

## Appetizers

Soup du Jour	16.50
Beef Consommé with Vegetable Julienne	19.00
Lobster Bisque with Spinach Lobster Ravioli	23.00
Pan-Seared Tiger Prawns Grilled Summer Vegetables, Citrus-Ginger-Sesame Oil Vinaigrette	24.50
Home-made Tart with Eggplant Caviar, Prosciutto di Parma and Feta Cheese served with Mixed Greens and Honey Thyme Vinaigrette	23.50

## Salads

Special Salad Creation of the Day	25.00
Classic Caesar Salad Romaine Lettuce on a creamy Caesar Dressing	18.50
Ahi Nicoise Salad seared Ahi Tuna (rare), Green Beans, Tomatoes, Olives, hard boiled Eggs and Potatoes in Olive Oil and Balsamic Vinaigrette	25.00

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

Grilled Post Burger with Mushrooms and Swiss Gruyère Cheese	23.50
Grilled Lamb - Maple Bacon Burger with Caramelized Onions	23.50
Quinoa Veggie Burger with Sun-Dried Tomato-Greek Yoghurt	22.00

## Main Dishes

Pasta of the Day	27.00
Traditional Eggs Benedict Poached Eggs served on toasted English Muffin, Canadian Back Bacon, Hollandaise Sauce and Home-made French Fries	22.00
Smoked Salmon Eggs Benedict	24.00
Flour Tortilla Wrap filled with Roasted Striploin of Beef, Tomato, Sour Cream with Horseradish Pickled Vegetables, served with House Salad	25.00
Croque Monsieur Pain de Mie, Prosciutto Cotto, Gruyère Cheese, Béchamel Sauce served with House Salad	26.00
Post Club Sandwich toasted Sourdough Bread, grilled Chicken, Bacon, Avocado, Black Bean Mayonnaise and served with Home-made French Fries	25.00
Flammekueche Thin-Crust Flatbread with Onions, Crème Fraîche and Bacon served with Frisée Salad	24.50
Sautéed Pacific Deep-Sea Scallops served on Green Pea-Parmesan Risotto	28.00
Veal Bratwurst with Onion Sauce, Seasonal Vegetables and Rösti Potato	27.50
Grilled Fillet of BC Salmon Creamy Fish Sauce with Morels Diced Vegetable Quinoa	41.50
Alberta Range-Fed "Heritage Angus" Beef Tenderloin served with Port Wine Sauce, Baby Yukon Gold Potatoes and Market Vegetables	47.50