



**Evergreen Restaurant Breakfast Menu  
available 6:30am-11:30am**

**Royal Canadian lodge Classic 17.00**

Two (2) Fresh eggs any style, savoury Yukon gold potatoes,  
Two (2) country breakfast sausage, two (2) bacon strips,  
Choice of bagel or toast

**Mountain Sunrise Omelette 16.00**

Three (3) Fresh eggs omelette with red peppers,  
Mushrooms, tomatoes, green onions, ham and cheese, Yukon gold potatoes  
Choice of bagel or toast

**Healthy Hiker's Breakfast 14.00**

Fresh fruit salad, mango-orange coulis, maple granola, two (2) eggs any style,  
local farm yogurt and multigrain toast

**Evergreen Breakfast Sandwich 13.00**

One over easy egg, black forest ham, lettuce, vine ripe tomato,  
cheddar cheese and mayonnaise piled high on toasted English muffin,  
Served with Yukon gold potatoes.

**Atlantic Smoked salmon bagel 17.00**

Pickled onions, caper berries, light dill Philadelphia cream cheese,  
Served with Yukon gold potatoes, fresh fruit.

**Blueberry or strawberry Buttermilk Pancakes 12.00**

Three (3) Fluffy buttermilk pancakes with your choice of flavors.

**Chorizo Eggs Benedict 17.00**

Two (2) Farm fresh poached eggs served on chorizo sausage patties,  
roasted red peppers, guacamole, Hollandaise sauce  
Served with Yukon gold potatoes.

***The Evergreen poached eggs 14.00***

*Crispy Yukon gold potato cake, two (2) soft poached eggs,  
Braised spinach, leek and bell peppers,  
Spicy tomato sauce, fresh arugula.*

**Southwestern style breakfast burrito 16.00**

flour tortilla, green onions, bell peppers,  
Chorizo sausages, scramble eggs, cheddar cheese,  
In house made fresh salsa, refried black beans.  
Served with Yukon gold potatoes.

**Classic French Toast 14.00**

Two (2) thick slices of brioche bread served with strawberry compote  
Quebec maple syrup and fresh daily fruit

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



### Enhance your breakfast

Egg any style	3.00	Bagel and cream cheese	5.00
Grilled tomato	4.00	Danishes or Croissants	2.00 each
Savory wedge breakfast potatoes	4.00	Muffins	1.50 each
Bacon strips, 4 pieces	5.00	Toast, 2 pieces	3.00
Country breakfast sausage (3)	4.25	Gluten-free bread, 2 pieces	4.00
2 oz. smoked salmon	6.00	Blueberry pancake (1)	4.00
Bowl of strawberries	8.00	Hot oatmeal	8.00
Fruit salad	5.00	Cereal and Milk	6.00
Fruit yogurt	4.00		

### Beverages

Coffee	3.50
Tazo tea	3.50
Hot chocolate	4.50
Almond milk	4.00
Glass of milk	3.50
Fruit juice	3.00
(apple, orange, cranberry, pineapple, ruby red grapefruit)	
Sparkling mineral water, 750ml	6.75

Our kitchen is your kitchen

Should you wish an item not found on our menu,  
Please tell your server and we will do our best to accommodate your request

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THE EVERGREEN  
restaurant

## Evergreen Restaurant Breakfast Buffet

Continental Breakfast 16

Seasonal variety of fruit,  
pastries, yogurt and cereal

Full Breakfast 24

Includes scrambled eggs,  
Buttermilk pancakes, bacon and sausages

Special dietary options  
available upon request

Breakfast Buffet is served with  
Starbucks coffee  
Tazo tea and/or Tropicana Juice

Buffet is available between

6:30am to 10:00am

*(Our buffet is subject to availability)*

As part of our commitment to environmental awareness our culinary team uses  
locally sourced, organic or sustainable ingredients wherever possible  
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## EVERGREEN RESTAURANT LUNCH MENU

### Soups and Salads

#### Evergreen Signature Fire Roasted Tomato Soup

Accented with a basil oil, heavy cream drizzle and smoked bacon

Cup 8      Bowl 10

#### Daily Soup of the day

A fresh daily creation to accent your lunch experience

Cup 7      Bowl 9

#### House cut French fries & truffle

Truffle oil, grana Padano cheese, fresh herbs. 10

#### Evergreen classic poutine 12

House cut French fries, fresh Quebec cheese curds, rich beef gravy.

#### Evergreen Caesar Salad 15

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

Add grilled chicken 7

Add sauté shrimp 9

#### Fresh Tuscan lettuce and arugula beets salad 13

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

#### Red Vine ripe tomato & Bocconcini cheese salad 13

Tuscan lettuce chiffonade, house made fresh basil oil, Kalamata olives, roasted garlic cloves, balsamic reduction, fleur de sel.

#### Crispy chicken wings slate 16

1 pound served with choice of flavour: Chili lime, salt & pepper, tangy B.B.Q sauce or frank's hot sauce.

All served with peppercorn ranch.

### Flatbread

#### Baked Tomato Flatbread 15

Fresh vine ripe tomato, Kalamata olives tapenade, fresh basil oil, mozzarella, arugula, fleur de sel.

#### Meat flatbread: 15

Cream cheese and sour cream spread, roasted onions, local double smoked bacon, fresh chives.

