

# DINNER MENU

THE EVERGREEN RESTAURANT & LOUNGE

## STARTERS

### Soup de Jour

Chef inspired daily prepared soup **7 cup | 12 bowl**

#### Fresh Beet Carpaccio Salad

Tuscan lettuce, beets, goat cheese crumble, candied pecans, apple cider and Dijon mustard vinaigrette  
**14**

#### Evergreen Caesar Salad

Romaine baby hearts, crispy prosciutto, baked brioche croutons, Grana Padano cheese, marinated anchovies, fried capers, house made creamy garlic dressing  
**16**

Add Garlic Sautéed Prawns 12  
Add Chicken Breast 9

#### Asparagus & Prosciutto Salad

Mascarpone cheese, sliced prosciutto, fresh tarragon mayonnaise, Grana Padano cheese, micro greens  
**15**

#### Classic French Onion Soup

Caramelized leek, red & yellow onions, red wine, rich beef broth, buttered crostini, melted Gruyere cheese  
**18**

#### Baked Brie & Prosciutto

Baked double Brie cheese & prosciutto wrapped in Phyllo pastry, fresh arugula, smoked tomato jam, organic honey, fleur de sel  
**15**

#### Wild Ahi Tuna

Sesame seeds, togarashi, pea shoots, wasabi vinaigrette  
**18**

#### Crispy Duck Leg Confit

Brioche crostini, thyme, red wine reduction  
**18**

### FOR SHARING

#### Steamed Fresh Atlantic Mussels

One pound of mussels, Big Rock Traditional Ale, shallots, garlic, Dijon mustard, fresh tarragon, toasted house-made focaccia  
**22**

#### Charcuterie & Artisan Cheese Platter for Two

Prosciutto, calabrese, truffle salami, smoked duck, assorted artisan cheese, grainy mustard, green olives, sweet pickles, parmesan baguette  
**36**

#### Surf & Turf Chef's Platter for Two

Pan seared fresh Atlantic salmon filet, charbroiled New York Steak, garlic prawns, creamy truffle risotto, steamed vegetables, fingerling potatoes  
(Ask your server for today's sauce)  
**72**

## BURGERS

#### Grilled Chicken Burger

Olive oil marinated chicken breast, brie cheese, coleslaw, toasted brioche bun  
**18**

#### Royal Canadian Lodge Burger

Double beef patties, white cheddar cheese, onion rings, green peppercorn sauce, pickles, tomatoes, lettuce on a toasted brioche bun  
**24**

## SIDES

**Tiger Prawns 12**  
(Six pieces)

**Garlic Sautéed Prawns 12**

**Add Chicken Breast 9**

**Truffle Parmesan Fries 4**

## MAINS

#### Soz Sirloin Steak

Gruyere cheese potato gratin, steamed vegetables, green peppercorn demi glace  
**48**

#### 10oz New York Steak

Fresh Alberta AAA beef, Truffle parmesan French fries, steamed vegetables, classic béarnaise sauce  
**44**

#### Evergreen Steak Sandwich

Marinated & charbroiled 6oz flat iron steak, toasted house-made focaccia, onion rings, café de Paris butter Choice of French fries or green salad  
**30**

#### Pappardelle

Sundried tomatoes, red onions, bell peppers, Kalamata olives, fresh basil pesto, white wine, parmesan cheese, roasted garlic  
**28**

#### Atlantic Salmon

Pan seared salmon filet, roasted parsnip, lemon puree, asparagus & cucumber salad, pickled fennel, black caviar  
**36**

#### Seafood Tagliatelle

Baby scallops, tiger prawns, mussels, clams, white wine butter sauce, arugula, gem tomatoes, chili flakes, Grana Padano cheese  
**34**

#### Lobster Stuffed Chicken Supreme

Roasted red pepper risotto, steamed asparagus, citrus hollandaise sauce  
**34**

#### Roasted Red Pepper Risotto

Wild mushrooms, asparagus, spinach, parmesan cheese  
**26**

Ask about our daily features available Sunday through Thursday.

Above prices do not include 5% GST, 18% gratuity applied for groups of 6 or more people.