

appetizers



DINNER

- GF** **SAWMILL'S CLASSIC ESCARGOT** 11.95
French escargot sautéed with fresh crushed garlic, diced tomatoes, button mushrooms and Bermuda onions. Baked with marble cheddar cheese and served with garlic toast.
- GF** **CAJUN SEARED TUNA TATAKI** **NEW** 13.95
Served with a marinated cucumber salad and ponzu sauce.
- LEMON THAI CHICKEN** **NEW** 10.95
Tender chicken breast strips tossed in a sweet chili sauce.
- NEW ORLEANS STYLE CRAB CAKES** 11.95
Canadian rock crab, cream cheese and sweet peppers with a chili aioli sauce.
- BACON-WRAPPED SCALLOPS** 14.95
Atlantic scallops sautéed in whiskey butter with a splash of brandy, served with a tangy cocktail sauce and garlic toast.
- CRAB STUFFED MUSHROOM CAPS** 11.95
Prairie mushroom tops filled with blue crab and herb cream cheese and baked with jalapeño Havarti cheese.
- VF** **MEDITERRANEAN FLAT BREAD** 10.95
Crumbled feta & vine ripened roma tomatoes marinated in a garlic balsamic glaze, olive oil and fresh arugula served on grilled Naan.
add garlic prawns 4.95 | add blackened chicken 4.95
- CALAMARI** 11.95
Lightly dusted baby squid tossed with roasted pepperoncini, jalapeño peppers and red onions. Served with house tzatziki sauce.
- CHICKEN POTSTICKERS** 12.95
Pan-fried decadent traditional Chinese style dumplings bursting with chicken, vegetables, spices and seasonings, served with a chili soya garlic dip.
- SURF OR TURF TACOS** 13.95
Your choice of blackened strips of CAB® sirloin or blackened cod. Served in grilled Naan with pickled red onion, avocado, tomatoes, fresh salsa and arugula, drizzled in house-made chimichurri sauce.



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 "Gluten Friendly"

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

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DINNER

soups & salads

• add spicy cajun chicken / steak or garlic prawns to any of our salads for 5.95

NEW ENGLAND CLAM CHOWDER

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

CUP 4.95 • BOWL 6.95

FRENCH ONION SOUP GRATINÉE

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

BOWL: 8 oz. 6.95 • CROCK: 16 oz. 8.95

CHEF'S SOUP DU JOUR

House-made fresh daily. Please consult your Server.

CUP 4.95 • BOWL 6.95

HOUSE SALAD

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

7.95

CLASSIC CAESAR SALAD

Fresh romaine lettuce tossed with our own house-made traditional garlic caesar dressing, garnished with croutons, shaved Reggiano and lemon.

7.95

VINE RIPENED TOMATO & RED ONION SALAD **NEW**

Presented on Tuscan greens with crumbled blue cheese and extra virgin olive oil.

8.50

SPINACH SALAD

Baby spinach leaves with spiced pecans, feta cheese and poppy seeds in a mandarin orange vinaigrette topped with crispy fried onions.

7.95



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.

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famous prime rib of beef



GF ROASTED PRIME RIB OF BEEF

A tender slice of choice "AAA" prime rib served with traditional yorkshire pudding and natural beef au jus.

SLIM CUT: 6 oz. 24.95 · **REGULAR CUT: 8 oz. 28.95** · **LOGGER'S CUT: 10 oz. 32.50** · **LUMBERJACK'S CUT: 1 LB 45.95**

charbroiled steaks



The Sawmill is proud to serve only the best grain fed **CAB®** raised and AAA Western Canadian beef. All cuts are consistently tender, juicy and flavourful then aged 28 days for deeper flavour before they are charbroiled to perfection.

GF CAB® CENTER CUT TOP SIRLOIN

6 oz. 26.95 · 9 oz. 33.95 · 12 oz. 41.95

The perfect griller, this hearty textured steak is lean and loaded with bold beef taste

GF CAB® NEW YORK STRIPLOIN

8 oz. 35.95 · 10 oz. 41.95

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 flavor in the steak world.

