



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

Artic 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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