

dinner starters



.....
GF Crustacea **20.95**

Grand shellfish platter, served on crushed ice.

Jumbo Shrimp • King Crab • Atlantic Lobster • Oysters on the Half Shell

..... *Great for Sharing!*

<p>GF VF Iceberg Wedge 6.95 <i>Crisp lettuce wedge, bacon, Sun Fire Farms tomatoes, egg, gorgonzola cheese and your choice of ranch or blue cheese dressing</i></p> <p>GF VF Caprese 6.95 <i>Buffalo mozzarella, Sun Fire Farms tomatoes, micro basil, arugula, aged balsamic, sea salt and cracked pepper</i></p> <p>GF VF Moose Factory House Salad 6.95 <i>Mixed garden greens, sundried cranberries, toasted almonds, cucumber, cherry tomatoes, feta cheese</i></p> <p>Classic Caesar 7.50 <i>Crisp romaine lettuce, garlic caesar dressing, croutons, parmesan cheese</i></p> <p>GF Oysters on Half Shell per shuck • 2 <i>Please consult with your server for today's oyster variety. Cocktail sauce, lemon, Tabasco</i></p> <p>VF Bothwell Cheese 7.95 <i>Smoked gouda, red wine aged cheddar, red hot chili pepper jack, smoked cheddar, jalapeno Monterey jack, Muenster, fig, orange and quince compotes, artisan crackers</i></p> <p>Tom's Classic Steak Tartare NEW 13.95 <i>Hand cut filet mignon, capers, horseradish, garlic, dijon mustard, fried quail egg, garlic crustini, arugula parmesan salad</i></p> <p>Scallop and Bacon Sticks 11.95 <i>Pan seared scallop, maple braised bacon, Quebec maple and cajun butter</i></p> <p>Escargot Gorgonzola 10.95 <i>Tender escargot, gorgonzola cheese, garlic toast</i></p>	<p>VF Parmesan Zucchini Fritto 8.95 <i>Two dipping sauces: tomato, lemon goat cheese</i></p> <p>Calamari 10.95 <i>Fried lemons, roasted Anjou peppers, smoked chipotle aioli</i></p> <p>Bacon Wrapped Stuffed Prawns NEW 14.95 <i>Jumbo Prawns, premium lump crab, smoked bacon, honey mango Cajun drizzle, kale Tuscan greens</i></p> <p>PEI Mussels Marinara NEW 12.95 <i>Fresh mussels steamed in a light white wine tomato broth, crumbled chorizo sausage, artisan french loaf</i></p> <p>Bavette Steak Sticks NEW 11.95 <i>Dijon and horseradish crusted CAB® steak, mini yorkshire pudding, rosemary jus, sesame steak sauce</i></p> <p>Smoked Short Rib Perogies NEW 12.95 <i>Perogies, pulled short rib, horseradish, smoked bacon cream corn, maple-bacon sour cream</i></p> <p>Lobster and Sweet Potato Bisque 7.95 <i>Atlantic lobster carpaccio, grilled brioche, cream, white truffle oil, chives</i></p> <p>Soup of the Day cup 3.95 • bowl 5.95 <i>Prepared fresh each day. Please consult your server for today's selection</i></p> <p>French Onion Soup Gratinée 6.95 <i>Sautéed sweet onions, sherry broth, croutons, Swiss cheese</i></p>
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The "GF" menu items listed reflect our best intention to create a **Gluten Friendly** 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.

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



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



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



entrées

- All entrées served with red skin garlic mashed potatoes or baked potato and vegetable of the day (unless otherwise specified)

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GF Moose Factory Platter **43.95**
CAB® 7 oz. sirloin, baby back ribs, garlic prawns

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Beef Short Rib **NEW** **27.95**
Rich merlot pan gravy, crumbled sausage gorgonzola gnocchi and locally grown vegetables

GF Roast Rack of Lamb **half rack 24.95**
Pistachio mint crust, saskatoon cognac au jus **full rack 38.95**

GF Lamb Osso Buco **NEW** **23.95**
Lamb, rich merlot pan gravy, wild mushroom risotto, locally grown vegetables.