GF CAB® RIB EYE

10 oz. 38.50 · 14 oz. 52.50

Savour the flavor of the juiciest steak on the market. Our Rib eye cut is carved from the prime rib, containing a modest amount of marbling and fat to provide an eating sensation that will have you in beef bliss.

GF AAA FILET MIGNON

6 oz. 38.50 · 8 oz. 48.50

Our leanest steak, this hand cut from the center of the beef tenderloin is an elegant melt in your mouth experience that is sure to impress every guest

· **all prime rib & steak entrées are served with fresh seasonal vegetables and your choice of garlic whipped potatoes, baked potato or fresh garden salad**

· **substitute roasted garlic and horseradish, bacon stuffed potato 2.95**
· **substitute fettuccini alfredo 3.95**

enhance your steak

GF LOBSTER TAIL

MARKET PRICE

Lobster tail served with drawn butter.

GF ALASKAN CRAB WITH SHELL

1/2 LB. 21.95

SEAFOOD NEPTUNE CROWN

5.95

Crown any entrée with a blend of seafood, crab and shrimp glazed with Hollandaise sauce.

GF GARLIC PRAWNS

5.95

Black tiger prawns sautéed with garlic and butter.

GF THE DANNY VILOSKI CADILLAC

5.95

Top any entrée with sautéed sliced mushrooms, fresh spinach and roquefort cheese.

GF SEAFOOD OSCAR

7.95

Shrimp and scallops sautéed in garlic butter, topped with asparagus and béarnaise.

GF FRESH ASPARAGUS

6.95

Topped with Hollandaise sauce.

CAJUN STYLE

1.95

Blacken your entrée with our special house blend of seasonings

BLUE CHEESE CRUST **NEW**

5.95

A great addition to any steak.

FROM THE SAUCIÉR

3.95

Top any of your entrées with your choice of béarnaise, Hollandaise, Madagascar peppercorn or teriyaki.

GF WILD MUSHROOM SAUTÉ

7.95

Portabella, oyster and shiitake mushrooms sautéed with fresh garlic, dijon mustard and cracked pepper, finished with beef au jus.

GF SAUTÉED MUSHROOMS

5.95

Prairie button mushrooms sautéed in garlic and finished in a rosemary au jus.

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sawmill classics

RACK OF LAMB

RACK 42.95 · HALF-PORTION 27.95

Coated with dijon mustard, fresh crushed garlic and bread crumbs, served with our minted demi glaze.

CHICKEN NEPTUNE

25.95

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

LOBSTER TAIL DINNER

ONE TAIL MARKET PRICE · TWO TAILS MARKET PRICE

Butter roasted, butterflied lobster tail, served with drawn butter.

ALASKAN KING CRAB DINNER

51.95

One pound, served with drawn butter.

CHICKEN CORDON BLEU

25.95

A fresh breast of chicken stuffed with black forest ham and smoked Gruyère cheese, baked with a light panko crust. Served with a wild mushroom Marsala sauce.

BARBEQUED RIBS

27.95

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

BBQ RIB & CHICKEN PLATTER

29.95

Slow roasted chicken supreme breast, served with our famous tender baby back pork ribs.

FOR THE UNDECIDED

41.95

A 6 oz. CAB® sirloin steak served with our famous tender baby back ribs and garlic tiger prawns.

- All entrées above are served with fresh vegetables and your choice of garlic whipped potatoes, baked potato or fresh garden salad.
- substitute fettuccini alfredo 3.95 | substitute roasted garlic and horseradish, bacon stuffed potato 2.95

THE KOBE BURGER NEW

19.95

A charbroiled Kobe beef patty, topped with applewood smoked bacon, chipotle aioli, horseradish cheddar, a steak house onion ring and all the "groceries" on a kaiser. Served with your choice of french fries or fresh garden salad

- substitute sweet potato fries 2.95

CRISPY LEMON CHICKEN

22.95

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

SAWMILL CLASSIC CHICKEN ALFREDO

23.95

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

BRAISED BEEF SHORT RIBS NEW

27.95

Slow cooked and served in our Southern style sauce.

