

dinner starters





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Crustacea 20.95



Grand shellfish platter, served on crushed ice.

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


• • • • • **Great for Sharing!** • • • • •


  Iceberg Wedge **6.95**
Crisp lettuce wedge, bacon, vine ripened tomatoes, egg, gorgonzola cheese and your choice of ranch or blue cheese dressing

  Tomato and Mozzarella Salad **NEW 6.95**
Vine ripened tomato, fresh mozzarella, basil leaves, sliced red onion with olive oil, balsamic reduction, sea salt

  Moose Factory House Salad **6.95**
Mixed garden greens, sundried cranberries, toasted almonds, cucumber, cherry tomatoes, feta cheese

Classic Caesar **7.50**
Crisp romaine lettuce, garlic caesar dressing, croutons, parmesan cheese

 Oysters on Half Shell **per shuck • 2**
Please consult with your server for today's oyster variety. Cocktail sauce, lemon, Tabasco

 Bothwell Cheese **7.95**
Smoked gouda, red wine aged cheddar, red hot chili pepper jack, smoked cheddar, jalapeno Monterey jack, Muenster, fig, orange and quince compotes, artisan crackers

Tom's Classic Steak Tartare **NEW 15.95**
Hand cut beef tenderloin, Worcestershire, Dijon mustard, olive oil, Cognac, garlic crostini

Scallop and Bacon Sticks **13.95**
Pan seared scallop, maple braised bacon, Quebec maple and cajun butter

Escargot Gorgonzola **13.95**
Tender escargot, gorgonzola cheese, garlic toast

Calamari **10.95**
Fried lemons, roasted Anjou peppers, smoked chipotle aioli

Bacon Wrapped Stuffed Prawns **14.95**
Jumbo Prawns, premium lump crab, smoked bacon, honey mango Cajun drizzle, Tuscan greens

PEI Mussels Marinara **12.95**
Fresh mussels steamed in a light white wine tomato broth, artisan french loaf

Smoked Short Rib Perogies **12.95**
Perogies, pulled short rib, horseradish, smoked bacon cream corn, maple-bacon sour cream

Lobster and Sweet Potato Bisque **7.95**
Atlantic lobster carpaccio, grilled brioche, crème fraîche, chives

Soup of the Day **cup 3.95 • bowl 5.95**
Prepared fresh each day. Please consult your server for today's selection

French Onion Soup Gratinée **6.95**
Sautéed sweet onions, sherry broth, croutons, Swiss cheese



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
<i>Slow cooked short ribs in a rich merlot sauce</i>	
GF Roast Rack of Lamb	
<i>Pistachio mint crust, saskatoon cognac au jus</i>	half rack 24.95 full rack 38.95
GF Lamb Osso Bucco	23.95
<i>Braised lamb shank with a hearty vegetable sauce</i>	
GF Barbequed Ribs	25.95
<i>Tender baby back ribs, house-made barbeque sauce</i>	
GF Coulter Double Cut Pork Chop	27.95
<i>Dry cajun rub, whiskey roasted apples, sour cherry compote, honey balsamic reduction</i>	
The Kobe Burger	19.95
<i>Applewood smoked bacon, aged Canadian cheddar, Steak house onion ring, chipotle aioli, fries</i>	
<i>(Gluten friendly bun available upon request)</i>	
GF Capellini Pescatore	23.95
<i>Garlic butter prawns, scallops, baby lobster, mussels, creamy garlic sauce, angel hair pasta, basil, shaved parmesan cheese</i>	
<i>(Gluten friendly pasta available upon request)</i>	
GF V Vegetable Capellini	18.95
<i>Garlic and white wine cream, fresh asparagus, shallots, tomatoes, spinach, wild mushrooms, basil, beets, crumbled goat cheese</i>	
<i>(Gluten friendly pasta available upon request)</i>	

GF Alaskan King Crab Dinner	47.95
<i>One pound, drawn butter</i>	
GF British Columbia Halibut	24.95
<i>Pan roasted halibut, lemon basil caper vinaigrette, rice pilaf, locally grown vegetables</i>	
GF West Coast Salmon Florentine	24.95
<i>Oven roasted salmon, garlic cream sauce, prawns, pea shoots, rice pilaf, locally grown vegetables</i>	
Chicken Cordon Bleu	23.95
<i>Black forest ham, smoked Gruyère cheese, wild mushroom marsala sauce</i>	
Chicken Neptune	23.95
<i>A boneless, skinless chicken breast, blend of seafood, crab, shrimp, Hollandaise</i>	

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.