GF Barbequed Ribs **25.95**
Tender baby back ribs, house-made barbeque sauce

GF Coulter Double Cut Pork Chop **27.95**
Dry cajun rub, whiskey roasted apples, sour cherry compote, honey balsamic reduction

The Kobe Burger **19.95**
Applewood smoked bacon, aged Canadian cheddar, Steak house onion ring, chipotle aioli, fries
(Gluten friendly bun available upon request)

GF Capellini Pescatore **NEW** **23.95**
Garlic butter prawns, scallops, baby lobster, mussels, creamy garlic sauce, angel hair pasta, arugula, shaved parmesan cheese
(Gluten friendly pasta available upon request)

GF **VF** Vegetable Capellini **NEW** **18.95**
Garlic and white wine fresh asparagus, shallots, tomatoes, spinach, wild mushrooms, garlic cream sauce, micro basil, roasted beets, crumbled goat cheese
(Gluten friendly pasta available upon request)

GF Alaskan King Crab Dinner **47.95**
One pound, drawn butter

GF British Columbia Halibut **24.95**
Pan roasted halibut, lemon basil caper vinaigrette, lobster risotto, locally grown vegetables

GF West Coast Salmon Florentine **NEW** **24.95**
Oven roasted salmon, garlic cream sauce, prawns, pea shoots, parmesan risotto, locally grown vegetables

Chicken Cordon Bleu **23.95**
Black forest ham, smoked Gruyère cheese, wild mushroom marsala sauce

Chicken Neptune **23.95**
A boneless, skinless chicken breast, blend of seafood, crab, shrimp, Hollandaise

steak temperatures

YOUR CHOICE:

- 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:

We recommend a temperature of medium or less.

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

Tom's steaks



- All steaks and prime rib entrés are served with red skin garlic mashed potatoes or baked potato and vegetable of the day.

- GF** CAB® Center Cut Top Sirloin **7 oz. 23.95 • 10 oz. 29.95**
The perfect griller, this hearty textured steak is lean and loaded with bold beef taste **14 oz. 38.95**
- GF** CAB® New York Striploin **8 oz. 32.95 • 10 oz. 38.95**
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. 35.95 • 14 oz. 48.95**
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. 35.95 • 8 oz. 44.95 • 16 oz. 53.95**
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
- GF** CAB® Prime Rib Chop **NEW** **41.95**
16 oz. bone in rib eye, grilled to your liking
- GF** CAB® 14 oz Bone-In New York Striploin **NEW** **39.95**
With crushed pepper crust
- GF** CAB® Porcini Rubbed Delmonico **NEW** **43.95**
16 oz. bone in rib eye, house made porcini rub, aged balsamic glaze

prime rib

- GF** Roasted Prime Rib of Beef **NEW** **6 oz. 22.95 • 8 oz. 25.95**
Tender Alberta "AAA" prime rib, gorgonzola infused yorkshire pudding, rosemary-merlot au jus **10 oz. 29.95 • 1 lb 38.95**

dinner enhancements

- Substitute the vegetable of the day with your choice the following for **2.95**
 - GF** **VF** Asparagus with Hollandaise
 - GF** **VF** Creamed Spinach **NEW**
 - Smoked Bacon and Creamed Corn **NEW**
- Substitute mashed potato with your choice the following for **3.95**
 - GF** Lobster and Asparagus Rissoto **NEW**
 - GF** Crystal Springs Goat Cheese Scallop Potatoes
 - Crumbled Sausage Gorgonzola Gnocchi **NEW**

saucés

per sauce • 3.95

- GF** **VF** Classic Bearnaise
- Peppercorn Sauce
- GF** **VF** Hollandaise
- Mushroom Gravy
- • • • • • • •
- Trio Sauce Sampler **7.95**

add-ons

- GF** Cajun Style **NEW** **1.95**
- GF** Pan Mushrooms **7.95**
- VF** Steakhouse Onion Rings **4.95**
- GF** Wild Mushroom Sauté **5.95**
Fresh garlic, dijon mustard, cracked pepper, beef au jus
- GF** The Danny Viloski Cadillac **4.95**
Sautéed sliced mushrooms, fresh spinach, roquefort cheese
- GF** **VF** Porcini Rub **NEW** **3.95**

any steak can surf

- GF** 1/2 lb. Lobster Tail **25.95**
- GF** King Crab (1/2 lb) **20.95**
- GF** Garlic Prawns (5) **5.95**
- Bacon Wrapped Stuffed Prawn (1) **NEW** **5.95**
Jumbo Prawns, premium lump crab, smoked bacon
- Neptune Crown **4.95**
Blend of seafood, crab, shrimp, Hollandaise
- GF** Seafood Oscar **6.95**
Shrimp, scallops, garlic butter, asparagus, bearnaise

- 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"



evening

FEATURES

sunday

Family Buffet

A fine selection of hand carved meats; "AAA" roast beef or turkey and stuffing or ham; fresh fish, pasta, chicken, soup du jour, variety of salads, desserts and a chocolate fountain.