INDIAN BUTTER CHICKEN

22.95

Boneless skinless chicken breast braised with a classic creamy tomato curry sauce. Served over Basmati rice and served with grilled Naan.

PAN ROASTED CENTER CUT SALMON FILLET NEW

24.95

Served on wilted spinach and tomato with sundried tomato butter.

MEDITERRANEAN STYLE FETTUCINE NEW

20.95

Fresh basil and tomatoes tossed with sliced garlic, olives and artichoke hearts in extra virgin olive oil, topped with crumbled goat cheese.

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martinis (2 oz.)



DINNER

Absolut Raspberri Threesome Absolut Raspberri, cranberry juice, Blackberry Liqueur.	7.95	Ice Wine Martini Inniskillin Vidal Ice Wine, Banff Ice Vodka, garnished with a frozen grape	9.95
Banff Ice Appletini Banff Ice Vodka, Sour Puss Apple Liqueur.	7.95	Island Punch Pinnacle Tropical Punch Flavoured Vodka, Bols Triple Sec, pineapple juice.	7.95
Coconut Kiss Absolut Vanilia Vodka, Malibu Rum, splash of orange juice, pineapple juice.	7.95	Minus 8 Inniskillin Vidal Ice Wine, apple juice, splash of Chardonnay.	10.95
From the Rafters Remy Martin, Bols Triple Sec, Frangelico, pineapple juice.	7.95	Jumping Jack Fish Knob Creek Whiskey, Bols Banana, Galliano, orange juice, pineapple juice.	7.95
Ice Rise Inniskillin Vidal Ice Wine, Sauza Gold Tequila, fresh fruit juice, cranberry juice	9.95	Purple Haze Banff Ice Vodka, Chambord, cranberry juice, lime juice.	7.95

cocktails (1 oz.)

Whipped Cream Soda Pinnacle Whipped Flavoured Vodka, ginger ale.	6.75	Chinook Iced Tea Bols Blue Curacao, Long Island iced tea mix, lemon juice, Sprite.	6.75
Under The Sea Pinnacle Liquorice Flavoured Vodka, Bols Blue Curacao, soda, splash of cranberry juice.	6.75	Peach on the Beach Banff Ice Vodka, Peach Schnapps, cranberry juice, pineapple juice.	6.75
Tropical Berry Pinnacle Tropical Punch Flavoured Vodka, Bols Triple Sec, cranberry juice, lime juice.	6.75	Sunny with a Chance of Awesome Watermelon Schnapps, Sprite, cranberry juice.	6.75
Sawmill Lemonade Banff Ice Vodka, Peach Schnapps, Sprite, cranberry juice, orange juice, lime juice.	6.75	Tahiti Treat Lambs White Rum, lemon, lime juice, pineapple juice, grenadine.	6.75

liqueurs (1 oz.)

Baileys Irish Cream	6.30	Grand Marnier	6.85
Cointreau	5.75	Jagermeister	5.75
Drambuie	5.75	Kahlua	5.75
Frangelico	5.75	Sambucca (White and Black)	5.75
Glavya	5.75	Southern Comfort	5.75
Goldschlager	5.75	Tia Maria	5.75

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DINNER

liquor (1 oz.)

whiskey

american

Jack Daniel's Old No. 7	6.25
Jim Beam Kentucky Bourbon	6.00
Knob Creek (9 yr)	7.40
Red Stag Black Cherry Bourbon	6.25

canadian

Canadian Club	6.00
Crown Royal	6.25
Gibson Finest (12 yr)	6.25
Wisers Deluxe	6.25

irish

Bushmills Original	6.00
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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

