

Appetizers

Soup du Jour	14.50
Chicken Consommé with Vegetable Julienne	17.50
Lobster Bisque with Spinach Lobster Ravioli	22.00
Roasted Deep-Sea Scallops with Baby Greens and a Ginger-Lime-Sesame Seed Vinaigrette	22.00
Warm Grilled Vegetable Tart smoked Brome Lake Duck Breast, Taleggio Cheese in a Light Crust served with Mixed Greens and Balsamic Vinaigrette	19.50

Salads

Special Salad Creation of the Day	22.00
Classic Caesar Salad Romaine Lettuce on a creamy Caesar Dressing	16.00
Ahi Niçoise Salad grilled Ahi Tuna (rare), Green Beans, Tomatoes, Olives, hard boiled Eggs and Potatoes in Olive Oil and Balsamic Vinaigrette	22.00
Grilled Chicken Salad with Cucumbers, Dill, Avocado, Cherry Tomatoes and a Lemon Emulsion	22.00
House-marinated Flank Steak Salad served on Field Greens, Dijon Vinaigrette	24.00

Home-made Burgers with choice of Home-made Fries or Salad

Grilled Post Burger Mushrooms and Swiss Gruyère Cheese	19.50
Pita Lamb Burger Lamb Patty in Pita Pocket with Feta Cheese and Tzatziki Sauce	19.50
Quinoa Veggie Burger with Sun-Dried Tomato-Arugula-Sour Cream Sauce	18.50

Main Dishes

Pasta of the Day	23.50
Traditional Eggs Benedict Poached Eggs served on toasted English Muffin, Canadian Back Bacon, Hollandaise Sauce and Home-made French Fries	19.50
Smoked Salmon Eggs Benedict	21.00
Croque Monsieur grilled Pain de Mie, Prosciutto Cotto, Gruyère Cheese, Béchamel Sauce served with House Salad	22.50
Post Club Sandwich toasted Sourdough Bread, grilled Chicken, Bacon, Avocado, Black Bean Mayonnaise and served with Home-made French Fries	22.50
Tortilla Wrap filled with thinly sliced Alberta Beef Striploin, Avocado, Horseradish Sour Cream served with Mixed Greens	22.50
Calzone grilled Chicken Breast, Feta Cheese, Spinach, Tomato and Mozzarella baked in Pizza Dough, served with Caesar Salad	23.50
Mushroom-Spinach Crêpe accompanied with Mixed Greens	22.00
Sautéed Pacific Deep-Sea Scallops served on Leek-Parmesan Risotto	24.00
Veal Bratwurst with Onion Sauce, Seasonal Vegetables and Rösti Potato	23.50
Grilled Fillet of Wild BC King Salmon Dry Vermouth and Basil Pesto Sauce, Herb Fingerling Potatoes, French Green Beans	33.00
Alberta Range-Fed "Heritage Angus" Beef Tenderloin Red Wine Sauce and Café de Paris Butter, served with Fresh Herb Gnocchi, Seasonal Vegetables	36.50