Adults \$26.95 | Seniors \$23.95 | Children under 10 years \$13.95

tuesday

Steak & Lobster

- 7 oz. Certified Angus Beef® sirloin and a 1/2 lb. butter roasted lobster tail. **\$32.95**
- 10 oz. Certified Angus Beef® sirloin and a 1/2 lb. butter roasted lobster tail. **\$35.95**

wednesday

Steak & Seafood Festival Wednesday

Select any Certified Angus Beef® Steak:

- 7 oz. Center Cut Sirloin **\$23.95**
- 8 oz. New York Striploin **\$32.95**
- 10 oz. Ribeye **\$35.95**

Add one of the following to your steak selection at no extra charge:

- **Garlic Shrimp** – prawns brushed with garlic butter
- **Jumbo Sea Scallop** – diver caught Nova Scotia scallop with a honey cajun crust
- **Scallops St. Jacques** – tender bay scallops in a traditional white wine mornay cream sauce with piped potatoes

table d'hôte

House Salad

Mixed garden greens tossed with sundried cranberries, toasted almonds, cucumber and cherry tomatoes, topped with feta cheese and a pomegranate dressing

6.95 per person

Surf & Turf Duet

Two charbroiled Certified Angus Beef® 7 oz. center cut sirloin steaks, paired with two 1/2 lb. butter roasted lobster tails, two skewers of garlic prawns, steamed seasonal vegetables and your choice of garlic whipped mashed potatoes, or baked potato

99.95 per couple

Sweet Passion of The Heart

*Your choice of:
Chocolate Bread Pudding, served with pecan bourbon caramel sauce OR*

- **GF** *Very Berry Cheesecake, a vanilla enhanced cheesecake topped with raspberries and blueberries, and an apricot glaze.*

7.95 per person

Table d'Hôte

105.95 per couple

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martinis (2 oz.)

Absolut Raspberri Threesome <i>Absolut Raspberri, cranberry juice, Blackberry Liqueur.</i>	7.95	Island Punch <i>Pinnacle Tropical Punch Flavoured Vodka, Bols Triple Sec, pineapple juice.</i>	7.95
Banff Ice Appletini <i>Banff Ice Vodka, Sour Puss Apple Liqueur.</i>	7.95	Minus 8 <i>Inniskillin Vidal Ice Wine, apple juice, splash of Chardonnay.</i>	10.95
Coconut Kiss <i>Absolut Vanilia Vodka, Malibu Rum, splash of orange juice, pineapple juice.</i>	7.95	Jumping Jack Fish <i>Knob Creek Whiskey, Bols Banana, Galliano, orange juice, pineapple juice.</i>	7.95
Espresso Martini <i>Van Gough Double Espresso Vodka, Frangelico, hint of cream.</i>	7.95	Purple Haze <i>Banff Ice Vodka, Chambord, cranberry juice, lime juice.</i>	7.95
From the Rafters <i>Courvoisier, Bols Triple Sec, Frangelico, pineapple juice.</i>	7.95	Sweet n' Swirly <i>Pinnacle Carnival Cotton Candy flavoured Vodka, Bols Blue Curacao Vodka, grenadine.</i>	7.95
Ice Rise <i>Inniskillin Vidal Ice Wine, Sauza Gold Tequila, fresh fruit juice, cranberry juice</i>	9.95	Tropical Clown Fish <i>Pinnacle Red Liquorice flavoured Vodka, Malibu Rum, pineapple juice.</i>	7.95
Ice Wine Martini <i>Inniskillin Vidal Ice Wine, Banff Ice Vodka, garnished with a frozen grape</i>	9.95		

cocktails (1 oz.)

