

wines BY THE GLASS



whites

Listed from driest to sweetest	6 oz. glass	9 oz. glass	half litre	bottle
Sawmill Creek Dry White, Ontario	6.75	9.75	18.25	-
Cliff 79 Chardonnay, Australia	7.50	10.75	20.25	30
Kim Crawford Sauvignon Blanc, New Zealand	11.25	16.50	30.75	45
Oyster Bay Sauvignon Blanc, New Zealand	9.75	14	26.50	39
Santa Cristina Pinot Grigio, Italy	8.50	12.25	23	34
Woodbridge by Robert Mondavi White Zinfandel, California	7.50	10.75	20.25	30
Larch Tree Hill Riesling, BC	8.50	12.25	23	34
Mionetto Prosecco 200ml, Italy	11			

reds

Listed from full body to light body	6 oz. glass	9 oz. glass	half litre	bottle
Sawmill Creek Dry Red, Ontario	6.75	9.75	18.25	-
Rosemount Shiraz, Australia	9.50	13.75	26.00	38
Cliff 79 Cabernet Shiraz, Australia	7.50	10.75	20.25	30
Barossa Valley Estate Cabernet Sauvignon, Australia	10.50	15.25	28.75	42
Paso Creek Cabernet Sauvignon, California	11	16	30.50	44
Invisibull Malbec, BC	7.50	10.75	20.25	30
Longhand Cabernet Merlot, BC	9.25	13.50	25.25	37
Oyster Bay Merlot, New Zealand	10.25	14.75	27.50	41
Sterling Vintners Collection Pinot Noir, California	9.25	13.50	25.25	37

ice wine

	50 mL
Inniskillin Vidal, BC	11.95





wines BY THE BOTTLE

whites

chardonnay

Cliff 79, **Australia 30**
Woodbridge by Robert Mondavi, **California 30**
Rodney Strong Chalk Hill, **California 50**

sauvignon blanc

Santa Rita Reserva, **Chile 35**
Oyster Bay, **New Zealand 39**
Kim Crawford, **New Zealand 45**

pinot grigio

Santa Cristina, **Italy 34**
Sumac Ridge Estate VQA, **BC 38**
Mission Hill Private Reserve Five Vineyards VQA, **BC 45**

worldly whites

Woodbridge by Robert Mondavi
White Zinfandel, **California 30**
Larch Tree Hill Riesling, **BC 34**
Deinhard Piesporter Goldtropfen, **Germany 36**
See Ya Later Ranch Gewürztraminer VQA, **BC 43**

sparkling wine & champagne

Henkell Trocken Dry Sec, **Germany 30**
Oyster Bay Sparkling Cuvee Brut, **New Zealand 47**
Lanson Brut, **France 89**
Moet & Chandon Dom Perignon, **France 250**

reds

cabernet sauvignon

Woodbridge by Robert Mondavi, **California 33**
Paso Creek, **California 44**
Barossa Valley Estate, **Australia 42**
Mission Hill Reserve VQA, **BC 53**
Beringer "Knights Valley", **California 75**

shiraz / syrah

Rosemount, **Australia 38**
Ravenswood Vintners Blend Petite, **California 40**
Barossa Valley Estate, **Australia 48**
Jackson Triggs Sunrock Vineyard VQA, **BC 55**

merlot

Woodbridge by Robert Mondavi, **California 33**
Oyster Bay, **New Zealand 41**
Rodney Strong Sonoma Country, **California 47**
Mission Hill Reserve VQA, **BC 51**

pinot noir

Sterling Vintners Collection, **California 37**
Oyster Bay, **New Zealand 46**
Rodney Strong Russian River, **California 50**

zinfandel

Boneshaker, **California 52**
Caymus, **California 88**

blends

Cliff 79 Cabernet Shiraz, **Australia 30**
Menage a Trois Zin-Mer-Cab, **California 36**
Longhand Cabernet Merlot, **BC 37**
Mission Hill Private Reserve Five-Vineyards
Cab-Mer VQA, **BC 44**
Barossa Valley Estate Grenache
Shiraz Mourvedre, **Australia 48**
Penfold Bin 389 Cabernet Shiraz, **Australia 99**

