

appetizers

- ESCARGOT EN CROUTE** 7.95
French escargot sautéed with fresh garlic, red onion, sun dried tomatoes and button mushrooms. Finished with chardonnay cream sauce over puff pastry.
- GF** **SAWMILL SHRIMP MARTINI** 8.95
Chilled jumbo shrimp served with a mint citrus salad.
- NEW ORLEANS STYLE CRAB CAKES** 10.95
Canadian rock crab, cream cheese and sweet peppers with a chili aioli sauce.
- GF** **BACON-WRAPPED SCALLOPS** 11.95
Atlantic scallops sautéed in whiskey butter with a splash of brandy, served with a tangy cocktail sauce and garlic toast.
- CRAB STUFFED MUSHROOM CAPS** 8.95
Prairie mushroom tops filled with blue crab and herb cream cheese and baked with jalapeño havarti cheese.
- GF** **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
- GF** **STEAK & TOMATO STACK** 8.95
Certified Angus Beef[®] sirloin medallions marinated in fresh garlic and herbs with a hint of lemon, grilled medium and stacked with Sunfire Farms vine ripe tomatoes and peppery baby arugula, complimented with our famous steak sauce and balsamic glaze.
- CHICKEN POTSTICKERS** 9.95
Decadent traditional Chinese style dumplings bursting with chicken, vegetables, spices and seasonings, served with a chili soya garlic dip.

soups

- NEW ENGLAND CLAM CHOWDER** *cup* 4.50 • *bowl* 6.50
Our home-style hearty chowder, prepared thick with clams and fresh vegetables.
- GF** **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.
- CHEF'S SOUP DU JOUR** *cup* 3.95 • *bowl* 5.95
House-made fresh each day. Please consult your Server.

• **A 15% Gratuity will be applied to all groups of 8 or more.**



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

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

lunch



luncheon feature

• Monday to Friday

CHEF'S FEATURE

Made especially for you. Please ask your server about today's special.

salads

• add spicy cajun chicken or steak 4.95 | add a skewer of prawns 4.95

GF **VF** **HOUSE SALAD** *appetizer portion 5.95 • entrée portion 9.95*

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

CLASSIC CAESAR SALAD *appetizer portion 6.25 • entrée portion 10.95*

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

GF **VF** **SPINACH SALAD** *appetizer portion 6.25 • entrée portion 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 and garlic toast.

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.

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 add 1.95 | add guacamole 1.95

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.

BLACK AND BLUE CAESAR SALAD 15.95

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

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(EST. 1976) **SAWMILL**™
Prime Rib & Steak House

CSP030112

sandwiches

• in appreciation of your well being, we fry only with Non Trans Fat Oil

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 burger sauce.

BUFFALO BURGER

13.95

A flavourful 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.

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

BEEF DIP

12.95

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

GRILLED TOMATO PANINI

11.95

Fresh tomato, bocconcini, arugula grilled on roasted garlic panini.

- **add smoked bacon** 1.95

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.

CLASSIC RUEBEN SANDWICH

13.95

A generous portion of shaved Montreal smoked meat with sauerkraut and Sylvan Star Swiss cheese.

SOUP & SANDWICH

Prepared fresh daily! Served with a cup of our house-made soup. Please ask your Server about today's special.

full order 11.95 • *half-order* 9.90

sawmill classics

CHICKEN NEPTUNE

18.45

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



CRISPY LEMON CHICKEN

14.95

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

FISH AND CHIPS

14.95

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

LIVER AND ONIONS

13.95

Tender baby beef liver sautéed with onions and bacon, served with a vegetable medley and your choice of garlic whipped potatoes or fries.



BARBEQUED RIBS

19.95

A generous rack of our famous tender baby back ribs basted with our house-made barbeque sauce.

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.



