



THE EVERGREEN  
restaurant

**Royal Canadian Lodge Classic 17**

Fresh eggs any style (2), Yukon gold potatoes, beef and pork sausages and thick cut bacon strips, served with your choice of toast.

**Evergreen Skillet 16**

Two medium poached eggs, double smoked bacon, duck confit, roasted potatoes, fresh cheese curds, hollandaise sauce, finished with a hot sauce drizzle.

**Mountain Sunrise Omelette 16**

Three fresh eggs with red bell peppers, vine ripe tomatoes, green onions, Old-Fashioned ham, cheddar cheese, served with Yukon gold potatoes and your choice of toast.

**Healthy Hiker's Breakfast 14**

Two eggs any style, multigrain toast, Bles-wold vanilla yogurt, house made fresh fruit salad topped with mango-orange coulis and crunchy granola.

**Vanilla Yoghurt Parfait 12**

Layers of Bles-wold vanilla yoghurt, wild blueberries and strawberry compote with supreme crunchy granola and fresh bananas.

**Evergreen Breakfast Sandwich 14**

Savory buttermilk biscuit, home made maple sausage patty, fried egg with crispy lettuce, vine ripe tomatoes, cheddar cheese and HP mayonnaise. Served with roasted Yukon gold potatoes.

**Smoked Salmon Bagel 16**

Pickled onions, capers, and Philadelphia cream cheese on top of a toasted 'Everything' Bagel.

**Traditional Eggs Benedict 16**

Freshly carved Old-Fashioned ham, two farm fresh poached eggs, toasted English muffin, topped with hollandaise sauce. Served with Yukon gold potatoes.

*Substitute ham for smoked salmon 4*

*Substitute ham for spinach and roasted red peppers for a vegetarian option.*

**Chorizo Eggs Benedict 17**

Two farm fresh poached eggs served on chorizo sausage patties, roasted red peppers and guacamole, on top of a toasted English muffin, finished with Hollandaise sauce. Served with roasted Yukon gold potatoes.

\*Gluten free bread available upon request\*

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



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**Southwestern Style Breakfast Burrito 16**

Large flour tortilla filled with sautéed green onions, bell peppers, chorizo sausages, scrambled eggs and cheddar cheese, served with Yukon gold potatoes, House made fresh salsa and refried black beans.

**Classic French Toast 14**

Locally made thick sliced brioche, house made strawberry compote, maple sugar. Served with 'Quebec camps' maple syrup and daily fresh fruit.

**Traditional Belgian Waffle 14**

Topped with vanilla scented whipped cream, fresh assorted, bananas and a maple syrup drizzle.

## Enhance your Breakfast

**Side Dishes**

Fruit Salad 5

Fruit yogurt 4

Cereal with milk 6

Hot oatmeal 8

Toast 3

Bagel with cream cheese 5

Gluten-free bread 4

Egg any style (1 egg) 1.5

Grilled tomato 4

Savory wedge breakfast potatoes 4

Bacon strips (3 strips) 5

Country breakfast sausage (4) 4.25

Smoked ham 5

Smoked Salmon 8

**Beverages**

Coffee 3.75

Tazo Tea 3.75

(ask server for selections)

Hot Chocolate 4.50

Almond Milk 4

2% Milk 3.50

Fruit Juice 4

(orange, apple, pineapple, cranberry, ruby red grapefruit)

Sparkling water 750ml 6.75

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## **SOUP**

### **Chef Daily Soup Creation**

A fresh daily creation prepared in house to accent your dining experience.

Cup 7      Bowl 9

## **SALADS**

*Our salads are made using the finest ingredients. All dressings are made in house - using our own specially designed recipes uniquely paired to each salad.*

### **Baby Spinach and Swiss Leaf Salad 13**

Radicchio, sous vide watermelon, orange filet, toasted pumpkin seeds, goat cheese and raspberry 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

### **Swiss Leaf Farm Lettuce and Beets Salad 13**

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

### **Ocean Wise Albacore Tuna Loin 17**

Black sesame crusted and pan seared wild caught tuna loin. Lettuce, caperberry, Japanese radishes, jalapenos and fresh mint vinaigrette.

