



# Dinner Menu

## Appetizers

### Cedar Post Salad

Mixed greens with house vinaigrette 7.95

### Traditional Creamy Caesar Salad

With homemade croutons and bacon spears 7.95

### Soup of the Day

Ask your server about today's creation 7.95

### Local Spotted Prawns

Steamed, and served with a creamy garden herb dip 14.95

### Butterfly Scallop and Spotted Prawn Cocktail

Chilled and marinated with fresh tarragon 15.95

# 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 Dijon mustard 33.95



# Cedar Post Entrees

All entrées are made with local ingredients, and are served with fresh sautéed seasonal vegetables

## Tuscan Chicken

Boneless chicken breast with cacciatore sauce and homemade gnocci 29.95

## Angel Hair Pasta with Spotted Prawns

Tossed in a spicy fresh roma tomato sauce 34.95

## Grass Fed Vancouver Island Bison Ribeye

Served with chive mashed potato and port wine jus 39.95

## Fresh Wild Sockeye Salmon Fillet

Pan-seared and served with strawberry balsamic salsa and barley risotto  
34.95

## Fresh BC Halibut

An 8 oz fillet served with sweet pea butter and sage roasted potato 39.95

(Add sautéed spotted prawns to any dish for \$9)

Chef Jeff Freele



Our desserts are made from scratch. Your server will tell you what's on the menu today. Don't miss out!

## Aperitifs and After Dinner Drinks

Brandy 6.45

Espresso 3.95

Cognac 11.95

Cappuccino 4.45

Special Coffees 6.95

Latte 4.45