Whipped Cream Soda <i>Pinnacle Whipped Flavoured Vodka, ginger ale.</i>	6.75	Sawmill Lemonade <i>Banff Ice Vodka, Peach Schnapps, Sprite, cranberry juice, orange juice, lime juice.</i>	6.75
Under The Sea <i>Pinnacle Liquorice Flavoured Vodka, Bols Blue Curacao, soda, splash of cranberry juice.</i>	6.75	Chinook Iced Tea <i>Bols Blue Curacao, Long Island iced tea mix, lemon juice, Sprite.</i>	6.75
Tropical Berry <i>Pinnacle Tropical Punch Flavoured Vodka, Bols Triple Sec, cranberry juice, lime juice.</i>	6.75	Peach on the Beach <i>Banff Ice Vodka, Peach Schnapps, cranberry juice, pineapple juice.</i>	6.75
Nutty Big Top <i>Pinnacle Carnival Cotton Candy Flavoured Vodka, Malibu Coconut Rum, soda, splash of grenadine.</i>	6.75	Sunny with a Chance of Awesome <i>Watermelon Schnapps, Sprite, cranberry juice.</i>	6.75
Rainbow Soda <i>Pinnacle Carnival Cotton Candy Flavoured Vodka, Absolut Raspberri Vodka, Bols Blue Curaco, soda, lime juice.</i>	6.75	Tahiti Treat <i>Lambs White Rum, lemon, lime juice, pineapple juice, grenadine.</i>	6.75

liqueurs (1 oz.)

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



blended (1 oz.)

traditionals

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

our favourites

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

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	Rolling Rock	6.75
Budweiser	6.35	Shock Top Belgium White	6.75

import 40 cl.

Stella Artois	7.95
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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 (Ireland) 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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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

Courvoisier - V.S.	6.85
Courvoisier - V.S.O.P.	8.00
Courvoisier - X.O.	13.25

premium gin

Bombay Sapphire	6.00
Hendricks	6.85
Saffron	6.85
Tanqueray Special	6.00

tequila

Don Julio Reposado	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
Glenkinchie (12 yr)	8.50
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 Carnival Cotton Candy	6.00
Pinnacle Red Licorice	6.00
Pinnacle Tropical Punch	6.00
Pinnacle Whipped	6.00
Raspberry Stoli	6.00
Smirnoff	6.00
Stolichnaya	6.00
Van Gough Double Espresso	6.00

deluxe vodka

Grey Goose	7.40
Belvedere Vodka	7.40
Effen Vodka	7.40

port (2 oz.)

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



Sunday brunch



Experience the opportunity to discover Sunday Brunch made outstanding by Tom Goodchild's Moose Factory!

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

Featuring:

- *Hand Carved Meats (Roast Beef, Ham, Turkey)*
- *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 flavours and the freshest variety, Tom Goodchild's Moose Factory 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



loyalty program

HOW TO JOIN

It's easy, your server will ask you for your Loyalty Card when presenting the bill. If you don't have a card take the one in your billfold and begin using it immediately. We ask you to simply provide us with your first and last name and a phone number. Should your card become lost or stolen we will have the ability to contact you. If you wish to receive our monthly e-Newsletter include your email address.

HOW IT WORKS

The Sawmill Loyalty Card has two accounts; a Sawmill Point account and a Sawmill Dollar account. The Sawmill will issue 1 point for every dollar spent on food, non alcoholic beverages and merchandise (including gift cards). When your account reaches 500 points, 500 points will be debited from the Sawmill Points account and \$20 Sawmill Dollars will be credited to the Sawmill\$ Earned Account. These Sawmill Dollars can be used to pay for food, non alcoholic beverages and merchandise (non including gift cards) on future bills at any Sawmill Location. Points and Sawmill\$ Earned do not expire. Use Sawmill \$ Earned as you receive them or save them for a special occasion.

ACCOUNT BALANCE & REGISTER PROFILE

To check Sawmill Point & Sawmill\$ Earned balances, [click here](#). Account balances will also be given to you at the time of issuing points to your account after a dining experience. If your name does not appear after entering your 16 digit account number, register your profile to associate your contact information to your card. This is important should a card become lost or stolen we will be able to cancel the account and transfer the balances to a new card.

THE SAWMILL E-NEWSLETTER

Stay informed by including your email address when registering your profile (above). You will then receive our monthly e-Newsletter which contains information about upcoming events, lounge specials, new menu items, feature wine information, recipes, industry news, commercials, radio ads, special loyalty card giveaways and promotions.

ENTER TO WIN WITH YOUR CARD

Every swipe of your Sawmill Loyalty Card is like entering a ballot into a ballot box. Stay informed with the Sawmill e-Newsletter and our event calendar (found on this website) to find out what is on special during a given time period. Electronic draws are done almost every month.

