

starters



.....
 Hors d'oeuvre Platter 25.95
Hot wings, bone-in ribs, potato skins, assorted fresh vegetables and fruit, dipping sauces (Great for two)

- | | |
|---|---|
| <p> 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> 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> 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</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> | <p> Hot Louisiana Chicken Wings 13.95
 <i>One pound, ranch dressing, fresh celery and carrot sticks
 Choose from: traditional, salt & pepper, cattleman's classic, sweet chili, teriyaki, chipotle mustard or maple bacon</i></p> <p>Nacho Platter sm 14.95 lg 22.95
 <i>Monterey jack and cheddar cheese, diced bell peppers, chopped red onions, fresh tomatoes, spicy jalapeños, fresh salsa, sour cream</i>
 • add extra cheese 4.95 add guacamole 2.95
 add ground beef or BBQ Short Rib 4.95</p> <p>Spiced Crab & Spinach Dip 13.95
 <i>Atlantic crab, spinach, spiced cream cheese, grilled parmesan pita bread</i></p> <p> 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>Bone-In Ribs 11.95
 <i>Crisp pork button bones, honey mustard dipping sauce, lemon, San Francisco Sourdough bread</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> |
|---|---|



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"

20% Off food items during happy hour 3:30 pm to 6:00 pm, 7 days a week with the purchase of a beverage. Sorry no take-out or to-go bags.



entrée salads

- | | |
|---|--|
| Taco Salad 14.95
<i>House-made tortilla shell, crisp shredded lettuce, spicy chicken or taco beef, tomatoes, onions, chopped bell peppers, cheddar and mozzarella cheeses, nacho chips, sour cream, salsa</i>
• add guacamole 2.95 | Classic Caesar 12.95
<i>Crisp romaine lettuce, garlic caesar dressing, croutons, parmesan cheese</i>
• add spicy cajun chicken or steak 4.95
• add garlic shrimp 4.95 |
| Salmon Quinoa Salad NEW 15.95
<i>Grilled salmon set on quinoa, pea shoots, pickled beets, cherry tomatoes, cucumbers, arugula, Tuscan kale greens, Boursin cheese</i> | Grilled Teriyaki Chicken Salad NEW 14.95
<i>Fresh Tuscan kale greens, almonds, mandarin oranges, fried wonton crisps, pea shoots, toasted sesame seeds, grilled teriyaki chicken breast, orange ginger vinaigrette</i> |

Tom's specialties

- all burgers and sandwiches are served with your choice of french fries or fresh garden salad
 - substitute sweet potato fries **2.95**
- | | |
|---|---|
| The Moose Factory House Burger 14.95
<i>6 oz. prime rib beef patty, crispy bacon, aged cheddar, sautéed mushroom, lettuce, tomatoes, onions, pickles, mustard, bun, Tom's signature burger sauce</i>
• gluten friendly bun available upon request 1.00 | Smokehouse Sandwich NEW 14.95
<i>Barbeque braised short rib, caesar coleslaw, chipotle aioli, steakhouse onion ring, brioche bun</i>
• gluten friendly bun available upon request 1.00 |
| Reuben Sandwich 14.95
<i>Montreal smoked meat, sauerkraut, Sylvan Star Swiss cheese</i> | Beef Dip 14.95
<i>"AAA" roast beef, toasted baguette, rich beef au jus</i>
• add grilled onion, peppers and cheese 2.95 |
| Charbroiled Chicken Sandwich 15.95
<i>BBQ chicken breast, onions, lettuce, tomatoes, smoked bacon, bun</i>
• gluten friendly bun available upon request 1.00 | Fish and Chips 15.95
<i>Fresh haddock fillets, English beer batter, caesar coleslaw, tartar sauce</i> |
| Smoked Meat Sandwich 14.95
<i>Montreal's finest smoked meat, rye bread</i> | Barbeque Ribs 20.95
<i>Tender baby back rib, house-made barbeque sauce</i> |
| Buffalo Burger 15.95
<i>Bison patty, smoked bacon, mozzarella cheese, sautéed mushrooms, bun, lettuce, tomatoes, onions, pickles, mustard</i>
• gluten friendly bun available upon request 1.00 | Capellini Pescatore NEW 23.95
<i>Garlic butter prawns, scallops, baby lobster, mussels, creamy garlic sauce, angel hair pasta, micro basil, parmesan cheese slivers</i>
<i>(Gluten friendly pasta available upon request)</i> |
| | Vegetable Capellini NEW 18.95
<i>Garlic and white wine cream, fresh asparagus, shallots, tomatoes, spinach, wild mushrooms, baby carrots, micro basil, roasted beets, gorgonzola</i>
<i>(Gluten friendly pasta available upon request)</i> |

two plate buffet

- **Monday to Friday 11 am to 2 pm**

You'll love our two hand carved meats, assorted hot entrées and salad selections so much that you're welcome to go back for seconds.
Sorry no take out or to-go bags

Adults 17.95 | Seniors 15.95 | Children (10 & under) 11.95

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



Tom's prime cuts



CAB® Steak Sandwich **7 oz. 19.95 • 10 oz. 24.95**

CAB® sirloin, toasted San Francisco Sourdough bread, sautéed mushrooms, steak house onion ring, fries

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

- substitute sourdough bread for gluten friendly bun 1.00

CAB® New York Striploin Sandwich **8 oz. 28.95 • 10 oz. 32.95**

CAB® striploin, toasted San Francisco Sourdough bread, sautéed mushrooms, steak house onion ring, fries

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.