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Tom's steaks



- All of Tom's steaks served with red skin garlic mashed potatoes or baked potato and vegetable of the day.
- Substitute the vegetable for asparagus with hollandaise or creamed spinach **2.95**
- Substitute mashed potato for goat cheese scallop potatoes **3.95**

- 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**
- 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.
- 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.
- 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
- CAB® Porcini Rubbed Rib Eye** **10 oz. 37.95 • 14 oz. 49.95**
Our rib eye is carved from the prime rib and then marinated in our house made porcini rub. Presented with an aged balsamic glaze.

prime rib

- Roasted Prime Rib of Beef** **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**
- Asparagus with Hollandaise**
- Creamed Spinach**
- Smoked Bacon and Creamed Corn**
- Substitute mashed potato with your choice the following for **3.95**
- Chèvre Scallop Potatoes**

saucés

per sauce • 3.95

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

add-ons

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

any steak can surf

- Lobster Tails** **25.95**
- King Crab (1/2 lb)** **20.95**
- 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
- Seafood Oscar** **6.95**
Shrimp, scallops, garlic butter, asparagus, bearnaise

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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"



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 **\$27.95** | Seniors **\$24.95** | Children under 10 years **\$13.95**

tuesday

Steak & Lobster

- 7 oz. Certified Angus Beef® sirloin and butter roasted lobster tails. **\$32.95**
- 10 oz. Certified Angus Beef® sirloin and butter roasted lobster tails. **\$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

6.95 per person

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

Surf & Turf Duet

99.95 per couple

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

Sweet Passion of The Heart

7.95 per person

Your choice of:

Chocolate Bread Pudding, served with pecan bourbon caramel sauce OR


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

Table d'Hôte

105.95 per couple

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





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

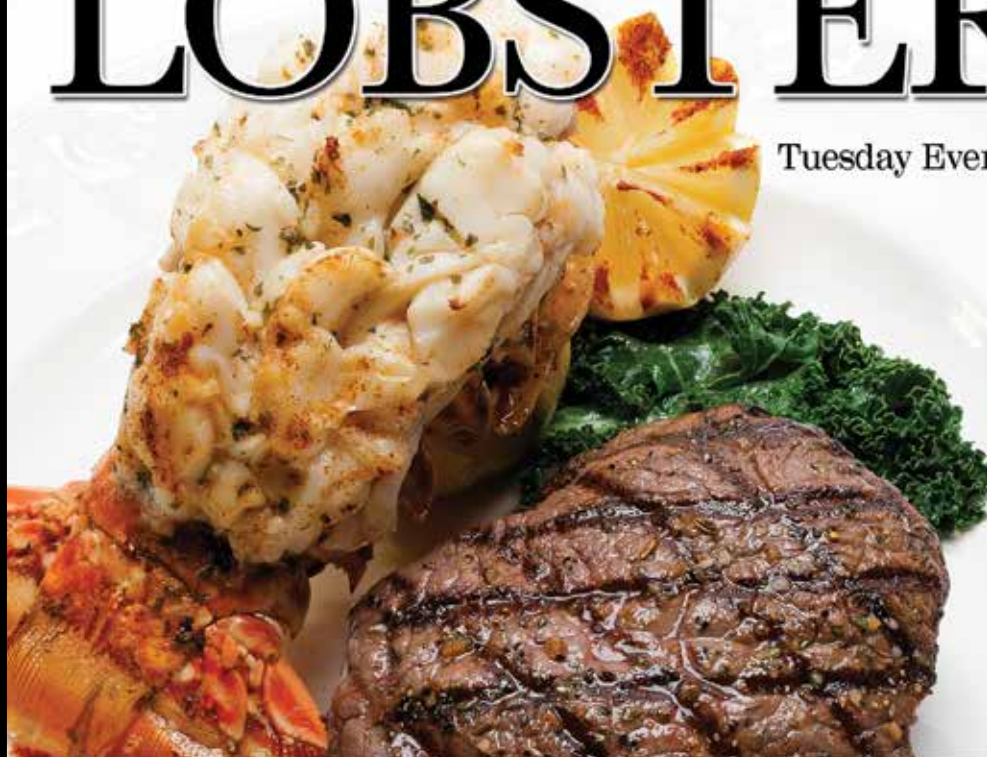
We wish to make your birthday the ultimate celebration! By making a reservation for 4 or more people and joining us one week before or one week after the special guest's birth date you will receive up to \$25.00 off your guest cheque for dinner or up to \$15.00 off during lunch. Four or more regular 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**



SIRLOIN STEAK & LOBSTER

Tuesday Evenings



GRANDE:

- 7 oz. Certified Angus Beef® sirloin
- butter roasted lobster tails

\$32^{.95}

MUCHO GRANDE:

- 10 oz. Certified Angus Beef® sirloin
- butter roasted lobster tails

\$35^{.95}

themoosefactory.ca





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 for optimal flavour 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