THE SAWMILL BIRTHDAY CLUB

We wish to make your birthday the ultimate celebration! By making a reservation for 4 or more people and joining us one week before or one week after the special guest's birth date you will receive up to \$25.00 off your guest cheque for dinner or up to \$15.00 off during lunch. Four or more regular priced entrees must be purchased. Discount is applied through your Sawmill Loyalty Card therefore please include your birth date when registering your profile.

***SOME RESTRICTIONS APPLY PLEASE VISIT OUR WEBSITE FOR MORE INFORMATION: WWW.MYCARD.NET**

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



1/2 lb. LOBSTER TAIL & SIRLOIN STEAK

TUESDAY EVENINGS



GRANDE:

- 7 oz. Certified Angus Beef® sirloin
- 1/2 lb. butter roasted lobster tail

\$32^{.95}

MUCHO GRANDE:

- 10 oz. Certified Angus Beef® sirloin
- 1/2 lb. butter roasted lobster tail

\$35^{.95}

sawmillrestaurant.com





birthday special



CELEBRATING A BIRTHDAY?

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

\$25.00 OFF DINNER

with a minimum of four regular priced Dinner Entrées.

OR

\$15.00 OFF LUNCH

with a minimum of four regular priced Lunch Entrées.

...as Our Gift to You!



ASK US HOW!

The following Birthday Promotion conditions apply:

- Discount is issued through your FREE Sawmill Loyalty Card based on your birthdate.
- Not valid with other promotional offers or discounts.

WIN STEAK SAUCE FOR A YEAR

We love birthdays and we're sure you do, too!

Visit our Facebook page (www.facebook.com/SawmillRestaurants) to learn how you can submit a photo of your birthday celebration at The Sawmill for a chance to win a year's supply of Sawmill Sesame Steak Sauce.





book our steaks at home

GET *your* GRILL ON

**THIS MAY BE THE
CLOSEST YOU WILL
HAVE TO YOUR OWN
PERSONAL CHEF,
TAKE THE SAWMILL
HOME WITH YOU
TODAY AND TASTE
THE QUALITY.**

YOUR CHOICE OF:

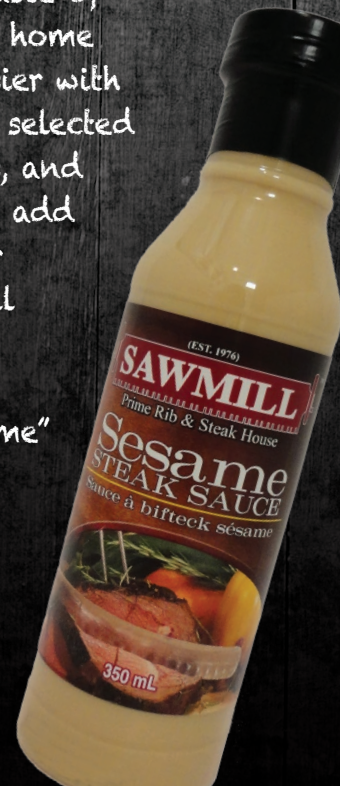
CAB® 7 oz. Sirloin	\$39.95
CAB® 10 oz. Sirloin	\$55.95
CAB® 8 oz. New York	\$61.95
CAB® 10 oz. New York	\$77.95
CAB® 10 oz. Ribeye	\$69.95
AAA 6 oz. Filet Mignon	\$81.95

**All steaks are 4 per package.*



The Sawmill's distinct and exceptional steak program ensures all our beef is aged a minimum of 28 days of optimal flavor and tenderness. Authenticity is in every hand cut steak that will deliver the ultimate grilling experience.

Enjoying the taste of The Sawmill at home couldn't be easier with our personally selected steak packages, and don't forget to add a bottle of our famous Sawmill Steak Sauce to maximize your "Sawmill at home" experience.



350 mL btl • \$6



FRANCHISE OPPORTUNITIES

We are now proudly franchising throughout Canada. It is expected that The Sawmill Prime Rib & Steak House will appear in several new cities in the near future.

For franchise information, please visit our website or contact:

*Mr. Len McCullough, Director of Operations
The Sawmill Restaurant Group
lmccullough@sawmillrestaurant.com
(780) 463-4499 Ext. 246*

www.sawmillrestaurant.com

