


~Austrian & Continental Specialties ~

 **Home made Bratwurst:** with Sauerkraut 21

Kassler mit Sauerkraut: grilled smoked pork loin on Sauerkraut 25

Jägerrostbraten: pan seared tender beef in a red wine demi-glace with bacon, ham, mushrooms, onions and cranberries 25

5 bone Rack of Lamb: served with a herb and mint demi-glace 35

  **Hot Vegetable Plate:** a selection of fresh seasonal vegetables 20

Above served with red cabbage, carrots, broccoli and cauliflower and your choice of Spätzle, French fries, rice or roasted baby potatoes.

Old Salzburg Pfandl: grilled pork & beef on home made Spätzle topped with a mushroom cream sauce served in a pan with vegetables 24

~ Gourmet Pasta Dishes ~

Tossed with pasta of the day and served with a vegetable garnish

 **Pomodoro:** tossed with an Italian style tomato sauce 19

BC smoked salmon: tossed with tomatoes and onions in a rose sauce 22

 **Mediterranean:** artichokes, olives, feta cheese, tomatoes & onions tossed in extra virgin olive oil 21

Hühner Champignon: chicken, mushrooms and onions in a light white wine cream sauce 22

~ Side Orders ~ 7

Spätzle	Sauerkraut	Roasted baby potatoes
Daily Vegetables	Sautéed Mushrooms	
French Fries	Rice	

Mushroom cream sauce	Peppercorn cream sauce	Jäger sauce	4
Sauce Béarnaise			

~ Schnitzel ~


Schnitzel "Wiener Art": original breaded pork	22
Schnitzel Champignon: breaded & topped with sautéed mushrooms and sauce béarnaise	25
Rahm Schnitzel: pan seared with a light mushroom cream sauce	25
Schnitzel Parmigiana: breaded and baked with tomato sauce and cheese	25
Schnitzel Cordon Bleu: stuffed with Black forest ham and Swiss cheese	25
Jägerschnitzel: breaded, topped with a bacon, ham, mushrooms, onions, cranberry red wine demi-glace	25
Schnitzel Oscar: breaded, topped with crabmeat, baby shrimps, prawn asparagus and sauce béarnaise	28

Have chicken instead of pork: add \$ 2

Above served with red cabbage, carrots, broccoli and cauliflower and your choice Spätzle, French fries, rice or roasted baby potatoes.

~ Homemade Spätzle~





All Spätzle dishes are served in a "pfandl" with a vegetable garnish

Original Pinzgauer Kasnocken: Swiss cheese, blue cheese, parmesan with onions and herbs	21
Schinkenspätzle: Black Forest ham, onions & cheese in a light cream sauce	21
Jägerspätzle: bacon, herbs, ham, mushrooms, onions and parmesan in a cream sauce	22
 Primavera: fresh vegetables of the day with a tomato or cream sauce	20
Krautnocken: bacon, smoked pork loin, onions, garlic, sauerkraut	20





Prices do not include taxes and gratuity. Thank you. Steuern und Trinkgeld im Preis nicht inbegriffen. Danke

~ Fish & Seafood ~

\$\$\$

-  **Rocky Mountain Trout "Sinclair":** stuffed with baby shrimps & herb butter 27
-  **BC Salmon Filet:** poached or grilled, topped with sauce béarnaise 26
-  **Salmon Champignon:** served with sautéed mushrooms and sauce béarnaise 27
- Whiskey Prawns:** with herbs in a whiskey cream sauce 27
-  **Halibut Filet:** grilled to perfection with garlic herb butter 26

~ Steaks ~

-  **Steak Naturelle:** 8 oz. Top sirloin grilled to your liking 26
- Old Salzburg Steak:** bacon, mushrooms, ham, onions in a cranberry red wine sauce 29
- Pepper Steak Madagascar:** covered in a green peppercorn sauce 29
-  **Steak Champignon:** topped with fresh sautéed mushrooms and sauce béarnaise 29
-  **Steak & Prawns:** our surf & turf with garlic prawns 32
-  **Steak Neptune:** crabmeat, baby shrimps, prawn, asparagus & sauce béarnaise 33




Above served with red cabbage, carrots, broccoli and cauliflower and your choice of Spätzle, French fries, rice or roasted baby potatoes.

-  **Gluten free**
- Vegetarian** 

Food allergies? Please let us know prior to ordering!

A 15% Gratuity will be added for groups of 8 or more.

~ Lean Choices ~

	Grilled Halibut: served with garden fresh vegetables	\$\$\$ 25
	Grilled Salmon filet: served with garden fresh vegetables	24
	 Hot Vegetable Plate: a selection of fresh seasonal vegetables	20

~ Salad Entrées ~

	Classic Caesar Salad	9
	 Garden Salad	9
	 Mediterranean Salad: Artichoke, purple onions, olives & feta cheese	12
	 Bauern Salad: topped warm crispy potatoes, onions, bacon in a light vinaigrette	12
	 Neptune Salad: Smoked salmon, crab meat and baby shrimp	14
	Add a tender grilled chicken breast	10
	Add a grilled Salmon filet	10
	Add a grilled Halibut filet	10
	Add a grilled 8 oz Sirloin Steak	12
	Add grilled smoked pork loin	12
	Add a 5 prawns	12
	Add a breaded pork schnitzel	10
	Add a Bratwurst	8

 **Gluten free** **Vegetarian** 

Food allergies? Please let us know prior to ordering!