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**Evergreen Gourmet Burgers**

All burgers are made in house served on a black and white sesame toasted bun. Accompanied with your choice of fresh cut Pomme frites, fresh Tuscan lettuce salad with roasted tomato dressing, or daily soup creation.

Substitute Caesar salad 3, poutine 3

**Royal Canadian Lodge Burger 18**

Hand pressed burger, charbroiled, Evergreen grill sauce, topped with tomato, sliced red onion, dill pickle and finished with cheddar cheese.

Add bacon 2

**Alberta farm Elk Burger 19**

Charbroiled, garlic sauce, fresh lettuce, sliced tomato and red onions, dill pickle.

Add cheddar cheese 2 Add bacon 2

**Fresh Atlantic salmon burger 19**

Miso aioli, red onions, green onions, fried capers, micro greens.

**Alberta farm bison burger 19**

Green peppercorn mayonnaise, jalapenos cheddar cheese, house made onion rings, lettuce and tomato.

**Bow River Grilled Chicken burger 17**

Olive oil & fresh herbs marinated grilled chicken breast, Canadian double cream brie cheese, home made creamy coleslaw.

Add bacon 2

**Vegetarian burger 16**

Tri colour Quinoa, black beans, Guacamole, Red onions, roasted red peppers, arugula.

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## EVERGREEN DINNER MENU

### Starters

#### Evergreen signature fire roasted tomato soup

Accented with basil oil, heavy cream drizzle and smoked bacon

Cup 8      Bowl 11

#### Soup of the day

A fresh daily creation to accent your dining experience

Cup 7      Bowl 10

#### 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

#### Classic baked French Onion soup 14

Caramelized red and yellow onions, leek, rich beef broth, red wine, Emmental and gruyere cheese

#### Atlantic lobster and crab cake 21

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

#### Charcuterie platter 28

Local cured meat, house made game pate, smoked duck breast and artisan cheese, served with gherkins, green olives, grainy mustard and fresh grilled baguette

#### House Made cheese Fondue for Two

White wine, Gruyere and Emmental cheese, French baguette

6oz (starter) \$24

12oz (Main) \$48

Add: steamed potatoes \$6, Fresh seasonal vegetable \$9

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## 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

#### Fresh Yukon Arctic Char 34

Savoy cabbage, local Double smoked bacon, whipped potatoes, chardonnay beurre blanc assorted micro greens

#### Seafood Medley 36

Pan seared east coast scallops and tiger prawns, 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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**Red Wine by the Glass – 5oz.**

Jackson Triggs Cabernet, Canada 9  
Sur de Los Andes Malbec, Argentina 9  
Quails Gate, Pinot Noir, Okanagan Valley, B.C, Canada 12

**White wine by the Glass – 5oz**

Grey Monk Chardonnay, Okanagan Valley, B.C, Canada 10  
Peninsula Ridge Sauvignon Blanc, Niagara Peninsula, Ontario, Canada 11  
Mission Hill Pinot Blanc, Okanagan Valley, B.C, Canada 9  
Mission Hill Pinot Grigio, Okanagan Valley, B.C, Canada 9

**Rose Wine by the glass – 5oz**

Beringer White Zinfandel, California, USA 8

**Sparkling wine by the glass**

Freixnet Cordon Negro, Penedes, Spain 11

**Bottle White Wine – 750ml**

Gray Monk Riesling, Okanagan Valley, B.C, Canada 46  
Beringer White Zinfandel, California, USA 30  
Gray Monk “Unwooded” Chardonnay, Okanagan Valley, B.C, Canada 45  
Quail’s Gate, Chardonnay, Okanagan Valley, B.C, Canada 49  
Mission Hill Pinot Grigio, Okanagan Valley, B.C, Canada 42  
Mission Hill Pinot Blanc, Okanagan Valley, B.C, Canada 40  
Peninsula Ridge Sauvignon Blanc, Niagara Peninsula, Ontario, Canada 48

**Champagne and Sparkling Wine**

Freixnet Cordon Negro, Penedes, Spain -375ml 19  
Guisti Prosecco, Veneto, Italy-750ml 48  
Moet & Chandon Imperial Brut, Champagne, France-750ml 120

**Bottle Red Wine-750ml**

Louis Latour, Pinot Noir, Burgundy France 55  
Quail’s Gate Pinot Noir, Okanagan Valley, B.C, Canada 60  
Norman Hardy, Pinot Noir, Prince Edward Country, Ontario, Canada 83  
Burrowing Owl Cabernet Franc, Okanagan Valley, B.C, Canada 85  
Jackson Triggs Cabernet Sauvignon, Canada 35  
Sandhill Merlot, Okanagan Valley, B.C, Canada 46  
Gray Monk Odyssey Merlot, Okanagan Valley, B.C, Canada 68  
Greg Norman Shiraz, South Australia 50  
Blasted Church Syrah, Okanagan Valley, B.C, Canada 60  
Castiglione Frescobaldi Chianti, Italy 38  
Sur de Los Andes Malbec, Argentina 38  
Four Vines Zinfandel, Lodi, California 52  
Osoyoos Larose, Le Grand VIN Meritage, Okanagan Valley, B.C, Canada 105

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