



## 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 14**

Caramelized yellow and red onions, leek, rich beef broth 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.*

### **Evergreen Caesar Salad 16**

Fresh Romaine lettuce 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

### **Green Leaf Farm Lettuce and Beets Salad 13**

Roasted beets, lettuce, goat cheese crumble, fine julienne carrots, candied pecans and grilled pineapple. Drizzled with apple cider vinaigrette.

### **Ocean Wise Albacore Tuna Loin 18**

Black sesame crusted and pan seared wild caught tuna loin. Served with cucumber slaw, pickled red onions, caperberry, Japanese radishes and miso vinaigrette.

### **Fresh East Coast Steamed Mussels 19**

Garlic, shallots, Big Rock Traditional Ale, Dijon mustard, fresh parsley and fresh baked baguette. Add basket of house cut French fries 4

### **Crispy Chicken Wings 19**

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.

## CHEF'S CHOICE

*Hand crafted and perfected.*

### **Charcuterie Platter for Two 29**

Local prosciutto, salami calabrese, in house smoked duck breast, double cream brie cheese, sweet gherkins, assorted olives, grainy mustard, fresh baked parmesan baguette.

### **Wild Mushroom and Tofu Ragout 19 (v)**

Tomatoes, red bell peppers, pearl onions, red lentils finished with a curry crème fraiche and garden herbs. \*Vegan without the crème fraiche.

### **Mr. Charlton's Steak Sandwich 24**

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 28**

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.

*\*Vegetarian option available.*

### **8oz Alberta Prime Cut Sirloin Steak 34**

Double smoked bacon and roasted fingerling potatoes, B.B.Q infused veal jus, fresh seasonal vegetables. Add sauté prawns 9

**Quebec Brome lake duck duo 36**

Pan seared duck breast and slow roasted crispy duck leg. Served with confit fingerling potatoes and a light orange-oregano scented sauce.

**Fresh Skuna Bay Salmon Filet 32**

Pan seared salmon filet, cauliflower puree, roasted vine ripe tomatoes, steamed asparagus, buttered fingerling potatoes, citrus truffle vinaigrette, assorted shoots.

**Chicken Supreme 30**

Lobster and crab meat stuffed fresh oven roasted chicken breast with a citrus hollandaise sauce, herb risotto and steamed asparagus.

**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**

Pepperoni	Spinach	Double Smoked Bacon	Old Fashioned Ham
Mushrooms	Green Olives	Bell Peppers	Roasted Garlic
Tomatoes	Banana Peppers	Extra Mozzarella	Goat Cheese

**Canadian Bacon 19**

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

**Classic Italian 19**

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

**Hawaiian Style 19**

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

**The Atlantic 20**

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

**Classic Tomato & Basil 18**

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

**EVERGREEN GOURMET BURGERS**

*All burgers are made in house, served on a black & white toasted sesame bun. Accompanied with a choice of house cut pomme frite, lettuce salad with roasted tomato dressing or daily soup creation. Substitute Caesar salad 3, Poutine 3, Truffle Fries 3*

**Royal Canadian Lodge Classic Burger 19**

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

**Alberta Farm Bison Burger 20**

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 15**

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

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