



## Dinner Menu

# Appetizers

## Spot Prawn Cocktail

Chilled marinated prawns with our own cocktail sauce

15

## Spot Prawn Bisque

9

## Poached Spot Prawns

With ginger onion salsa

15

## House Salad

With Annemarie's dressing

9

## Caesar Salad

With cured crispy bacon and garlic croutons

12



# Entrees

## Cedar Post Schnitzel

Tender pork loin fillets with German potato salad and red cabbage  
28

## Fine Bavarian Goulash

Tender braised pork and beef, simmered in a spicy sauce, with fresh spaetzle and red cabbage  
29

## Rouladen

Our traditional beef rolls with

European back bacon, onions, pickles and Dijon mustard. Cooked to perfection with peppercorn beef jus, served with spaetzle and red cabbage  
36

## Angel Hair Pasta

With local spot prawns and fresh roma sauce  
34

## Fresh BC Halibut

With porcini mushroom sauce, chive mashed potato, spring vegetable medley  
39

Chef Jeffrey Freele



## Desserts

### Blueberry Crisp

With house-made vanilla ice cream

9

### Chocolate Ganache Brownie

With double chocolate house-made ice cream, topped with walnut orange biscotti

9

### Profiteroles

With daily house-made ice cream, chocolate sauce, caramel sauce, whipped cream, toasted almonds

9

### Cheese Plate

Assorted Gulf Island artisan cheeses. Enjoy with ice wine.

18

## Apertifs and After Dinner Drinks

Brandy 6

Cognac 12

Special Coffees 7

Espresso 4

Cappuccino 5

Latte 5