

# Appetizers

## Cedar Post Salad

Mixed greens with house vinaigrette or ranch dressing 7.95

## Soup of the Day

Ask your server about today's creation 7.95

## Loughborough Inlet Prawns

Steamed, and served with a creamy garden herb dip 14.95

## Local Swimming Butterfly Scallops

Steamed, and served with a soy and sesame ginger sauce 16.95

# Annemarie's Original Recipes

Served with traditional braised red cabbage, orange-ginger carrots, and your choice of spaetzle (delicate egg and flour dumplings, a Swabian specialty) or German potato salad.

## Blind Channel Schnitzel

Tender pork loin fillets in a light egg batter 29.95

## Bavarian Goulash

Tender roasted pork and beef, simmered in a spicy sauce 29.95

## Kaes Spaetzle

Spaetzle layered with melted cheese and mixed with onions 23.95

## Rouladen

Our traditional tenderized beef rolls with a savoury filling of double smoked back bacon, onions, pickles, and mustard 33.95

# Cedar Post Entrees

Served with fresh sautéed seasonal vegetables and your choice of wild rice and basmati pilaf or German potato salad.

## Ildiko's Chicken

Grilled, marinated chicken breast with fresh, Blind Channel garden strawberry salsa 31.95

## Cedar Post Dinner Salad

Grilled eggplant, red peppers, artichoke hearts, tomatoes, and red onions on top of mixed greens with red wine and garden herb vinaigrette 19.95  
Add sautéed Loughborough garlic prawns for 9.00

## Handcut Peppercorn Crusted N.Y. Steak

8oz AAA Alberta beef grilled to your liking 34.95

## Steak and Prawns

The Peppercorn Steak topped with sautéed Loughborough garlic prawns 43.95

## Lamb Steakettes

Three grilled 3 oz. steaks marinated with fresh mint, garlic, lime, and jalepeno pepper jelly 34.95

## Seafood Medley

Loughborough prawns, butterfly scallops, and mussels in a white wine tomato sauce 34.95

## Local Catch of the Day

Fresh local seafood served daily. Ask your server about today's catch!

G.S.T. not included