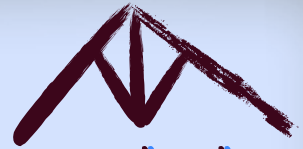


Barb and Ernie's

OLD COUNTRY INN

Home style taste
German Attitude



German Buffet

22.95 Adults

11.95 Kids 12 years and under

includes soup of the day, salad bar and dessert bar
Does not include drinks, GST or gratuity.

German Specialties

Rouladen

Thin sliced beef roll stuffed with pickle, onion, bacon and mustard, roasted in a rich gravy, and served with red cabbage and spatzle (fried German egg noodle)

20.95

German Sausage Platter

A trio of German sausage: bratwurst, weisswurst, knackwurst with kassler (smoked pork chop), red cabbage, sauerkraut, seasoned roasted potatoes and spatzle (fried German egg noodle)

27.95

Rouladen, Sauerbraten and Pork Roast Platter

Rouladen (stuffed beef roll), sauerbraten (red-wine marinated roast beef), pork roast, red cabbage, sauerkraut, seasoned roasted potatoes and spatzle (fried German egg noodle)

27.95

Frankfurter Liver with fried apples and onions served with vegetables and roasted potatoes

17.95

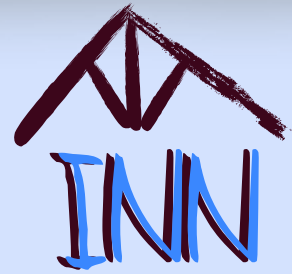
Sauerbraten - red wine marinated roast beef served with red cabbage and spatzle 18.95

Four Potato Pancakes - with smoked salmon, capers and onions 19.95

ALL THE ABOVE ENTREES COME WITH SOUP OF THE DAY.

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Starters

Hungarian Goulash soup - hearty pork stew with garlic and paprika 6.95
substitute for soup of the day 2.95

Baked escargot - snails baked in our special garlic butter and served with toasted garlic bread 8.95

Crab stuffed mushrooms baked in garlic butter and with mozzarella cheese and toasted garlic bread 9.95

Breaded Pork Schnitzels

All schnitzels come with your choice of: mixed vegetables, red cabbage or sauerkraut AND your choice of: spatzle (fried German egg noodle), roasted potatoes, garlic mashed potatoes or french fries.

Weiner Schnitzel - plain served with lemon and a fried egg 18.95

Tiroler Rahm - topped with creamy mushroom and red-wine gravy 19.95

Zigeuner - topped with spicy tomato, peppers and mushroom sauce 19.95

Emmentaler - baked with white wine sauce and emmentaler cheese 20.95

Baked pear - baked with pears, white wine sauce and parmesan cheese 21.95

Cordon Bleu style - stuffed with ham and cheese 21.95

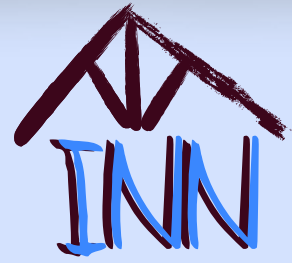
Neptune - topped with crabmeat, baby shrimp, white wine sauce and baked with parmesan cheese 23.95



ALL OF THE ABOVE ENTREES COME WITH SOUP OF THE DAY.

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Chicken/Vegetarian

Vegetarian Platter - comes with a potato pancake, perogies, spatzle, roasted potatoes and a vegetable stir fry served with a side of homemade salsa and sour cream 18.95

Mushroom Chicken Schnitzel - two breaded chicken breasts topped with grilled mushrooms and gravy and served with your choice of vegetable and potato (see pork schnitzels) 18.95

Black Forest Chicken - two chicken breasts topped with black forest ham, white wine sauce and parmesan cheese served with your choice of vegetable and potato (see pork schnitzels) 19.95

Chicken Parmesan - sauteed chicken, peppers, mushrooms, and onions served on top of a bed of fettuccine with cream garlic sauce and parmesan cheese 21.95

DESSERTS

Black Forest Torte - a decadent chocolate torte with a layer of cherries and kirsch served with fresh whipped cream 8.95

Home made Apple Strudel
with fresh whipped cream 7.95

BEVERAGES

Hot

Coffee or Black Tea 2.50
Fruit/Herb Tea 3.00
Hot Chocolate with fresh whip 3.50
Mocha with fresh whip 4.50

Cold

Juice or Pop 2.50
White or Chocolate Milk 2.50
Ice Tea (with one free refill) 2.50

Alcohol

See our "Almost all Beer" Menu
or ask your server.



Kid's Menu

12 years and under

Six Perogies with butter and sour cream 6.95
Six Chicken Dino-Fingers with French fries 7.95
Plain Chicken Burger with French fries 8.95
Plain Hamburger with French fries 8.95 Add
Cheese 1.00 Add Gravy 1.00
Plain Schnitzel Burger with French fries 9.95
One bratwurst with French fries 9.95



Barb and Ernie's

OLD COUNTRY INN

Home style taste
German Attitude



Dinner Menu

Home Style Taste - German Attitude

1975 Ernie Buys: Barb Cries (Barb and Ernie's Opens)

1976 Closed the pool hall - now a dining room.

1977 Bought the building - youngest child born - Nicole.

1978 Dining Room renovation is completed.

1979 First Holiday - a whopping four days.

1981 Bought two restaurants downtown (BIG MISTAKE): Chris Morris - our longest time employee joins us.

1982 Struggle with high interest rates: Fay, our bookkeeper joins us.

1983 Disaster Strikes (two downtown restaurants go bankrupt):

Barb threatens divorce.

1984 Trying to keep Barb and Ernie's Restaurant.

1985 White Knight saves the day.

1986 First major renovation inside the restaurant.

1988 First outside renovation.

1990 First Grandchild born: Mark.

1991 Midlife Crisis: Ernie wants more kids (four kids already)

Barb says "over my dead body".

1992 Ernie's first T.V. appearance - Barb and Ernie go to Africa.

1993 Renovated the dining room - new German mural by Ernie's stepfather. Brandon is born (second grandchild)

1995 Major renovation to outside based on Barb's Design.

1997 Major offer to sell the business: Barb says "No Way".

1999 Sank a houseboat in the Shuswap.



Thomas and Charlene Feuchter

2000 Construction Fiasco on 99 street - business drops.

2001 Grand Reopening October 23, 2000 - a record year.

2002 Another record year. Six weeks backpacking in Europe.

Third grandson is born: Tyee.

2004 Fourth Grandson, Julian, is born.

2005 30th Anniversary of Barb and Ernie's Old Country Inn

2006 Six weeks in Europe with whole family.

2007 Fifth Grandson born: Noah.

2008 Barb and Ernie semi-retire and take a three month trip from London to Singapore.

2009 Ernie's oldest son, Thomas, buys Barb and Ernie's Restaurant.

2010 We finally get a Granddaughter: Alexandria is born in London, England.

2011 Barb and Ernie retire - Chris Morris is with us for thirty years. First "Eat for the Cause" Fundraiser on Canada Day raises over 5000.00 for the Red Cross

2012 Sixth grandson born, Joshua. Seventh grandson born, Ethan, in London, England. North dining room gets a facelift.

2013 Our White Knight, Fay Reid, sadly passes away (see 1985)

2014 Second oldest grandson, Brandon, carrying on the tradition of travel with a three month trip to Europe.

2015 40th Anniversary