### **Fresh East Coast Steamed Mussels 19**

Garlic, shallots, Big Rock Traditional Ale, Dijon mustard, fresh parsley and fresh baked baguette. Add basket of house cut French fries 4

### **Crispy Chicken Wings 16**

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.

## **CHEF'S CHOICE**

### **Charcuterie Platter for Two 28**

Local prosciutto, salami calabrese, in house smoked duck breast, double cream brie cheese, sweet gherkins, assorted olives, grainy mustard, fresh baked parmesan baguette.

### **Wild Mushroom and Tofu Ragout 19 (v)**

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

**Mr. Charlton's Steak Sandwich 21**

6oz grilled Alberta Sirloin prime cut, toasted ciabatta, tempura onion rings and cafe 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 28**

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

*\*Vegetarian option available.*

**8oz Alberta Prime Cut Sirloin Steak 33**

Double smoked bacon and roasted baby red potatoes, B.B.Q infused veal jus, fresh seasonal vegetables and fried paprika onions.

Add sauté tiger prawns 9

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**Quebec Brome lake duck duo 36**

Pan seared duck breast and slow roasted crispy duck leg, confit baby red potatoes, served with a light orange-oregano scented sauce.

**Fresh Skuna Bay Salmon Filet 32**

Pan seared salmon filet, cauliflower puree, roasted vine ripe tomatoes, steamed asparagus, buttered fingerling potatoes, citrus truffle vinaigrette, local micro greens.

**BISTRO STYLE PIZZA**

*Freshly made to order, layered with premium ingredients, baked onto our delicious house made dough and rustic tomato herb sauce.*

**Each additional topping 3**

Pepperoni	Spinach	Double Smoked Bacon	Old Fashioned Ham
Mushrooms	Green Olives	Bell Peppers	Roasted Garlic
Tomatoes	Banana Peppers	Extra Mozzarella	Feta Cheese

**Canadian Bacon 17**

Locally sourced double smoked bacon, roasted mushrooms, fresh oregano, mozzarella cheese, drizzled with paprika herb oil.

**Classic Italian 18**

Fresh spicy Italian sausage, fire roasted red peppers, red onions, chili peppers, mozzarella cheese and Italian parsley

**Hawaiian Style 18**

Canadian old fashioned ham, bacon, grilled pineapple, mozzarella cheese, garnished with Italian parsley and a chili herb oil.

**The Atlantic 19**

Nova Scotia scallops, baby shrimp, red onions, mozzarella cheese, Italian parsley.

**Classic Tomato & Basil 17**

Vine ripe tomatoes, basil pesto, roasted garlic, feta and mozzarella cheese.

**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 frite, lettuce salad with roasted tomato dressing or daily soup creation. Substitute Caesar salad 3, Poutine 3, Truffle Fries 3*

**Royal Canadian Lodge Classic Burger 18**

Evergreen aioli, cheddar cheese, sliced red onions, vine ripe tomatoes and locally source lettuce. Add bacon 2

**Alberta Farm Bison Burger 19**

Green peppercorn mayonnaise, tempura onion rings, jalapenos Havarti cheese, Vine ripe tomatoes and locally sourced lettuce. Add bacon 2

**Bow River Grilled Chicken Burger 17**

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 potato, guacamole, red onions, roasted red peppers, vine ripe tomatoes, locally sourced lettuce.

**FRENCH FRIES****Truffle Fries 10**

French fries tossed in white truffle oil, Grana Padano cheese and fresh herbs.

**Duck Confit Poutine 14**

House cut French fries, slowly braised duck leg, fresh Quebec cheese curds and house made beef gravy.

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