



## APPETIZERS

### **Soup de Jour 7 cup 12 bowl**

Chef inspired daily prepared soup.

### **Classic French Onion Soup 18**

Caramelized leek, red and yellow onions, red wine, rich beef broth, buttered crostini, and melted Gruyere cheese.

### **Fresh Beet Carpaccio Salad 14**

Tuscan lettuce, beets, goat cheese crumble, candied pecans, apple cider and Dijon mustard vinaigrette.

### **Evergreen Caesar Salad 16**

Romaine baby hearts with crispy prosciutto, baked brioche croutons, Grana Padano cheese, marinated anchovies, fried capers, house made creamy garlic dressing.

*Add Garlic Sautéed Prawns (6) 12 Add Chicken Breast 9*

### **Asparagus & Prosciutto Salad 15**

Mascarpone cheese, sliced prosciutto, fresh tarragon mayonnaise, Grana Padano cheese, micro greens.

### **Baked Brie & Prosciutto 15**

Baked double Brie cheese and prosciutto wrapped in Phyllo pastry with fresh arugula, smoked tomato jam, organic honey, and fleur de sel.

### **Wild Ahi Tuna 18**

Sesame seeds, togarashi, pea shoots and wasabi vinaigrette.

### **Crispy Duck Leg Confit 18**

Brioche crostini, thyme, and red wine reduction.

## FOR SHARING

### **Steamed Fresh Atlantic Mussels 22**

One (1) pound of mussels, Big Rock Traditional Ale, shallots, garlic, Dijon mustard, fresh tarragon, toasted house-made focaccia.

### **Charcuterie and Artisan Cheese Platter for Two 36**

Prosciutto, calabrese, truffle salami, smoked duck, assorted artisan cheese, grainy mustard, green olives, sweet pickles, and parmesan baguette.

### **Surf & Turf – Chef's Platter for Two 72**

Pan seared fresh Atlantic salmon filet, charbroiled New York Steak, garlic prawns, steamed vegetables, creamy truffle risotto and fingerling potatoes (Ask your server for today's sauce).

***Above prices do not include 5% GST. Parties of 6 or more are subject to an auto gratuity of 18%.***



## MAINS

### **8oz Sirloin Steak 48**

Gruyere cheese potato gratin, steamed vegetables, green peppercorn demi glace.

*Add Tiger Prawns (6) 12*

### **10oz New York Steak 44**

Fresh Alberta AAA beef, Truffle parmesan French fries, steamed vegetables, classic bearnaise sauce.

*Add Tiger Prawns (6) 12*

### **Evergreen Steak Sandwich 30**

Marinated and charbroiled 6oz flat iron steak, toasted house-made focaccia, onion rings, café de Paris butter. Choice of French fries or green salad.

*Add Tiger Prawns (6) 12     Truffle Parmesan Fries 4*

### **Lobster Stuffed Chicken Supreme 34**

Roasted red pepper risotto, steamed asparagus, citrus hollandaise sauce.

### **Atlantic Salmon 36**

Pan seared salmon filet with roasted parsnip lemon puree, asparagus and cucumber salad, pickled fennel, and black caviar.

### **Seafood Tagliatelle 34**

Baby scallops, tiger prawns, mussels, clams, white wine butter sauce, arugula, gem tomatoes, chili flakes and Grana Padano cheese.

### **Pappardelle 28**

Sundried tomatoes, red onions, bell peppers, kalamata olives, fresh basil pesto, white wine, parmesan cheese and roasted garlic. *V*

*Add Chicken Breast 9*

### **Roasted Red Pepper Risotto 26**

Wild mushrooms, asparagus, spinach, and parmesan cheese. *V*

## BURGERS

*All burgers served with a choice of French fries or house green salad.*

### **Grilled Chicken Burger 18**

Olive oil marinated chicken breast, brie cheese, coleslaw, toasted brioche bun.

### **Royal Canadian Lodge Burger 24**

Double beef patties, white cheddar cheese, onion rings, green peppercorn sauce, pickles, tomatoes, lettuce on a toasted brioche bun.

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