

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 Roasted Pumpkin, Shallot Confit Baby Greens in Pumpkin Seed Vinaigrette	24.50
Warm Potato and Onion Tart with Duck Prosciutto served with Mixed Greens and Honey Thyme Vinaigrette	23.00

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 Mushrooms and Swiss Gruyère Cheese	23.00
Grilled Lamb - Maple Bacon Burger With Caramelized Onions	23.00
Quinoa Veggie Burger with Sun-Dried Tomato-Greek Yoghurt	22.00

Main Dishes

Pasta of the Day	26.00
Traditional Eggs Benedict Poached Eggs served on toasted English Muffin, Canadian Back Bacon, Hollandaise Sauce and Home-made French Fries	21.50
Smoked Salmon Eggs Benedict	23.00
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
Mushroom-Spinach Crêpe accompanied with Mixed Greens	24.50
Sautéed Pacific Deep-Sea Scallops served on Mushroom-Parmesan Risotto	26.50
Pan-Seared Asian Marinated Chicken Breast Satay-Coconut Sauce Buckwheat Noodles and Cabbage	26.00
Veal Bratwurst with Onion Sauce, Seasonal Vegetables and Rösti Potato	26.50
Grilled Fillet of BC Salmon Creamy Fish Sauce with Morels Diced Vegetable Quinoa	40.00
Alberta Range-Fed "Heritage Angus" Beef Tenderloin served with Port Wine Sauce, Baby Yukon Gold Potatoes and Market Vegetables	46.50