PENNE PUTTANESCA

15.95

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

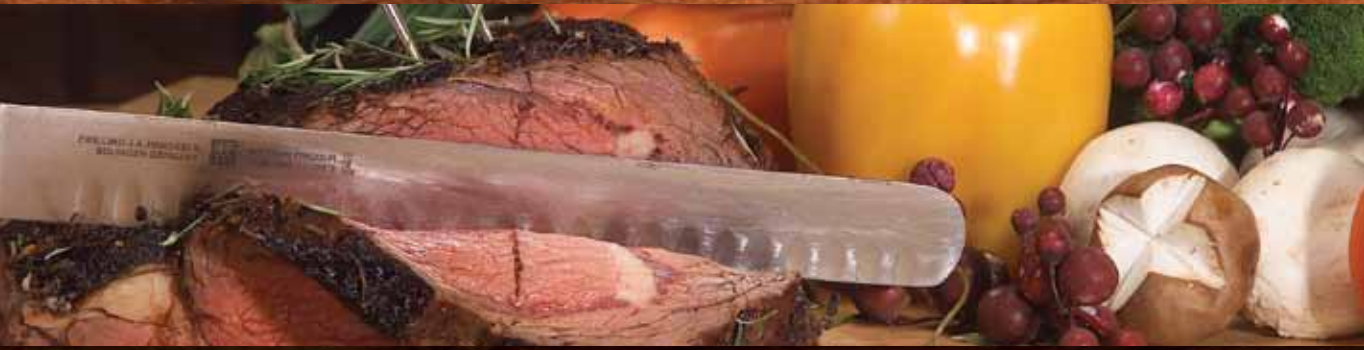
- **add grilled chicken** 4.95
- **add grilled salmon** 4.95



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"



Mr. Tom Goodchild established The Sawmill Restaurant Group in November of 1976. This Edmonton based company owns fully licensed food and beverage operations comprised of

**The Sawmill Prime Rib & Steak House,
Tom Goodchild's Moose Factory and
The Sawmill Banquet and Catering Centre.**

The main ingredients to the Goodchild success formula are the dedication to and insistence upon top quality products with exemplary service. This philosophy has become the cornerstone of The Sawmill Group's tradition.

YOUR CHOICE OF TEMPERATURE

| | |
|--------------------|--|
| BLUE | Seared on the outside, red completely throughout |
| RARE | Seared and still red 75% through the center |
| MEDIUM RARE | Seared with 50% red center |
| MEDIUM | Broiled until 25% of pink showing |
| MEDIUM WELL | Broiled with a slight hint of pink |
| WELL DONE | Broiled until 100% brown |

OUR CHOICE OF TEMPERATURE

We recommend a temperature of Medium or less.



The "GF" menu items listed reflect our best intention to create a Gluten Free dining experience. As guest safety is our priority, to ensure the nature of your allergy is understood, we require you to disclose your known food allergen concern(s) direct to our Manager/Chef. It is our objective to modify to the best of our ability to accommodate your request; however, please be cautioned that our kitchen operations involve a shared prep and cooking area which is exposed to a variety of gluten food products. Due to these circumstances, we are unable to guarantee that any menu item is completely gluten free but we are pleased to review the precautions we take to make every effort to accommodate your needs.


Thank you.



famous prime rib of beef

- 
ROASTED PRIME RIB OF BEEF slim cut: 6 oz. 15.95 • regular cut: 8 oz. 21.95
 A tender slice of choice "AAA" prime rib served on garlic bread with rich beef au jus. loggers' cut: 10 oz. 24.95

charbroiled steaks

- 

SIRLOIN STEAK SANDWICH 7 oz. 16.95 • 10 oz. 21.95
The perfect griller, this hearty textured steak is lean and loaded with bold beef taste.
 A charbroiled *Certified Angus Beef*[®] select sirloin, served on garlic San Francisco Sourdough, topped with sautéed mushrooms and a Steakhouse peppercorn onion ring.
- 

NEW YORK STEAK 8 oz. 23.00 • 10 oz. 26.95
A strip of pleasure, this succulent cut delivers what many steak lovers call the most satisfying flavor in the steak world.
 A charbroiled *Certified Angus Beef*[®] New York steak, done to your liking.
- 

RIB EYE STEAK 10 oz. 27.00
Savour the flavor of the juiciest steak on the market. Our rib eye cut is carved from the prime rib, containing just the right amount of marbling to provide an eating sensation that will have you in beef bliss!
 A 10 oz. *Certified Angus Beef*[®] center cut of the eye of prime rib.

- prime rib & charbroiled steaks are served with french fries or fresh garden salad.
- Substitute sweet potato fries 1.95

||||| ENHANCE YOUR STEAK |||||

- | | |
|---|--|
| <ul style="list-style-type: none"> SEAFOOD NEPTUNE CROWN 4.95 Crown any entrée with a blend of seafood, crab and shrimp glazed with Hollandaise sauce.  SKEWER OF PRAWNS 4.95 Sugarcane prawns brushed with garlic butter.  THE DANNY VILOSKI CADILLAC 4.95 Top any entrée with sautéed sliced mushrooms, fresh spinach and roquefort cheese. CAJUN STYLE 1.95 Blacken your entrée with our special house blend of seasonings | <ul style="list-style-type: none">  SEAFOOD OSCAR 6.95 Shrimp and scallops sautéed in garlic butter, topped with asparagus and bearnaise. FROM THE SAUCIÉR 3.95 Top any of your entrées with your choice of bearnaise, Hollandaise, Madagascar peppercorn or teriyaki.  WILD MUSHROOM SAUTÉ 6.95 Portabella, oyster and shiitake mushrooms sautéed with fresh garlic, dijon mustard and cracked pepper, finished with beef au jus.  SAUTÉED MUSHROOMS 6.95 A sizzling skillet of garlic button mushrooms. |
|---|--|

