## dinner menu: c

**39.95** per person plus 18% gratuity and gst

## first course

**TOMMY'S CAESAR** Personalized by our founder. **(1)** 

**HOUSE SALAD** Sundried cranberries, almonds, cucumber, cherry tomatoes, feta, with house cranberry vinaigrette.

#### main course

**CAB® CENTRE CUT TOP SIRLOIN** This perfect 7 oz. Charbroiled Certified Angus Beef® is lean & loaded with bold beef flavour. Served with seasonal vegetables & roasted garlic red skin mashed potatoes.

#### OR

#### SAWMILL CLASSIC CHICKEN ALFREDO

Sautéed wild mushrooms finished with parmesan cream sauce.

#### OR

PRIME RIB An 8 oz. tender slice of choice "AAA" prime rib prepared crusted with rock salt, cracked pepper & fine herbs then slow roasted to 135 degrees for the most tender & flavourful eating experience. Complimented with traditional Yorkshire pudding & rich beef au jus, seasonal vegetables & roasted garlic red skin mashed potatoes.

## third course

**CHOCOLATE BREAD PUDDING** Served with pecan bourbon caramel sauce.

FRESH BREWED COLOMBIAN COFFEE OR GOURMET TEA

#### enhancements

LOBSTER TAIL Add to any steak entrée. Full tail 21.95

#### SEAFOOD NEPTUNE CROWN

Crown any entrée with a blend of seafood, (crab & shrimp), Hollandaise sauce. 7.95

GARLIC PRAWNS A skewer of prawns sautéed with garlic & butter. ① One Skewer 5.95 Two Skewers 9.95

**FROM THE SAUCIÉR** Béarnaise, Madagascar peppercorn, or chimichurri. 2.95

## sides

#### SAUTÉED MUSHROOMS

Button mushrooms sautéed in garlic & finished in a rosemary au jus. 5.95

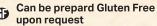
**MUSHROOM GRAVY** 2.95

#### **UPGRADE YOUR SIDE**

Roasted garlic & horseradish, bacon stuffed potato. 2.95



# group dinner menus



## dinner menu: A

**49.95** per person plus 18% gratuity and gst

## first course

**TOMMY'S CAESAR** Personalized by our founder. **(1)** 

**HOUSE SALAD** Sundried cranberries, almonds, cucumber, cherry tomatoes, feta, with house cranberry vinaigrette.

#### main course

**"AAA" FILET MIGNON** Our leanest steak, this hand cut from the centre of the beef tenderloin is an elegant melt in your mouth experience that is sure to impress every guest.

OR

**CHICKEN NEPTUNE** Marinated chicken breast topped with a seafood medley & hollandaise.

OR

PRIME RIB An 12 oz. tender slice of choice "AAA" prime rib prepared crusted with rock salt, cracked pepper & fine herbs then slow roasted to 135 degrees for the most tender & flavourful eating experience. Complimented with traditional Yorkshire pudding & rich beef au jus, seasonal vegetables & roasted garlic red skin mashed potatoes.

## third course

**BAILEY'S BRULE** Glazed with carmelized sugar.

FRESH BREWED COLOMBIAN COFFEE OR GOURMET TEA

## enhancements

**LOBSTER TAIL** Add to any steak entrée. **(D)** Full tail 21.95

#### SEAFOOD NEPTUNE CROWN

Crown any entrée with a blend of seafood, (crab & shrimp), Hollandaise sauce. 7.95

GARLIC PRAWNS A skewer of prawns sautéed with garlic & butter. ① One Skewer 5.95

**FROM THE SAUCIÉR** Béarnaise, Madagascar peppercorn, or chimichurri. **2.95** 

## sides

#### SAUTÉED MUSHROOMS

Button mushrooms sautéed in garlic & finished in a rosemary au jus. 5.95

**MUSHROOM GRAVY** 2.95

#### **UPGRADE YOUR SIDE**

Roasted garlic & horseradish, bacon stuffed potato. 2.95

# Can be prepard Gluten Free upon request

# dinner menu: B

**44.95** per person plus 18% gratuity and gst

## first course

**TOMMY'S CAESAR** Personalized by our founder.

**HOUSE SALAD** Sundried cranberries, almonds, cucumber, cherry tomatoes, feta, with house cranberry vinaigrette.

#### main course

**CAB® CENTRE CUT TOP SIRLOIN** This perfect 10 oz. Charbroiled Certified Angus Beef® is lean & loaded with bold beef flavour. Served with seasonal vegetables & roasted garlic red skin mashed potatoes.

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**CHICKEN CORDON BLEU** Stuffed with smoked ham & gruyere in a panko crust with a wild mushroom marsala. Served with seasonal vegetables & roasted garlic red skin mashed potatoes.

OR

PRIME RIB An 8 oz. tender slice of choice "AAA" prime rib prepared crusted with rock salt, cracked pepper & fine herbs then slow roasted to 135 degrees for the most tender & flavourful eating experience. Complimented with traditional Yorkshire pudding and rich beef au jus, seasonal vegetables & roasted garlic red skin mashed potatoes.

OR

**SEARED SALMON FLORENTINE** Creamed spinach, garlic, cream sauce with sautéed jumbo prawns, served with jasmine rice.

## enhancements

**LOBSTER TAIL** Add to any steak entrée. **(3)** Full tail 21.95

#### SEAFOOD NEPTUNE CROWN

Crown any entrée with a blend of seafood, (crab & shrimp), Hollandaise sauce. 7.95

GARLIC PRAWNS A skewer of prawns sautéed with garlic & butter. ① One Skewer 5.95 Two Skewers 9.95

**FROM THE SAUCIÉR** Béarnaise, Madagascar peppercorn, or chimichurri. 2.95

## sides

#### SAUTÉED MUSHROOMS

Button mushrooms sautéed in garlic & finished in a rosemary au jus. 5.95

**MUSHROOM GRAVY 2.95** 

#### **UPGRADE YOUR SIDE**

Roasted garlic & horseradish, bacon stuffed potato. 2.95

## third course

**STRAWBERRY RHUBARB CRISP** Homemade, crowned with vanilla bean ice cream.

FRESH BREWED COLOMBIAN COFFEE OR GOURMET TEA

Can be prepard Gluten Free upon request