



# SALMON RUN

## Seafood & Steak

Salmon Run, Sawmill's signature restaurant, features local seafood and steaks.

We welcome you to enjoy our passion for the flavors of our region, and we thank you for sharing time with us today.

### Small Plates

#### Baked Brie Cheese

Granola crusted, apples, grapes, crackers, seasonal compote.....10

#### Steamed Mussels

Local craft beer, stadium mustard, leeks, chorizo and grilled baguette.....13

#### Wild Mushroom Flatbread

Apricot, Brie, Roasted Garlic, Thyme .....13

#### Scallop Rockefeller

Cognac Cream Sauce, Spinach, Bacon.....13

#### Sesame Crusted Ahi Tuna

Soy, Citrus, Sriracha and Crispy Rice Noodles.....13

#### Truffle Maple Brussels

Bacon, Pecans and Butter Nut Squash Aioli .....9

### Soups & Salads

#### French Onion Soup Gratinee

Toasted Gruyere.....7

#### Lobster Bisque

Saffron + Sherry .....7

#### House Garden Salad

Mixed greens, mozzarella, heirloom tomatoes cucumber, croutons and pepperoncini.....6

#### Lettuce Wedge

Mini iceberg, bleu cheese crumbles, bacon, crispy onions and French dressing.....9

#### Beet Salad

Mixed Greens, Roasted Red and Yellow Beets, Feta Crumbles and Pineapple Vinaigrette .....9

#### Caesar Salad

Artisan romaine, parmesan, croutons, black olives Caesar dressing.....8  
with chicken.....12.50  
with salmon.....15.50

### Specialty Pasta

#### Beef Short Rib Ragu

Pappardelle, Braised Tomato and Mascarpone.....19

#### Lobster Mac & Cheese

Faggioli, Parmesan and Fennel Cream.....22

#### Roasted Wild Mushroom Pasta

Pappardelle, Sherry, Roasted Garlic, Black Pepper and Thyme...16

### Off the Grill

House Spiced Rub, Horseradish Shallot Butter, Red Wine Sauce, Twice Cooked Fingerlings and French beans

+8 Oz. Sirloin .....19    8 OZ. Filet .....32

+ 12 OZ Strip .....29    + 18 OZ Bone-In Ribeye....41

+ Tomahawk Pork Chop .....26

### From The Sea

#### Sea Scallops

White Chocolate, Charred Corn Risotto and Bacon Chili Vinaigrette..29

#### Lake Erie Walleye

Pan Seared, Cooked In Olive Oil, Spices And Herbs, Lemon Risotto, Blistered Cherry Tomato and Green Beans.....25

#### Salmon Run Signature Salmon

Pan Seared, Cooked In Olive Oil, Spices And Herbs, Lemon Risotto, Blistered Cherry Tomato and Green Beans.....21

#### Half Pound Lake Erie Perch

Fries, House Tarter and Slaw.....22

### Other Sawmill Favorites

#### Pretzel Chicken

Mustard Sauce, Fingerlings and French Beans.....16

#### Black Bear Ribs

Fries, BBQ Sauce and Slaw  
1/2 Rack .....20    Full Rack .....28

## Beverages

Coffee or Decaf.....2.50  
Iced Coffee.....3.00  
Tea.....2.50  
Coca Cola Soft drinks.....2.25  
Lemonade.....2.00  
Raspberry or Pomegranate Lemonade.....3.00  
Iced Tea.....2.25  
Raspberry Tea.....3.00  
Pomegranate Iced Tea.....3.00

Cappuccino /Latte/Espresso/Dark Roast.....3.75  
Black Forest.....4.75  
(Cherry syrup, expresso, chocolate syrup)  
Milky Way.....4.75  
(caramel, chocolate syrup, expresso, steamed milk)  
Iced White Chocolate Mocha.....4.75  
Iced Mint Chocolate Mocha.....4.75  
See your server for Beer & Liquor Selection. Wine list on reverse.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness

Split Plate charge.....3.00

Revised 2/22/2017



# Sawmill Creek RESORT



## White Wines

301 - Wente Chardonnay, Livermore, CA	29
Green apple - tropical fruit - vanilla - oak	
302 - Storypoint Chardonnay, CA	28
Ripe yellow apple-pear and white peach. Subtle hint of Vanilla	
303 - William Hill Chardonnay, Central Coast, CA	6.75/25
Tree fruit - citrus - brown spice - tropical fruit	
304 - Kenwood Chardonnay, Sonoma, CA	6.50/24
Apple - lime - ginger - toasty vanilla	
305 - Kim Crawford Sauvignon Blanc, New Zealand	34
Citrus - tropical fruit - herbs	
306 - Joel Gott Sauvignon Blanc, CA	8/30
Meyer lemon - melon - tropical fruit	
307 - Coppola Pinot Grigio, CA	8/30
Pineapple - cantaloupe - lemon - minerals	
308 - Montevina Pinot Grigio, CA	7.50/28
Bartlett pears - nutmeg - citrus - spice	
309 - Noble House Riesling, Germany	7/26
Stone fruit - white peach - orange zest - grapefruit	
310 - Firelands Riesling, Sandusky, OH	7/26
Banana - apple - citrus peel	
311 - Chateau St. Michelle Riesling, WA	6.50/24
Ripe peach - pineapple - apricot	
312 - Montevina White Zinfandel, CA	6/22
Ripe strawberry - peach - watermelon	
313 - Seco Moscato, Italy	7/24
Honey - sweet peach - apricot	

