



# dinner menu: C

**39.95** 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 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.  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


 Can be prepared Gluten Free upon request




# dinner menu: A

49.95 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

**"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 caramelized sugar. 

**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.  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


 Can be prepared 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.

OR

**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.

## third course

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

**FRESH BREWED COLOMBIAN COFFEE OR GOURMET TEA**

 Can be prepared Gluten Free upon request