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

martinis

Martinis

2 oz. 7.95 • 3 oz. 9.95

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

Lambs 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. 9.25 • 3 oz. 12.45

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.

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

lunch

cocktails (1 oz.)

Cocktails

6.75

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

Lambs 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

7.95

CHAMPAGNE FRAMBOISE

Henkell Trocken with Chambord.

TOP SHELF MARGARITA

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

liqueurs

Liqueurs

5.75

JAGERMEISTER

KAHLUA

SAMBUCCA (White or Black)

B & B

GLAYVA

SOUTHERN COMFORT

COINTREAU

TIA MARIA

YUKON JACK

BAJA ROSA

DRAMBUIE

FRANGELICO

GOLDSCHLAGER

METAXA

Premium Liqueurs

BAILEYS IRISH CREAM 6.30

GRAND MARNIER 6.85



CL030112

liquor (1 oz.)

Whiskey

American

| | |
|---------------------------|------|
| JACK DANIEL'S OLD NO. 7 | 6.25 |
| JIM BEAM KENTUCKY BOURBON | 6.00 |
| KNOB CREEK (9 year) | 7.40 |
| BOOKER NOE (9 year) | 8.00 |

Canadian

| | |
|-----------------------|------|
| CANADIAN CLUB | 6.00 |
| CANADIAN CLUB CLASSIC | 6.25 |
| CROWN ROYAL | 6.25 |

Irish

| | |
|--------------------|------|
| BUSHMILLS ORIGINAL | 6.00 |
|--------------------|------|

Rum

| | |
|-----------------------|------|
| APPLETON ESTATE V/X | 6.00 |
| BACARDI WHITE | 6.00 |
| BACARDI 8 | 6.25 |
| BACARDI BLACK | 6.00 |
| BACARDI LIMON | 6.00 |
| CAPTAIN MORGAN SPICED | 6.00 |
| LEMON HART | 6.00 |
| MALIBU | 6.00 |

Cognac

| | |
|------------------------|-------|
| COURVOISIER - V.S. | 6.85 |
| COURVOISIER - V.S.O.P. | 8.00 |
| COURVOISIER - X.O. | 13.25 |

Premium Gin

| | |
|-------------------|------|
| BOMBAY SAPPHIRE | 6.00 |
| TANQUERAY SPECIAL | 6.00 |
| TANQUERAY NO. TEN | 6.85 |

Tequila

| | |
|--------------------|------|
| SAUZA SILVER | 6.25 |
| SAUZA GOLD | 6.25 |
| DON JULIO REPOSADO | 8.50 |

Scotch (blended)

| | |
|----------------------|------|
| CHIVAS REGAL | 6.85 |
| CUTTY SARK | 6.00 |
| J & B RARE | 6.00 |
| JOHNNIE WALKER RED | 6.25 |
| JOHNNIE WALKER BLACK | 6.85 |
| THE FAMOUS GROUSE | 6.00 |

Scotch (single malt)

| | |
|-----------------------------|-------|
| CRAGGANMORE (12 year) | 8.50 |
| GLENFIDDICH (12 year) | 6.85 |
| GLENKINCHIE (12 year) | 8.50 |
| LAGAVULIN | 11.00 |
| GLENMORANGIE | 7.70 |
| TALISKER | 8.50 |
| DALWHINNIE (15 year) | 8.50 |
| MACALLAN FINE OAK (10 year) | 7.70 |
| MACALLAN (12 year) | 8.50 |
| MACALLAN HIGHLAND (18 year) | 13.25 |

Premium Vodka

| | |
|-------------------|------|
| SMIRNOFF | 6.00 |
| STOLICHNAYA | 6.00 |
| ABSOLUT | 6.00 |
| ABSOLUT VANILIA | 6.00 |
| ABSOLUT MANDRIN | 6.00 |
| ABSOLUT CITRON | 6.00 |
| ABSOLUT RASPBERRI | 6.00 |
| RUSSIAN STANDARD | 6.00 |

Deluxe Vodka

| | |
|-----------------|------|
| GREY GOOSE | 7.40 |
| BELVEDERE VODKA | 7.40 |

Port (2 oz.)