worldly reds

Invisibull Malbec, **BC 30**
Masi Valpolicella, **Italy 33**
Finca Antigua Tempranillo, **Spain 34**
Ruffino Chianti DOCG, **Italy 35**
Dona Paula Estate Malbec, **Argentina 37**
Masi Campofiorin, **Italy 45**
Layer Cake Malbec, **Argentina 47**
Il Bruciato Cab Blend, **Italy 57**
Brotte La Fiole Chateauneuf du Pape, **France 78**
Masi Amarone, **Italy 85**



starters

Smoked Short Rib Perogies

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

Bacon Wrapped Stuffed Prawns

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

Prime Rib Sliders

Shaved AAA prime rib, crisp fried onion straws and horseradish cream. **19.95**

Maryland Crab Cake

Pan seared sweet lump crab, whole grain mustard and lemon chili aioli. **13.95**

Calamari

Crispy jalapeño peppers served with house tzatziki **12.95**

Bacon Wrapped Scallops

Sautéed in whiskey butter with a splash of brandy, cocktail sauce, and garlic toast **13.95**

Escargot Gorgonzola

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

Chicken Potstickers

Pan fried gyoza with chili soya garlic dip **11.95**

Mediterranean Flat Bread

Feta, tomatoes, basil, olive oil, topped with arugula and balsamic glaze. **10.95**

Add garlic prawns or cajun chicken **4.95**

AVAILABLE AFTER 3:00 PM

Hot Louisiana Chicken Wings

One pound, ranch dressing, fresh celery and carrot sticks Choose from: traditional, sriracha, salt & pepper, honey garlic, sweet chili, dill pickle, BBQ, teriyaki, or maple bacon **13.95**

Hors d'oeuvre Platter

Hot wings, bone-in ribs, potato skins, assorted fresh vegetables and fruit, dipping sauces **25.95**

Bone-In Ribs

Crisp pork button bones, honey mustard dipping sauce, lemon, San Francisco Sourdough bread **11.95**

Nacho Platter

Tri color chips, cheddar, black beans, bell peppers, black olives, green onions, cilantro, avocado, pico de gallo and drizzled with house ranch dressing. Served with sour cream and salsa **20.95**

Add extra cheese **4.95** | *add ground beef* **4.95**



soups & salads

Lobster and Sweet Potato Bisque

Atlantic lobster, grilled brioche, crème fraîche, chives **7.95**

French Onion Soup Gratinée

Sautéed sweet onions, sherry broth, croutons, Swiss cheese **8.95**

Soup of the Day

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

Cobb Salad

Romaine, baby spinach, grilled chicken breast, marble cheese, sundried cranberries, bacon, avocado, chopped egg and tomatoes with house ranch dressing. **6.95**

Moose Factory House Salad

Mixed garden greens, sundried cranberries, toasted almonds, cucumber, cherry tomatoes, feta cheese

Starter 6.95 • Entrée 11.95

Tommy's Caesar

Personalized from none other than our founder himself

Starter 7.95 • Entrée 13.95

Add cajun chicken, cajun steak, or garlic prawns **4.95**

Taco Salad

(Choice of cajun chicken or chili beef) romaine lettuce in a chipotle dressing, black beans, bell peppers, cilantro, avocado, marble cheddar, topped with pico de gallo and corn tortilla strings **16.95**

Black & Blue Caesar

Blackened CAB® sirloin, romaine hearts, blue cheese with balsamic reduction. **17.95**

Salmon & Beet

Pan seared salmon, pickled beets, garden greens, almonds, Boursin, with honey balsamic dressing. **16.95**

A 18% Gratuity will be applied to all groups of 8 or more.



Tom's specialties

All burgers and sandwiches are served with your choice of french fries, house salad, or roasted garlic red skin mashed potatoes.

Substitute sweet potato fries or Caesar salad **1.95**

The Moose Factory Burger

Charbroiled house made beef patty stacked with bacon, cheddar, sautéed mushrooms, lettuce, tomatoes, grilled onions, pickles and roasted garlic aioli **15.50**

Reuben Sandwich

Shaved smoked brisket, sauerkraut, Swiss and pickled mayonnaise **14.95**

Beef Brisket Burger

Charbroiled beef patty with BBQ sauce, smoked meat, Swiss, onion straws and chipotle mayo **18.95**

Charbroiled Chicken Sandwich

Chicken breast lightly seasoned with house made rub grilled, topped with bacon and BBQ sauce, with roasted garlic aioli, lettuce tomatoes, onions and pickles. **15.95**

Buffalo Burger

Charbroiled topped with bacon, smoked gouda, sautéed mushrooms, lettuce, tomato, onion, pickle, and The Moose Factory's burger sauce **16.50**