- substitute sourdough bread for gluten friendly bun 1.00

CAB® Rib Eye Sandwich **10 oz. 32.95**

CAB® rib eye, toasted San Francisco Sourdough bread, sautéed mushrooms, steak house onion ring, fries

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!

- substitute sourdough bread for gluten friendly bun 1.00

prime rib

Roasted Prime Rib Sandwich **NEW** **slim cut: 6 oz. 19.95**
A tender slice of choice "AAA" prime rib served with traditional beef au jus and garlic toast. **regular cut: 8 oz. 24.95**
logger's cut: 10 oz. 27.95

steak temperatures

YOUR CHOICE:

Blue	<i>Seared on the outside, red completely throughout</i>
Rare	<i>Seared and still red 75% through the center</i>
Medium Rare	<i>Seared with 50% red center</i>
Medium	<i>Broiled until 25% of pink showing</i>
Medium Well	<i>Broiled with a slight hint of pink</i>
Well Done	<i>Broiled until 100% brown</i>

OUR CHOICE:

We recommend a temperature of medium or less.



Tom Goodchild's Moose Factory is proud to serve only the best CAB® raised, grain fed beef. All cuts are consistently tender, juicy and flavourful then aged 28 days for deeper flavour before they are charbroiled to perfection.

saucés per sauce • 3.95

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

add-ons

- GF** Pan Mushrooms **7.95**
- V** Steakhouse Onion Rings **4.95**
- GF** Wild Mushroom Sauté **5.95**
Fresh garlic, dijon mustard, cracked pepper, beef au jus
- GF** **V** Sweet Potato Fries **4.95**
with spicy chipotle dip
- GF** The Danny Viloski Cadillac **4.95**
Sautéed sliced mushrooms, fresh spinach, roquefort cheese
- GF** Seafood Oscar **6.95**
Shrimp, scallops, garlic butter, asparagus, bearnaise

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**

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martinis

(2 oz.)

Absolut Raspberri Threesome <i>Absolut Raspberri, cranberry juice, Blackberry Liqueur.</i>	7.25	Island Punch <i>Pinnacle Tropical Punch Flavoured Vodka, Bols Triple Sec, pineapple juice.</i>	7.25
Banff Ice Appletini <i>Banff Ice Vodka, Sour Puss Apple Liqueur.</i>	7.25	Minus 8 <i>Inniskillin Vidal Ice Wine, apple juice, splash of Chardonnay.</i>	10.25
Coconut Kiss <i>Absolut Vanilia Vodka, Malibu Rum, splash of orange juice, pineapple juice.</i>	7.25	Jumping Jack Fish <i>Knob Creek Whiskey, Bols Banana, Galliano, orange juice, pineapple juice.</i>	7.25
Espresso Martini <i>Van Gough Double Espresso Vodka, Frangelico, hint of cream.</i>	7.25	Purple Haze <i>Banff Ice Vodka, Chambord, cranberry juice, lime juice.</i>	7.25
From the Rafters <i>Courvoisier, Bols Triple Sec, Frangelico, pineapple juice.</i>	7.25	Sweet n' Swirly <i>Pinnacle Carnival Cotton Candy flavoured Vodka, Bols Blue Curacao Vodka, grenadine.</i>	7.25
Ice Rise <i>Inniskillin Vidal Ice Wine, Sauza Gold Tequila, fresh fruit juice, cranberry juice</i>	9.25	Tropical Clown Fish <i>Pinnacle Red Liqueurice flavoured Vodka, Malibu Rum, pineapple juice.</i>	7.25
Ice Wine Martini <i>Inniskillin Vidal Ice Wine, Banff Ice Vodka, garnished with a frozen grape</i>	9.25		

cocktails

(1 oz.)

Whipped Cream Soda <i>Pinnacle Whipped Flavoured Vodka, ginger ale.</i>	6.15	Sawmill Lemonade <i>Banff Ice Vodka, Peach Schnapps, Sprite, cranberry juice, orange juice, lime juice.</i>	6.15
Under The Sea <i>Pinnacle Liqueurice Flavoured Vodka, Bols Blue Curacao, soda, splash of cranberry juice.</i>	6.15	Chinook Iced Tea <i>Bols Blue Curacao, Long Island iced tea mix, lemon juice, Sprite.</i>	6.15
Tropical Berry <i>Pinnacle Tropical Punch Flavoured Vodka, Bols Triple Sec, cranberry juice, lime juice.</i>	6.15	Peach on the Beach <i>Banff Ice Vodka, Peach Schnapps, cranberry juice, pineapple juice.</i>	6.15
Nutty Big Top <i>Pinnacle Carnival Cotton Candy Flavoured Vodka, Malibu Coconut Rum, soda, splash of grenadine.</i>	6.15	Sunny with a Chance of Awesome <i>Watermelon Schnapps, Sprite, cranberry juice.</i>	6.15
Rainbow Soda <i>Pinnacle Carnival Cotton Candy Flavoured Vodka, Absolut Raspberri Vodka, Bols Blue Curaco, soda, lime juice.</i>	6.15	Tahiti Treat <i>Lambs White Rum, lemon, lime juice, pineapple juice, grenadine.</i>	6.15

liqueurs

(1 oz.)