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|----------------------------|-------|
| TAYLOR OLD TAWNY (10 year) | 7.85 |
| TAYLOR OLD TAWNY (20 year) | 10.50 |

lunch

beer & coolers

Draught Beer

Premium 20 oz. 7.65

ALEXANDER KEITH'S
INDIA PALE ALE

ALEXANDER KEITH'S
PREMIUM WHITE

ALEXANDER KEITH'S
RED AMBER ALE

Domestic 20 oz. 6.95

BUD LIGHT

BUDWEISER

KOKANEE

KOKANEE GOLD

ROLLING ROCK

Import 40 cl. 7.95

STELLA ARTOIS

Bottled Beer

Premium 5.75

BUD LIGHT
BUDWEISER
CANADIAN
COORS LIGHT
KOKANEE
LABATT BLUE
MOLSON DRY
PILSNER

0.5% Alcohol
Beer 3.95

O'DOUL'S

Domestic 5.75

BIG ROCK
GRASSHOPPER

BIG ROCK
TRADITIONAL

BIG ROCK
HONEY BROWN

ALEXANDER
KEITH'S

BIG ROCK
JACK RABBIT

MGD

Import
Specialty 7.25

BECKS
BUD LIGHT LIME
CORONA
HEINIKEN
STELLA ARTOIS
LIGHT

Import (500 ml) 8.75

GUINNESS
STRONGBOW
BODDINGTON'S
PUB ALE
KILKENNY

Coolers 7.25

MIKE'S HARD PINK LEMONADE
MIKE'S HARD BLUEBERRY
MIKE'S HARD CRANBERRY

MIKE'S HARD LEMONADE
SMIRNOFF ICE



Sunday Brunch

Experience the opportunity to discover Sunday Brunch made outstanding by The Sawmill Prime Rib & Steak House!

The freshest ingredients are brought together in an enticing display of taste and talent as The Sawmill's Sunday Brunch incorporates the highest level of food quality.

Featuring:

- Hand Carved Meats (including "AAA" Roast Beef)
- Breakfast Sausage & Side Bacon
- Catch of the Day
- Chicken Entrée
- Chef Prepared Omelette Station
- Pasta Creations
- Variety of Salads
- Fresh Seasonal Fruit
- Assorted Juices
- Dessert Table with Tortes, Cheesecakes, Squares
- Callebaut Chocolate Fountain with Fresh Fruit, Lady Fingers & Marshmallows for Dipping

Brimming with bold flavors and the freshest variety, The Sawmill Prime Rib & Steak House pays tribute to the joy of a beautiful ambience with family and friends gathered around the table!

The Choice is Simple...

Sunday Brunch: 10:00am to 2:00pm

birthday special



CELEBRATING A BIRTHDAY?

Join us for the ultimate birthday celebration within one week of your birthday and receive

\$25.00 OFF DINNER
...as Our Gift to You

with a minimum of Four regular priced Dinner Entrées.

OR

\$15.00 OFF LUNCH
...as Our Gift to You

with a minimum of Four regular priced Lunch Entrées.

The following Birthday Promotion conditions apply:

- Discount is issued through your FREE Sawmill Loyalty Card based on your birthdate

ASK US HOW!

Not valid with other promotional offers or discounts









BBQ Sawmill Steaks at home and you'll have a **RECIPE FOR SUCCESS!**

The Sawmill's exceptional beef specifications ensure our Certified Angus Beef® and "AAA" Western Canadian steaks are aged a minimum of 28 days for optimal flavor and tenderness. Each steak is hand-cut to perfection for the ultimate BBQ experience, just as you would expect from us!

Included in our BBQ packages is one bottle of our famous Sawmill Sesame Steak sauce. Not only a tasty accompaniment to steak, but a great enhancement to rice, pork, potatoes, chicken, eggs, and so much more!

| | YOUR CHOICE OF: | 4 PACK | 8 PACK |
|---|---------------------------|---------------|---------------|
|  | 7 oz. SIRLOIN | \$35 | \$64 |
|  | 10 oz. SIRLOIN | \$48 | \$89 |
|  | 8 oz. STRIPLOIN | \$52 | \$98 |
|  | 10 oz. STRIPLOIN | \$64 | \$121 |
| AAA | 6 oz. FILET MIGNON | \$60 | \$112 |
| AAA | 8 oz. FILET MIGNON | \$77 | \$147 |

BBQ our steaks at home