Philly Cheesesteak

Shaved AAA Alberta roast beef, caramelized peppers, onions, mushrooms, and provolone cream. **16.95**

Beef Dip

Shaved AAA Alberta roast beef and horseradish cream **14.95**

The Kobe Burger

Charbroiled American style Kobe beef patty, topped with bacon, chipotle aioli, horseradish cheddar, onion straws, lettuce, tomato, pickle. **19.95**

Sriracha Fried Chicken & Waffle Sandwich

Buttermilk fried chicken with Thai kale slaw, onion straws, and bacon **16.50**

two plate lunch 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

Ask your server for details

entrées

All entrées served with roasted garlic red skin mashed potatoes or baked potato and seasonal vegetables (unless otherwise specified)

GF Crispy Lemon Chicken

Assorted vegetables, Jasmine rice, spicy lemon garlic sauce **16.95**

Prime Rib Pot Roast

Strips of prime rib, asparagus, onions, mushrooms, sautéed in au jus over mashed potatoes. **16.95**

Fish and Chips

Tender cod fillets in English beer batter, served with fries and tartar sauce **15.95**

AVAILABLE AFTER 3:00 PM

Half Rack of Lamb*

Dijon drizzle and crusted garlic panko finished with mint demi. **26.95**

Lobster Tail Dinner*

one tail 29.95 • Two Tails 44.95

Puttanesca Shrimp & Mussel Bowl

Classic Italian tomato sauce, anchovies, kalamata olives, capers fettuccini, shaved parmesan **25.95**

Substitute gluten free pasta **1.00**

GF Teriyaki Salmon Bowl

Salmon, baby bok choy, edamame, avocado, jasmine rice, savory teriyaki sauce. Finished with sesame and nori. **26.95**

Chicken Neptune*

Marinated chicken breast, seafood medley and Hollandaise. **25.95**

Chicken Cordon Bleu*

Stuffed with smoked ham, gruyere, wild mushroom marsala. **25.95**

Baby Back Ribs*

Braised with savoury spices with a bold whiskey sauce. **26.95**

GF BBQ Rib & Chicken Platter*

Half rotisserie chicken and savoury baby back ribs. **29.95**

GF British Columbia Halibut

Pan roasted halibut, lemon basil caper vinaigrette, rice pilaf, locally grown vegetables **32.95**

GF For the Undecided*

7 oz. CAB® sirloin steak, baby back ribs and a skewer of garlic tiger prawns. **39.95**

*Listed entrées are served with seasonal vegetables and choice of roasted garlic red skin mached potatoes or baked potato.


Substitute chèvre scalloped potatoes **3.95**

A 18% Gratuity will be applied to all groups of 8 or more.

steaks & prime rib



Served on garlic toast topped with sautéed mushrooms with fries, house salad or roasted garlic red skin mashed potatoes. | Substitute sweet potato fries or Caesar salad **1.95**


 CAB® New York Striploin
For those looking for a blend of firm texture and marbling with exceptional flavour and tenderness. **12 oz. 37.95**

CAB® Sirloin
The perfect griller, this hearty textured steak is lean and loaded with bold beef taste
7 oz. 19.95 • 10 oz. 24.95


Prime Rib Sandwich
AAA Alberta prime rib served with traditional beef au jus and garlic toast with choice of french fries or house salad.
8 oz. 25.95 • 12 oz. 31.95


STEAK & PRIME RIB ENTREÉS AVAILABLE AFTER 3:00 PM

Steaks and prime rib entrees served with seasonal vegetables and choice of roasted garlic red skin mashed potatoes or baked potato. | Substitute chèvre scalloped potatoes **3.95**

 CAB® New York Striploin
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 flavour in the steak world. **12 oz. 39.95**

 CAB® Centre Cut Top Sirloin
A lean cut steak moderately tender with bold beef flavour. **7 oz. 23.95 • 10 oz. 28.95 • 14 oz. 34.95**

 AAA Rib Eye
Savour the flavour of the juiciest steak on the market. This steak 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. **14 oz. 44.95**

 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. **6 oz. 36.95 • 8 oz. 46.95**

Prime Rib

Slow roasted, not grilled, tender slice of "AAA" Alberta prime rib served with traditional yorkshire pudding and natural beef au jus.
8 oz. 26.95 • 12 oz. 33.95 • 16 oz. 41.95