## Sparkling Wines

102 - Dom Perignon Moet & Chandon, France	210
103 - Imperial Moet & Chandon, France	70
104 - Domaine Chandon Brut, CA	44
105 - Martini & Rossi Asti Spumante	30

## Red Wines

401 - Franciscan Cabernet Sauvignon, Napa, CA	50
Vanilla - cocoa - fresh berries	
402 - Coppola "Claret" Cabernet Sauvignon, CA	36
Raspberry - cassis - plum - dark chocolate	
403 - J. Lohr "Seven Oaks" Cabernet Sauvignon, CA	9/34
Dark caramel - toasted pastry - vanilla	
404 - Josh Cabernet Sauvignon, CA	30
Ripe blackberry - cherry - spice - toasted oak	
405 - William Hill Cabernet Sauvignon, CA	6.50/24
Sweet vanilla - dark fruit - cassis - brown spice	
406 - Wente "Sandstone" Merlot, CA	34
Black cherry - blackberry - plum - toasted oak	
407 - R Collection Merlot, CA	8/30
Plum - cherry - raspberry - vanilla	
408 - Dark Horse Merlot, CA	5.50/20
Dark fruit - toasted oak - molasses - brown spice	
409 - Kenwood Pinot Noir, CA	34
Raspberry - blackberry - Bing cherry	
410 - Hob Nob Pinot Noir, France	7/26
Cherry - violets - raspberry	
411 - Mon Ami Pinot Noir, CA	6.50/24
Cherry - raspberry - plum	
412 - Trapiche Broquel Malbec, Argentina	32
Mocha - sweet spice - smoke	
413 - High Note Malbec, Argentina	7/24
Plum - black cherry - cassis - blackberry	
414 - Penfolds "Koonunga Hill" Shiraz, Australia	7/24
Red berries - cedar - spice - violets - vanilla	
415 - XYZin "Old Vine" Zinfandel, CA	8/30
Creamy caramel - plum - spice - pepper	
416 - Campo Viejo Reserva Tempranillo, Spain	32
Black plums - cherry - clove - coconut	
417 - 19 Crimes Red Blend, Australia	7.50/28
Wild fruit - licorice - vanilla - dark fruits	

### Wine Flights

3 - 2 oz. pours (Includes descriptor mat)

#### White Wine Flight...8

Joel Gott Sauvignon Blanc  
Kenwood Chardonnay  
Noble House Riesling

#### Red Wine Flight...9

J. Lohr Cabernet Sauvignon  
Hob Nob Pinot Noir  
XYZin Zinfandel

### Beer Flights

4 - 4.5 oz. pours  
(Includes descriptor mat)

Your choice of any 4 of our  
outstanding draft beers.

\*\*Ask your server for current selections\*\*

### Bourbon Trail

3 - 3/4 oz. sippers  
(Includes descriptor mat)

Choose any 3 of the following:

Woodford Reserve	Bulleit Rye
Jefferson's Reserve	Booker's
Basil Hayden's	Knob Creek

## Bottled Beers & Microbrews

Bud Light, USA	3.75	Miller Light, USA	3.75	Labatt Blue, Canada	4.25
Budweiser, USA	3.75	Coors Light, USA	3.75	Labatt Blue, Non-Alcoholic, Canada	4.00
Michelob Ultra, USA	3.75	Heineken, Holland	4.25	Gr. Lakes Dortmunder Gold, USA	4.50
Ommegang Hop House, USA	5.00	Corona, Mexico	4.25	Gr. Lakes Edmund Fitzgerald, USA	4.50
Boulevard Unfiltered Wheat, USA	4.50	Corona Light, Mexico	4.25	Brooklyn Brown Ale, USA	5.00
Stella Artois, Belgium	4.75	Fat Head's Bumble Berry, USA	5.00	Dogfish Head 60 Minute IPA, USA	4.50
Stone Delicious IPA, USA	5.00	Guinness, Ireland	5.00	Dogfish Head 61 Minute IPA, USA	6.00

## Draft Beer

\*\*Draft selections change  
between printings be sure  
to ask your server for the  
most current selections\*\*

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Split Plate charge.....3.00

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