



SOUP

Chef Daily Soup Creation

A fresh daily creation prepared in house to accent your dining experience.

Cup 7 Bowl 9

Baked French Onion Soup 13

Caramelized yellow and red onions, leek, rich beef broth and brandy finished with emmental and gruyere cheese.

SALADS

Our salads are made using the finest ingredients. All dressings are made in house - using our own specially designed recipes uniquely paired to each salad in the Evergreen lounge.

Evergreen Caesar Salad 16

Fresh Romaine hearts topped with double smoked bacon, brioche croutons, marinated white anchovies and a medium poached egg, finished with garlic & parmesan dressing.

Add grilled chicken 7 Add sauté shrimp 9

Swiss Leaf Farm Lettuce and Beets Salad 13

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

Ocean Wise Albacore Tuna Loin 17

Black sesame crusted and pan seared wild caught tuna loin. Served on lettuce chiffonade with jalapenos & fresh mint vinaigrette.

Grilled Calamari 16

Slowly poached in a spicy white wine broth, grilled and tossed with a lemon-caper vinaigrette. Served with fresh lettuce and caperberries.

CHEF'S CHOICE

Hand crafted and perfected. Our long-lasting menu items cooked to deliver satisfaction.

Charcuterie Platter for Two 26

Local prosciutto, salami, in house smoked duck breast, double cream brie cheese, sweet gherkins, green olives and grainy mustard.

Crispy Chicken Wings 16

1 pound of chicken wings served with your choice of Chili lime, salt & pepper, tangy B.B.Q sauce or frank's hot sauce. All served with peppercorn ranch.

Mr. Charlton's Steak Sandwich 21

6oz grilled Alberta Sirloin prime cut, toasted ciabatta, tempura onion rings and cafe de Paris butter. Served with your choice of fresh cut fries, house salad or a cup of our daily soup creation.

Seafood and Chorizo Pappardelle Pasta 26

Black tiger prawns, steamed pacific baby clams, fresh chorizo crumble, vine ripe tomatoes Concassé white wine butter sauce, fresh Italian parsley, sprinkled with Grana Padano cheese.

8oz Alberta Prime Cut Sirloin Steak 33

Double smoked bacon and roasted baby red potatoes, B.B.Q infused veal jus, fresh seasonal vegetables.

Quebec Brome lake duck duo 36

Pan seared duck breast and slow roasted crispy duck leg. Served with potato rosti and a light orange-oregano scented sauce.

BISTRO STYLE PIZZA

Freshly made to order, layered with premium ingredients, baked onto our delicious house made dough and rustic tomato herb sauce.

Each additional topping 3

<i>Meat Balls</i>	<i>Spicy Salami</i>	<i>Double Smoked Bacon</i>	<i>Old Fashioned Ham</i>
<i>Mushrooms</i>	<i>Green Olives</i>	<i>Bell Peppers</i>	<i>Roasted Garlic</i>
<i>Tomatoes</i>	<i>Artichoke</i>	<i>Pesto</i>	<i>Spinach</i>
<i>Extra Mozzarella</i>	<i>Feta Cheese</i>		

Canadian Bacon 17

Locally sourced double smoked bacon, roasted mushrooms, fresh oregano, mozzarella cheese, drizzled with paprika herb oil.

Classic Italian 18

Fresh spicy Italian sausage, fire roasted red peppers, red onions, chili peppers, mozzarella cheese and Italian parsley

Hawaiian Style 18

Canadian old fashioned ham, bacon, grilled pineapple, mozzarella cheese, garnished with Italian parsley and a chili herb oil.

The Atlantic 19

Nova Scotia scallops, baby shrimp, red onions, mozzarella cheese, Italian parsley.

The Evergreen House Special 20

Homemade meatballs, locally sourced fresh pepperoni, hot banana peppers, mozzarella and Grana Padano cheese.

Classic Tomato & Basil 17

Vine ripe tomatoes, basil pesto, roasted garlic, feta and mozzarella cheese.

EVERGREEN GOURMET BURGERS

All burgers are made in house and served on a black and white toasted sesame bun. Accompanied with your choice of fresh cut fries, fresh Swiss farm lettuce salad with roasted tomato dressing, or daily soup creation.

Substitute Caesar salad 3, Poutine 3, Truffle Fries 3

Royal Canadian Lodge Classic Burger 18

Evergreen aioli, cheddar cheese, sliced red onions, vine ripe tomatoes and locally source lettuce. Add bacon 2

Alberta Farm Bison Burger 19

Green peppercorn mayonnaise, tempura onion rings, jalapenos cheddar cheese, Vine ripe tomatoes and locally sourced lettuce. Add bacon 2

Bow River Grilled Chicken Burger 17

Olive oil and herbs marinated fresh chicken breast, Canadian double cream brie cheese, and homemade creamy coleslaw. Add bacon 2

Vegetarian Burger 16

Tri colour quinoa, black beans and sweet potato, guacamole, red onions, roasted red peppers, vine ripe tomatoes, locally sourced lettuce.

FRENCH FRIES

Truffle Fries 10

French fries tossed in truffle oil, Grana Padano cheese and fresh herbs.

Duck Confit Poutine 13

House cut French fries, slowly braised duck leg, fresh Quebec cheese curds, and house made beef gravy.