



THE EVERGREEN
restaurant

LUNCH

Soup of the Day

9

BBQ Chicken Wings

Carrots, Celery & Ranch Dipping Sauce

14

Arugula and Mixed Greens

Grape Tomatoes, Strawberries, & Candied Walnuts

House Made Pear-Fennel Dressing

10

Add Goat Cheese Pockets \$3

Caesar Salad

Creamy Garlic & Parmesan Dressing

With Walnut Melba Bread

11

Add Chicken \$4

Cobb Salad

Snap Peas, Vine Ripe Tomatoes, Green Onions, Avocado

Bocconcini, Boiled Egg, Mixed Greens & Tahini Garlic Lemon Dressing

14

Add Chicken \$4

Smoked Salmon Bagel

Topped with Cream Cheese, Red Onions & Capers

Choice of Mixed Greens or Soup of the Day

14

Grilled Chicken Club Wrap

Grilled Chicken Breast, Back Bacon, Iceberg Lettuce, Tomatoes, Monterey Jack Cheese

With Light Buttermilk Ranch Dressing

Choice of Sweet Potato Fries or Soup of the Day

14

Canadian Haddock & Chips

Two Tender Pieces of Haddock Lightly Coated in Beer Batter

With Hand-cut Organic Fries & House Made Tartar Sauce

18

6 oz Alberta Striploin Steak Sandwich

Charbroiled with Fried Onions & Gratinee Mozzarella on Garlic Bread

Choice of Sweet Potato Fries or Mixed Greens

18

8 oz Certified Angus Beef Burger

Topped with Cheddar Cheese, Iceberg Lettuce, Vine Ripe Tomato & Onion

On a Kaiser Bun with Mustard and Hamburger Relish

Choice of Sweet Potato Fries or Mixed Greens

15

Add Mushrooms, Back Bacon \$2 each

Our Kitchen is Your Kitchen

If you have a dietary restriction, please alert your server and our talented team of chefs will do their best to accommodate your request

Prices subject to GST and Service Charge

Parties of 8 or more will incur an automatic 17% service charge

DESSERT

Blackberry Almond Cheesecake

Almond Brittle, Fresh Blackberry Coulis
10

Orange Cardamom Crème Brulee

Fresh Fruit & Langue Doree
10

Apple Mille-Feuille

Warm Apple – Cranberry Filling, Cinnamon Phyllo Pastry
Maple Ice Cream & Candied Pecans
10

Dark & White Chocolate Mousse Pyramid

Premium Callebaut Chocolate, Toblerone Base
Berries and Blackberry Couli
10

House Made Ice Cream or Sorbet

Seasonal Flavours
Chocolate, Pistachio Biscotti
Fresh Fruit Garnish
8

Cheese Plate for Two

Chef's Selection of four Cheeses
Fresh Fruit, Cheese Crackers, House Made Walnut Melba Toast
18

BEVERAGES

Coffee or Tea	2.50	Tomato Juice	4.00
Espresso	3.25	Milk	3.00
Cappuccino, Latte, Mocha	3.75	Bottled Spring Water	4.00
Hot Chocolate	3.00	San Pellegrino Mineral Water	4.00
Chocolate Milk	3.00	Tropicana Juice (Orange, Apple, Grapefruit)	4.00