



EVERGREEN DINNER MENU

Starters

Evergreen signature fire roasted tomato soup

Accented with basil oil, heavy cream drizzle and smoked bacon

Cup 8

Bowl 10

Soup of the day

A fresh daily creation to accent your dining experience

Cup 7

Bowl 9

Grilled Calamari 14

Slowly poached in a spicy herb and white wine broth, grilled and tossed in a roasted garlic, capers and lemon vinaigrette, crispy lettuce, kalamata olives, tapenade, tzatziki sauce.

Evergreen Caesar salad 15

Romaine hearts, garlic & parmesan dressing, crispy pancetta, brioche croutons, medium poached egg, marinated white anchovies, grilled lemon and cheese crisp

Add Chicken 7

Add Shrimp 9

Fresh Tuscan lettuce and beets salad 13

Feta cheese, fine julienne carrots, candied pecans, apple cider vinaigrette

Red Vine ripe tomato and bocconcini cheese salad 13

Tuscan lettuce chiffonade, house made basil oil, balsamic reduction, Kalamata olives, fleur de sel

Herbal game pâté 14

House made game pâté, consisting of duck livers, fresh herbs, and cracked peppercorns, wrapped in bacon then slowly braised. Served with gherkins, green olives and fresh grilled baguette

Atlantic lobster and crab cake 21

Panko, fresh fennel-lemon and cucumber salad, saffron aioli and assorted micro green

Charcuterie platter 28

Valbella's cured bison, house made game pate, smoked duck breast and artisan cheese, served with gherkins, green olives, grainy mustard and fresh grilled baguette

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



THE EVERGREEN restaurant

Entrées

Select AAA Alberta Beef

All cuts are served with assorted seasonal vegetables

8 oz. Filet of beef tenderloin 44

Yukon gold potato, blue cheese pave, shallots & red wine butter, veal jus

Harmony Farm Alberta AAA prime sirloin cut 8 oz. 34 and 6 oz. 28

Charbroiled and Herb butter brushed lightly with B.B.Q infused veal jus, pomme anna

Ribeye steak 38

A 10 oz. charbroiled and herb butter brushed ribeye steak, Yukon gold potato and blue cheese pave, veal jus reduction

Add Madagascar green peppercorn brandy sauce 4

Add sauté shrimp 9

Alberta elk striploin 44

Pan seared tender elk medallions, braised fresh wild mushroom, pomme anna, port wine and shallots reduction

Pan seared fresh Yukon Arctic Char 34

Tiger prawns, cauliflower puree, steamed asparagus, oven roasted vine ripe tomato, citrus and truffle vinaigrette and assorted micro greens

Wild fresh Icelandic cod fillet 33

Baked in white wine and lemon, pesto risotto, fresh steamed Manila clams, Pernod-tomato broth

Quebec Brome Lake duck a l' orange 36

Pan seared duck breast, slow roasted crispy duck leg, orange and Grand Mariner sauce, Pomme Anna

Pan seared chicken supreme 29

Chicken breast stuffed with Noble Meadow goat cheese & roasted pancetta served with fresh wild mushroom and leek creamy risotto, fresh steamed asparagus paprika oil

Vegetarian

House made fettuccini 26

Creamy truffle pesto, cherry tomato, artichokes, roasted red peppers, Grana Padano cheese

Garden creamy risotto 26

Fresh wild mushroom, Spinach, peas, poached grape tomato, steamed asparagus, fresh herbs, Grana Padano cheese and cheese crisp

Vegan stew 24

Marinated tofu, pearl onions, wild mushrooms, stewed baby tomato, served with a warm curry vegetable quinoa salad, steamed asparagus and assorted micro greens

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