Baileys Irish Cream	5.70	Glayva	5.25	Kahlua	5.25
Cointreau	5.25	Goldschlager	5.25	Sambucca (White and Black)	5.25
Drambuie	5.25	Grand Marnier	5.70	Southern Comfort	5.25
Frangelico	5.25	Jagermeister	5.25	Tia Maria	5.25



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	6.25	Kokanee	5.75
Alexander Keith's Red Amber Ale	6.25	Kokanee Gold	5.75
Bud Light	5.75	Rolling Rock	6.25
Budweiser	5.75	Shock Top Belgium White	6.25

import 40 cl.

Stella Artois	7.25
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bottled beer

domestic

Alexander Keith's	5.25	Kokanee	5.25
Big Rock Grasshopper	5.25	Labatt Blue	5.25
Big Rock Honey Brown	5.25	MGD	5.25
Big Rock Traditional	5.25	Michelob Ultra	5.25
Bud Light	5.25	Molson Dry	5.25
Budweiser	5.25	Pilsner	5.25
Canadian	5.25	Stanley Park Nobel Pilsner	6.55
Coors Light	5.25	Stanley Park Amber	6.55

import

Becks (Germany)	6.55
Bud Light Lime (USA)	6.55
Bud Light Platinum (USA)	6.55
Corona (Mexico)	6.55
Guinness (Ireland) 500mL	7.95
Heiniken (Netherlands)	6.55
Pilsner Urquell (Czech)	6.55
Strongbow (Ireland) 500mL	7.95

coolers

Mike's Hard Pink Lemonade	6.55	Mike's Hard Lemonade	6.55
Mike's Hard Cranberry	6.55	Smirnoff Ice	6.55

0.5% alcohol beer

O'Doul's	3.95
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liquor (1 oz.)

whiskey

American

Jack Daniel's Old No. 7	5.75
Jim Beam Kentucky Bourbon	5.45
Knob Creek (9yr)	6.25
Red Stag Black Cherry Bourbon	5.75

Canadian

Canadian Club	5.45
Crown Royal	5.75
Gibson Finest (12yr)	5.75
Wisers Deluxe	5.75

Irish

Bushmills Original	5.45
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rum

Appleton Estate V/X	5.45
Bacardi White	5.45
Bacardi 8	5.75
Bacardi Black	5.45
Bacardi Limon	5.45
Captain Morgan Spiced	5.45
Lemon Hart	5.45
Malibu	5.45

cognac

Courvoisier - v.s.	6.25
Courvoisier - v.s.o.p.	7.25
Courvoisier - x.o.	11.95

premium gin

Bombay Sapphire	5.45
Hendricks	6.25
Saffron	6.25
Tanqueray Special	5.45

tequila

Don Julio Reposado	7.65
Sauza Silver	5.75
Sauza Gold	5.75

Scotch (blended)

Chivas Regal	6.25
Johnnie Walker Red	5.75
Johnnie Walker Black	6.25
The Famous Grouse	5.45

Scotch (single malt)

Cragganmore (12yr)	7.65
Dalwhinnie (15yr)	7.65
Glenfiddich (12yr)	6.25
Glenkinchie (12yr)	7.65
Glenmorangie	6.95
Lagavulin	9.95
Macallan 1824 Gold	6.95
Macallan 1824 Amber	7.65
Macallan 1824 Sienna	11.95
Talisker	7.65

premium vodka

Absolut	5.45
Absolut Citron	5.45
Absolut Mandrin	5.45
Absolut Raspberri	5.45
Absolut Vanilia	5.45
Pinnacle Carnival Cotton Candy	5.45
Pinnacle Red Licorice	5.45
Pinnacle Tropical Punch	5.45
Pinnacle Whipped	5.45
Raspberry Stoli	5.45
Smirnoff	5.45
Stolichnaya	5.45
Van Gough Double Espresso	5.45

deluxe vodka

Grey Goose	6.25
Belvedere Vodka	6.25
Effen Vodka	6.25



feature promotions



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.

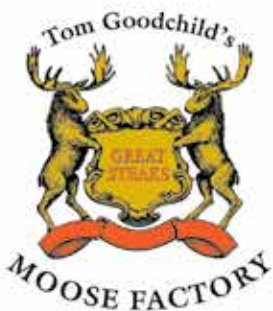
ENTER TO WIN WITH YOUR CARD

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.MYICARD.NET**



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.





bbq 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





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