Remy Martin - V.S.	6.85
Remy Martin - V.S.O.P.	8.00
Remy Martin - X.O.	13.25

premium gin

Bombay Sapphire	6.00
Hendricks	6.85
Tanqueray Special	6.00

tequila

Patron	8.50
Sauza Silver	6.25
Sauza Gold	6.25

scotch (blended)

Chivas Regal	6.85
Johnnie Walker Red	6.25
Johnnie Walker Black	6.85
The Famous Grouse	6.00

scotch (single malt)

Cragganmore (12 yr)	8.50
Dalwhinnie (15 yr)	8.50
Glenfiddich (12 yr)	6.85
Glenmorangie	7.70
Lagavulin	11.00
Macallan 1824 Gold	7.70
Macallan 1824 Amber	8.50
Macallan 1824 Sienna	13.25
Talisker	8.50

premium vodka

Absolut	6.00
Absolut Citron	6.00
Absolut Mandrin	6.00
Absolut Raspberri	6.00
Absolut Vanilia	6.00
Pinnacle Tropical Punch	6.00
Pinnacle Whipped	6.00
Raspberry Stoli	6.00
Smirnoff	6.00
Stolichnaya	6.00

deluxe vodka

Grey Goose	7.40
Belvedere Vodka	7.40

port (2 oz.)

Taylor Old Tawny (10 yr)	7.85
Taylor Old Tawny (20 yr)	10.50



blended (1 oz.)



DINNER

traditionals

Marvelous Margaritas	6.55
Original Lime • Lemon Strawberry Peach Strawberry & Peach	
Delicious Daiquiris	6.55
Classic Strawberry Peach Strawberry & Peach Strawberry & Lime	
Colossal Coladas	6.55
Original Piña Strawberry Peach	
Blasted Bellinis	6.55
Original Lime Lemon Strawberry Peach Pina Colada	

our favourites

Whipped-Up Coco-Lada	6.55
Pinnacle Whipped Vodka, Malibu Coconut Rum, hint of cream, pineapple juice	
Texas Twister	6.55
Sauza Gold, Grand Marnier, Island Oasis Margarita & Lemonade, a splash of Red Wine.	
Twisted Bellini	6.55
Absolut Mandarin Vodka, Peach Schnapps, Island Original Peach.	
Strawberry Lemonade	6.55
Banff Ice Vodka, Island Originals Lemonade & Strawberry.	
Kahlua Colada	6.55
Lamb's White Rum, Kahlua, Island Originals Piña Colada.	

beer & coolers

draught beer

domestic 16 oz.

Alexander Keith's India Pale Ale	6.75	Kokanee	6.35
Alexander Keith's Red Amber Ale	6.75	Kokanee Gold	6.35
Bud Light	6.35	Goose Island IPA	6.75
Budweiser	6.35	Shock Top Belgium White	6.75

import 40 cl.

Stella Artois 7.95

bottled beer

domestic

Alexander Keith's	5.75	Kokanee	5.75
Big Rock Grasshopper	5.75	Labatt Blue	5.75
Big Rock Honey Brown	5.75	MGD	5.75
Big Rock Traditional	5.75	Michelob Ultra	5.75
Bud Light	5.75	Molson Dry	5.75
Budweiser	5.75	Pilsner	5.75
Canadian	5.75	Stanley Park Nobel Pilsner	7.25
Coors Light	5.75	Stanley Park Amber	7.25

import

Becks (Germany)	7.25
Bud Light Lime (USA)	7.25
Bud Light Platinum (USA)	7.25
Corona (Mexico)	7.25
Guinness (Ireland) 500mL	8.75
Heiniken (Netherlands)	7.25
Pilsner Urquell (Czech)	7.25
Strongbow (England) 500mL	8.75

coolers

Mike's Hard Pink Lemonade	7.25	Mike's Hard Lemonade	7.25
Mike's Hard Cranberry	7.25	Smirnoff Ice	7.25

0.5% alcohol beer

O'Doul's 3.95

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DINNER

sawmill loyalty program



The Sawmill Loyalty Program was designed to show you, the customer, our appreciation for your loyal patronage. Membership is FREE!



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