



Group Menu C

Price: C\$55.00

3 courses - \$55

One entrée for all guests.

To offer guests multiple choices for starters, entrées, and/or desserts, a surcharge of \$3 per person applies

Soup or Salad (choose one)

ROASTED RED PEPPER & TOMATO SOUP Intensely flavored, sweet charred red peppers, tomato

CAESAR SALAD Crisp Romaine hearts tossed with Romano cheese and a creamy Caesar dressing, topped with shaved Parmesan cheese table upgrades

TUSCAN SALAD Greens, spinach, arugula, feta, grape, tomato, cucumber, balsamic vinaigrette, red onion, toasted pumpkin seed

Entree (choose one)

CENTRE CUT TOP SIRLOIN (6 oz) Moderately tender, bold beef flavour, red skin roasted garlic mashed potatoes and seasonal vegetables.

CHICKEN MARSALA Grilled chicken breast, steamed Jasmine rice, seasonal vegetables.

PONZU SALMON Crisp scallion, ginger ponzu, crispy Brussels, sesame aioli, furikake

PORK CHOP Alberta bone-in chop, bourbon maple glaze, red skin roasted garlic mashed, corn succotash, smoked baked beans

(VEGETARIAN) SOUTHWEST TOFU BOWL Crispy tofu, iceberg lettuce, corn succotash, rice, cherry tomato, avocado, tortilla strips, Baja yogurt dressing

Dessert (choose one)

INDULENT VELVETY CHOCOLATE CAKE Layers of chocolate mousse, finished with buttercream & rich ganache.

We kindly ask guests to inform their server of any dietary restrictions or allergies. While we make every effort to accommodate your needs, please note that our kitchen handles common allergens, and we cannot guarantee the absence of cross-contamination. Thank you for your understanding

Steak upgrades -

Sawmill Restaurant & Banquet venue

PRIME RIB \$4 (8 oz) \$10 (12 oz) - The most tender cut of beef broiled to your liking.

FILET \$10 (6 oz) \$20 (8 oz) Lean and exceptionally tender.

RIBEYE \$17 (12 oz) Highly marbled. Flavourful and tender.

NY STRIPLOIN \$10 (10 oz) Firm texture, tender and full of flavour.

Table upgrades

CHARCUTERIE BOARD | \$35.95 Sopresssata, prosciutto, mortadella, sausage, chef's selection of cheese, jams, mustard, bread

FIG & BACON DIP | \$16.95 Warm whipped goat cheese, fig & bacon jam, red pepper, crostini

CHICKEN POT STICKERS | \$14.95 Pan fried gyoza, chili soya garlic dip

BACON WRAPPED SCALLOPS | \$20.95 Whiskey butter with brandy, garlic bread

FRIED CALAMARI | \$18.95 Crispy jalapeno peppers, house tzatziki entrée enhancements

ADD LOBSTER MP

ADD 1/2 POUND KING CRAB MP