— steak enhancements —

Seafood Neptune Crown *Crown any entrée with a blend of seafood, crab and shrimp, Hollandaise sauce.* **5.95**

 Garlic Prawns *A skewer of prawns sautéed with garlic and butter.* **One Skewer 4.95 • Two Skewers 8.95**

 Lobster Tail *Add to any steak entrée* **Full tail 17.95**

 Fresh Asparagus *Topped with Hollandaise sauce.* **5.95**

Steakhouse Onion Rings **6.95**

Seafood Oscar *Shrimp and scallops sautéed in garlic butter, asparagus, béarnaise.* **6.95**

 Cajun Style *Blacken your entrée with our special house blend of seasonings.* **1.95**

From the Saucier *Hollandaise, bearnaise, Madagascar peppercorn, or teriyaki sauce.* **2.95**

Wild Mushroom Sauté *Portabella, oyster and shiitake mushrooms, sautéed fresh garlic, dijon mustard and cracked pepper, beef au jus.* **6.95**

Sautéed Mushrooms *Button mushrooms sautéed in garlic and finished in a rosemary au jus.* **5.95**

A 18% Gratuity will be applied to all groups of 8 or more.



martini's

Traditional - 2 oz. 9 | Tommy - 3 oz. 12.50

- Vesper
*Bombay Sapphire Gin, Absolut Vodka
and a splash of Lillet*
- Absolut Raspberri
Threesome
*Absolut Raspberri, cranberry juice,
Creme de Cassis*
- Cosmopolitan
*Absolut Citron, cranberry juice, Triple Sec
and lime juice.*
- Coconut Kiss
*Absolut Vanilia Vodka, Malibu Rum,
splash of orange juice, pineapple juice*

- Espresso Martini
*Van Gogh Double Espresso Vodka,
Frangelico, cream*
- Matilda
*Absolut Mandarin, orange juice,
Triple Sec and Champagne*
- 8
*Inniskillin Vidal Ice Wine and
Grey Goose Vodka garnished
with a frozen grape*
- Ice Wine Martini
*Inniskillin Vidal Ice Wine, apple juice
and a splash of Chardonnay*

- Absolut Delight
*Absolut Vanilia and White Creme
de Cacao*
- Anouchka
Absolut Vodka and Creme de Cassis
- Manhattan
*Sweet Vermouth, Bourbon Whiskey,
cherry, and an orange twist*

cocktails

Single - 1 oz. 6.50 | Tommy - 2 oz. 9.25

- Paloma
*Sauza Silver, lime juice, pinch of sea salt,
and grapefruit soda*
- Whipped Cream Soda
Pinnacle Whipped Vodka, ginger ale
- Sawmill Lemonade
*Banff Ice Vodka, Peach Schnapps, Sprite,
cranberry juice, orange juice, lime juice*

- Mojito
*Bacardi Rum, lime juice, simple syrup
and mint*
- Tommy Collins
*Bombay Sapphire Gin, lemon juice,
simple syrup, soda water*

- Chinook Iced Tea
*Bols Blue Curacao, Long Island iced tea
mix, lemon juice, Sprite*
- Peach on the Beach
*Banff Ice Vodka, Peach Schnapps,
cranberry juice, pineapple juice*

All Cocktails below are served as they are meant to be - 2 oz

- Rusty Nail
*Three parts Glenfiddich, one part
Drambuie*

- Sawmill's Old Fashioned
*Red Stag Cherry Bourbon, cherry and
orange slice*

- Whiskey Smash
*Jim Beam, simple syrup, and
muddled lemon*

liqueurs

- Baileys Irish Cream
Cointreau
Drambuie
Frangelico
Glayva
Goldschlager

Single	Tommy
1 oz.	2 oz.
6.50	10
5.50	8.25
5.50	8.25
5.50	8.25
5.50	8.25
5.50	8.25

- Grand Marnier
Jagermeister
Kahlua
Sambucca (White / Black)
Southern Comfort
Tia Maria

