



## EVERGREEN DINNER MENU

Available daily from 5pm

### APPETIZERS

#### Evergreen Signature Fire Roasted Tomato Soup

Accented with basil oil and a heavy cream drizzle. Garnished with crumbled double smoked bacon.

Cup **8**      Bowl **10**

#### Chef Daily Soup Creation

A fresh daily creation to accent your dining experience.

Cup **7**      Bowl **9**

#### French Onion Soup **14**

Caramelized red and yellow onions with sautéed leek in a rich beef and red wine broth. Finished with Emmental and gruyere cheese and a crostini.

#### B.C Cured Rainbow Trout with Potato Tartare **14**

House cured Rainbow Trout served along side a house made potato tartare with light mayonnaise and Dijon mustard combining red onions, fresh chives, capers, parsley and sweet gherkins. Finished off with a crispy Melba toast and micro greens.

#### Evergreen Caesar Salad **16**

Fresh Romaine hearts topped with crispy pancetta, brioche croutons, marinated white anchovies and a medium poached egg. Garnished with grilled lemon, a cheese crisp and drizzled garlic & parmesan dressing.

Add grilled chicken **7**

Add sauté shrimp **9**

#### Fresh Tuscan Lettuce and Arugula Beets Salad **13**

Fresh Tuscan Lettuce and roasted beet slices, topped with Feta cheese, fine julienne carrots and candied pecans. Drizzled with apple cider vinaigrette.

#### Red Vine Ripe Tomato & Bocconcini Cheese Salad **13**

Kalamata olives, roasted garlic cloves, and balsamic reduction. Sprinkled with fleur de sel on a bed of Chiffonade cut Tuscan lettuce. Lightly dressed in fresh house made basil oil.

#### Atlantic Lobster and Crab Cake **21**

Golden crisp light panko crusted crab cake, fresh fennel-lemon and cucumber salad, saffron aioli and assorted micro green

#### Charcuterie Platter **28**

A platter of fresh local cured meat, house made game pate, smoked duck breast and artisan cheese. Served with gherkins, green olives, grainy mustard and fresh grilled baguette.

#### House Made Cheese Fondue for Two

Fondue with a blend Gruyere and Emmental cheeses, complimented with a splash of white wine and served with French baguette.

6oz (Appetizer) **\$24**

12oz (Entrée) **\$48**

Add steamed potatoes **\$6**, Fresh seasonal vegetable **\$9**

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

## ENTRÉES

### **Harmony Farm Alberta AAA 8 oz. Filet of Beef Tenderloin 46**

Charbroiled beef tenderloin served with blue cheese, and red wine shallot butter. Served with Yukon gold potato pave and finished with house made veal jus. Served with assorted seasonal vegetables.

### **Harmony Farm Alberta AAA Prime Sirloin Cut**

Charbroiled with lightly brushed herb butter complimented by our house made B.B.Q infused veal jus and pomme anna potatoes. Served with assorted seasonal vegetables.

8 oz. **34**

6 oz. **28**

### **Alberta Bison New York Cut 45**

6oz charbroiled Bison steak served with house made maple whiskey sauce and Yukon gold potato fondant. Served with assorted seasonal vegetables.

### **Alberta Elk Striploin 47**

Pan seared tender Elk medallions with braised fresh wild mushroom, complimented with fresh pomme anna and house made port wine shallots reduction. Served with assorted seasonal vegetables.

### **Fresh Yukon Arctic Char 34**

Arctic Char pan seared complimented by savoy cabbage and creamy whipped potatoes, topped with locally sourced double smoked bacon served with assorted micro greens and a smooth chardonnay beurre blanc.

### **Seafood Medley 36**

Pan seared east coast scallops and tiger prawns on a creamy pesto risotto and Pernod-tomato broth finished with freshly steamed Manila clams.

### **Quebec Brome Lake Duck a L' Orange 36**

Pan seared duck breast and a slow roasted crispy duck leg. Accompanied by our house made orange and Grand Mariner glaze complimented with Pomme Anna. Served with assorted seasonal vegetables.

### **Chicken Supreme 29**

Pan seared Chicken breast stuffed with Noble Meadow goat cheese & roasted pancetta served with fresh wild mushroom and leek creamy risotto. Topped with fresh steamed asparagus and paprika oil

### **House-made Fettuccini 26**

House made fresh fettuccini with cherry tomatoes, artichokes and roasted red peppers, tossed into a creamy truffle pesto sauce then sprinkled with Grana Padano cheese.

\*Vegetarian\*

### **Garden Creamy Risotto 26**

Fresh wild mushroom risotto, cooked with spinach, peas, poached grape tomato and steamed asparagus, seasoned with fresh herbs. Finished with Grana Padano cheese and a cheese crisp.

\*Vegetarian\*

### **Vegan Stew 24**

Stew consisting of house marinated tofu, pearl onions, wild mushrooms and stewed baby tomato served with a warm curried vegetable quinoa salad, steamed asparagus and complimented with assorted fresh micro greens.

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