



STEAK HOUSE



@sawmillrestaurants
www.sawmill.ca

APPETIZERS

- CHARCUTERIE BOARD** \$29
Sopressata, prosciutto, mortadella, sausage, chef's selection of cheese, jams, mustard, bread. Great for sharing
- BACON WRAPPED SCALLOPS** (GF) \$16
Sautéed in whiskey butter with brandy. Garlic bread
- STEAK BITES** (GF) \$15
Buttery Alberta AAA beef with spicy Sawmill Sesame Steak Sauce
- CALAMARI** \$15
Crispy jalapeño peppers served with house tzatziki
- CRAB STUFFED MUSHROOMS** (GF) \$15
Crab herb cream cheese baked with Jalapeño havarti
- FIG & BACON DIP** \$14
Warm whipped goat cheese, fig & bacon jam, red pepper, crostini
- CHICKEN POTSTICKERS** \$13
Pan fried gyoza, chili soya garlic dip
- JALISCO SHRIMP** \$13
Tequila lime aioli, mezcal salt, pickled onion, salsa roja

SOUP

- FRENCH ONION SOUP GRANITÉE** (GF) \$10
Baked with swiss & shaved parmesan
- ROASTED RED PEPPER & TOMATO** (GF) \$7
Intensely flavored, sweet charred red peppers and garlic

SALADS

- TOMMY'S CAESAR** (GF) \$14
Personalized by our founder. Appetizer \$9
- HOUSE SALAD** (GF) \$14
Sundried cranberries, almonds, cucumber, tomatoes, feta, cranberry vinaigrette. Appetizer \$9
- BEETS & CHEESE** (GF) \$14
Roasted beets, pickled beets, beet chips, whipped goat cheese, brussel slaw, dill oil
- ICEBERG WEDGE** (GF) x\$12
Blue cheese horseradish greek yogurt, vine tomato jam, crisp pancetta, scallions

ADD ONS

- CAJUN CHICKEN \$4.95 GARLIC PRAWNS \$5.95
CAJUN STEAK \$8.95 GARLIC TOAST \$1.95
STEAK \$5.95 CHEESE TOAST \$2.95

(GF) Can be made gluten friendly upon request!

BOWLS

- SAWMILL CHICKEN ALFREDO** \$23
Grilled chicken, parmesan cream
- BRAISED BRISKET** \$25
Red skin roasted garlic mashed, pickled mustard seeds, wilted kale, fried parsnip, merlot demi, horse radish cream
- CALIFORNACATION** (GF) \$18
Chicken, avocado, scallion, ginger ponzu sauce, rice, furikake, zucchini, sesame aioli

- SHRIMP FETTUCCINE FRESCO** \$20
Sautéed shrimp, tomato, garlic, sundried tomato pesto, artichoke, red pepper, white wine, vegetable jus, parmesan

- PONZU SALMON** (GF) \$28
Crispy salmon, scallion, ginger ponzu, rice, crispy brussels, sesame aioli, furikake

MAINS

- SMOKED PORK CHOP** (GF) \$28
Alberta bone in chop, bourbon maple glaze, red skin mashed, corn succotash, smoked baked beans

- KOBE BURGER** \$22
Kobe beef, bacon, chili aioli, jalapeño havarti, onion ring, lettuce, tomato, pickle, french fries

- CHICKEN CORDON BLUE** \$28
Stuffed with smoked ham & gruyere in a panko crust, wild mushroom marsala, red skin mashed potatoes, garden vegetables

- ATLANTIC KING CRAB** MARKET PRICE
Distinctly rich, sweet flavor, red skin mashed potatoes, garden vegetables

- CHICKEN NEPTUNE** \$30
Grilled chicken breast, seafood oscar, garlic tiger, hollandaise, steamed basmati rice, garden vegetables

- BBQ BACK RIBS** (GF) \$29
Braised ribs, savoury spice and finished with whiskey sauce, red skin garlic mashed, corn succotash, smoked baked beans

- FOR THE UNDECIDED** (GF) \$40
7 oz. sirloin, bbq braised back ribs, & a skewer of garlic prawns, baked beans and corn succotash

- RACK OF LAMB** \$50
Dijon drizzle, crusted garlic panko, mint demi, red skin mashed potatoes, baked beans and corn succotash. Half rack \$36.95

The Sawmill's reputation is built on beef. Our signature program consists of the highest quality Alberta produced beef available. Aged a minimum of 28 days, hand trimmed to Sawmill's specifications. All steaks are charbroiled & lightly seasoned to bring out the best beef flavor.

STEAK & PRIMERIB

Steak & Prime Rib dishes served with seasonal vegetables & choice of fries or roasted garlic red skin mashed potatoes.

Roasted garlic & Horseradish bacon stuffed potato \$2.95

- "AAA" FILET MIGNON** (GF) 6 oz \$38
Lean & exceptionally tender 8 oz \$46

- "AAA" RIBEYE** (GF) 14 oz \$48
Highly marbled. Flavorful & tender

- CAB CENTER CUT TOP SIRLOIN** (GF) 7 oz \$28
Moderately tender with bold beef flavor 10 oz \$30

- CAB NEW YORK STRIPLOIN** (GF) 12 oz \$43
Firm texture, tender & full of flavor

- PRIME RIB** 8 oz \$29
Crusted with rock salt, cracked pepper and fine herbs with traditional Yorkshire pudding and rich beef au jus 12 oz \$36

STEAK ENHANCEMENTS

- SEAFOOD OSCAR** Seafood and hollandaise sauce \$7.95
- LOBSTER TAIL** (GF) Market price
- GARLIC PRAWNS** (GF) One skewer \$5.95 Two skewers \$9.95
- HOUSE CAJUN** (GF) \$1.95
- FROM THE SAUCIER** (GF) Béarnaise or Madagascar peppercorn \$2.95
- SAUTEED MUSHROOMS** Garlic & rosemary au jus \$5.95
- BACON JAM MAC & CHEESE** \$3.95
- CRISPY BRUSSELS** (GF) \$4.95
- SMOKED BAKED BEANS** \$3.95