Single	Tommy
1 oz.	2 oz.
6.75	10.25
5.50	8.25
5.50	8.25
5.50	8.25
5.50	8.25
5.50	8.25



blended

Single - 1 oz. 6.50 | Tommy - 2 oz. 9.25

traditional

- Marvelous Margaritas
Original lime-lemon, strawberry, peach, strawberry-peach
- Delicious Daiquiris
Classic strawberry, peach, strawberry-peach, strawberry-lime
- Colossal Coladas
Original piña, strawberry, and peach
- Blasted Bellinis
Original lime, lemon, strawberry, peach, and piña colada

our favourites

- Whipped-Up Coco-Lada
Pinnacle Whipped Vodka, Malibu Coconut Rum, hint of cream, pineapple juice
- Texas Twister
Sauza Gold, Grand Marnier, Island Oasis Margarita & Lemonade, a splash of Red Wine
- Strawberry Lemonade
Banff Ice Vodka, Island Originals Lemonade & Strawberry
- Kahlua Colada
Lamb's White Rum, Kahlua, Island Originals Piña Colada

beer & coolers

draught beer

domestic	Standard 14 oz.	Tommy 22 oz.
Canadian	6.25	9.25
Coors Light	6.25	9.25
premium		
Rickard's Red	6.50	9.75
Belgian Moon	6.50	9.75
craft		
Granville Honey Lager	6.50	9.75
Granville IPA	6.50	9.75
Granville Seasonal	6.50	9.75
import		
Heineken	7.50	11.25
Coors Banquet	6.75	10

bottled beer

domestic	
Alexander Keith's	6
Big Rock Grasshopper	6
Big Rock Traditional	6
Bud Light	6
Budweiser	6
Blue	6
Canadian	6
Canadian 67	6
Coors Light	6
Kokanee	6
MGD	6
Pilsner	6
0.5% alcohol	
O'Doul's	3.95
import	
Sol (Mexico)	6.75
Guinness (Ireland) 500mL	8.25
Pilsner Urquell (Czech)	6.75
Strongbow (England) 500mL	8.25
Dos Equis (Mexico)	6.75

coolers

Mike's Hard Cranberry	6.50
Mike's Hard Lemonade	6.50



liquor

cognac

	Single 1 oz.	Tommy 2 oz.
Courvoisier - V.S.	6.75	10.25
Courvoisier - V.S.O.P.	8	13
Courvoisier - X.O.	13	21

premium gin

Bombay Sapphire	6.25	9
Hendricks	7	11.50
Saffron	7	11.50
Tanqueray Special	6.25	9

scotch

blended

Chivas Regal	6.75	10.25
Johnnie Walker Red	6.50	10
Johnnie Walker Black	6.75	10.25
The Famous Grouse	6.25	9

single malt

Cragganmore (12 year)	8	13
Dalwhinnie (15 year)	8	13
Glenfiddich (12 year)	6.75	10.25
Glenkinchie (12 year)	8	13
Glenmorangie	7.50	12
Lagavulin	10	18
Macallan 1824 Gold	7.50	12
Macallan 1824 Amber	8	13
Macallan 1824 Sienna	13	21
Talisker	8	13

port

	Single 2 oz.
Taylor Old Tawny (10 year)	10.25
Taylor Old Tawny (20 year)	12

whiskey

american

	Single 1 oz.	Tommy 2 oz.
Jack Daniel's Old No. 7	6.50	10
Jim Beam Kentucky Bourbon	6.25	9
Knob Creek (9 year)	6.25	9
Red Stag Black Cherry Bourbon	6.25	9

canadian

Canadian Club	6.25	9
Crown Royal	6.50	10
Gibson Finest (12 year)	6.50	10
Wisers Deluxe	6.50	10

irish

Bushmills Original	6.25	9
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vodka

Absolut	6.25	9
Absolut Citron	6.25	9
Absolut Mandrin	6.25	9
Absolut Raspberri	6.25	9
Absolut Vanilia	6.25	9
Pinnacle Whipped	6.25	9
Van Gogh Double Espresso	6.50	10
Grey Goose	7	11.50

rum

Appleton Estate V/X	6.25	9
Bacardi White	6.25	9
Bacardi 8	6.50	10
Kraken Spiced	6.50	10
Captain Morgan Spiced	6.25	9
Lemon Hart	6.25	9
Malibu	6.25	9

tequila

Don Julio Reposado	8	13
Sauza Silver	6.50	10
Sauza Gold	6.50	10



sunday BRUNCH



10:00 AM - 2:00 PM

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 our Sunday Brunch incorporates the highest level of food quality.

Brimming with bold flavors 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

themoosefactory.ca



350 mL btl • \$6

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	\$34.95
CAB® 10 oz. Sirloin	\$49.95
CAB® 12 oz. New York	\$82.95
AAA 6 oz. Filet Mignon	\$79.95

**All steaks are 4 per package.*