONGBOW

BODDINGTON'S PUB ALE

KILKENNY

0.5% Alcohol

Beer 3.95

O'DOUL'S

Coolers

MIKE'S HARD PINK LEMONADE

MIKE'S HARD BLUEBERRY

MIKE'S HARD CRANBERRY

6.55

MIKE'S HARD LEMONADE

SMIRNOFF ICE



Prime Rib & Steak House

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