



In Room Dining Dinner Menu

*There will be an 18% auto gratuity & \$5 delivery fee on all in room dining orders

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 & red onions, leek, red wine, beef broth and Gruyere cheese.

SALADS

Green Leaf Lettuce and Beets Salad 14

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

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 tiger prawns 9

Ocean Wise Albacore Tuna Loin 18

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

SHARING

Truffle Fries 10

French fries tossed in white 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.

Baked double cream Brie cheese 16

Philo pastry wrapped Brie cheese baked with candied pecans and cranberries, spicy pickled vegetables, fresh baked parmesan baguette.

Fresh East Coast Steamed Mussels 19

Garlic, shallots, Big Rock Traditional Ale, Dijon mustard, fresh parsley with 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.

Atlantic lobster & Yukon Gold potato cake 23

Panko crusted lobster, potatoes, scallions and red bell peppers with a lemon-saffron aioli and frisée lettuce.

Charcuterie Platter for Two 34

Prosciutto, spicy salami, in house smoked duck breast, Italian pancetta, double cream Brie cheese, Havarti jalapenos cheese, spicy pickled vegetables, sweet gherkins, assorted olives, grainy mustard, fresh baked parmesan baguette and poppy seeds crackers.

MAIN

Wild Mushroom and Tofu Ragout 19 (v)

Tomatoes, red bell peppers, pearl onion, red lentils, finished with a curry mayonnaise and garden herbs. *Vegan without the creme fraiche.

Mr. Charlton's Steak Sandwich 24

6oz grilled Alberta Sirloin prime cut, toasted ciabatta, tempura onion rings and Café 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 29

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

**Vegetarian option available.*

Fresh Skuna Bay Salmon Filet 34

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

Oven Roasted Chicken Supreme 34

Lobster and crab meat stuffed fresh chicken breast, homemade citrus hollandaise sauce, herb risotto steamed asparagus.

8oz Alberta Prime Cut Sirloin Steak 36

Double smoked bacon and roasted local farm fingerling potatoes, B.B.Q infused veal jus, golden beets and organic rainbow carrots, fried paprika onions.

Add sauté tiger prawns 9

Quebec Brome Lake Duck Duo 38

Pan seared duck breast and slow roasted crispy duck leg, confit fingerling potatoes, served with a light orange-oregano scented sauce, golden beets and organic rainbow carrots.

EVERGREEN GOURMET BURGERS

All burgers are made in house, served on a black and white toasted sesame bun.

Accompanied with a choice of house cut pomme frites, 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, Havarti jalapenos cheese, vine ripe tomatoes and locally sourced lettuce. *Add bacon 2*

Bow River Grilled Chicken Burger 18

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

Vegetarian Burger 16

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

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