



3 course dinner \$45 per person

taxes & gratuity not included

1st Course-choice of 1

Artisan Greens (V, V+)

Mixed greens, cucumbers, cherry tomatoes, dried cranberries, candied spiced cashews, honey thyme vinaigrette

Sawmill Caesar (V)

Romaine, parmesan, crispy capers, croutons, lemon

2nd Course -choice of 1

Seafood Linguini

Lingcod, prawns, parmesan, white wine cream sauce, fresh bread

Mushroom Risotto (V)

Oyster & cremini mushrooms, parmesan, fresh bread

Pan Roasted Blackened Cod

Rice pilaf, seasonal vegetables, smoked corn salsa

New York Striploin

Chef's potato, seasonal vegetables, garlic herb butter

Pollo Alla Toscana Pizza

Chili bechamel, chicken, red onion, red peppers, prosciutto, asiago, mozzarella

3rd Course - 1 per person

Warm Chocolate Brownie-Vanilla Ice cream, salted caramel

While quantities last

