

BREAKFAST MENU

THE EVERGREEN RESTAURANT & LOUNGE

Berry Bliss Yogurt Bowl

Creamy Greek yogurt base, house-made granola, crunchy blend of chia, pumpkin, & sunflower seeds, dried apricots & cranberries, fresh banana slices, vibrant berry compote

18

Garden Fresh Fruit Plate

A rainbow of ripe, seasonal fruits (GF, DF, V)

11

Artisan Avocado Toast

Toasted sourdough bread topped with fresh avocado, tomatoes, seed mix, extra virgin olive oil (DF, V)

19

Add Poached Egg 2.50 | Smoked Salmon 9

Steel-Cut Oatmeal

Bananas, berries, superfood seed mix, coconut flakes

13

Madame Montréal

Montréal smoked meat, Swiss cheese & béchamel on Brioche bread, topped with a fried egg

22

Morning Lox

Toasted everything bagel layered with silky smoked salmon, soft scrambled eggs, & whipped dill cream cheese, served with extra crispy golden potatoes

22

Atlantic Royale

Two Poached free-range eggs, artisan smoked salmon over a toasted English muffin, velvety hollandaise and fresh dill, served with extra crispy golden potatoes

22

Maple Dream French Toast

Brioche soaked in cinnamon & maple custard, Saskatoon berries, drizzle of lemon mascarpone & Québec maple syrup

19

Add Bacon 6

Golden Velvet Pancakes

Fluffy buttermilk pancakes, brûlée banana & toasted walnuts

18

Add Bacon 6

Apple Waffle

Belgian waffle topped with house-made red berry compote & warm cinnamon apples

17

Evergreen Classic

Two free run eggs any style, crispy potatoes, Applewood-smoked bacon, maple pork sausage, and choice of artisanal toast

24

Black Forest Benedict

Toasted English muffin topped with Black Forest ham, two poached free-range eggs, classic hollandaise, served with extra crispy golden potatoes

Substitutions: Sautéed spinach and mushrooms

21

Make Your Own Breakfast Omelet

Three Free-run eggs, including a choice of three ingredients. Additional items at \$1 each. Choose from: Black Forest Ham, Pork Sausage, Old White Cheddar Cheese, Green Onion, Forest Mushrooms, Baby Spinach, Bell Pepper or Tomato. Served with crispy potatoes and a choice of artisanal toast

22

SIDE DISHES

One Egg Any Style 2.50
Applewood-Smoked Bacon 6.50
Artisan Smoked Salmon 9

Pork Maple Sausage 6.50
Mixed Berries 10.50
Artisanal Toast 5

Extra Crispy Potatoes 6
Bagel with Cream Cheese 7.50
Bowl of Cereal with Milk 7

EVERGREEN DINNER MENU

AVAILABLE DAILY FROM 4PM TO 10PM

STARTERS

Gazpacho Andaluz

Chilled Spanish soup served with olives, garlic croutons, anchovies, cucumber (DF)
15

Canadian Lake Trout Tartare

Cured Trout, avocado, taro chips, compressed cucumber, puffed quinoa, lemon zest (GF, DF)
21

Salad Rouge

Roasted beets, goat cheese, walnuts, hibiscus infused apple, pickled beet purée (GF)
16

The Royal Charcuterie Board

Premium cured meats, complemented by hand-selected cheeses
19

Velvety Burratini

Heirloom tomatoes, Québec maple-poached peaches, baby basil, pickled pumpkin seeds (GF)
22

Prince Edward Island Mussels

Italian Chorizo, Arrabbiata sauce, toasted artisan baguette
19

MAINS

Slow Cooked Lamb Shanks

Spinach spaetzle, cherry tomatoes, red wine sauce
42

Cavatelli Al Saffron

Homemade pasta, shrimp, New England clams, scallops, calamari
38

Sticky Pork Belly

Cauliflower purée, sweet potato, pickled mustard apple
39

Free-Range Roast Chicken

Creamy polenta, confit carrots, chicken jus
34

Atlantic Salmon

Sundried tomatoes, hoisin glazed bok choy, pancetta, orzo
42

Wild Forest Mushroom Risotto

Mascarpone, pecorino cheese, Parmigiano Reggiano
37

Rigatoni Al Ragù Di Carne

Alberta beef, Tomato San Marzano, pecorino cheese
31

ALBERTA BEEF

Prime Cut Sirloin 8oz

43

AAA Striploin 10oz

47

Braised Beef Short Rib

46

AAA Rib Eye 14oz

65

Served with Café de Paris butter & crispy onions

ADD 2OZ SAUCES FOR \$3

Beef Jus OR Argentine Chimichurri

SIDES

Roasted Carrots 10

Argentine chimichurri

Spinach Spaetzle 9

Grana Padano sauce

Mixed Greens 8

(GF, DF)

French Fries 9

Kimchi aioli

Mashed Potatoes 10

DESSERT

Citrus Semifreddo

13

New York Cheesecake

13

Saskatoon Berry Pie

12

Homemade Sorbet

9

Ask about our daily features available Sunday through Thursday.

Above prices do not include 5% GST, 18% gratuity applied for groups of 6 or more people.

DAILY SPECIALS

EVERGREEN RESTAURANT & LOUNGE

Sunday

BURGER & BEER \$22

*All burgers served with fries or salad
Includes a domestic beer*

Sulphur Beef Burger

Two Patties, Korean BBQ, Pepper
Jack Cheese, Maple Bacon,
Caramelized Onion, Pickles,
Tomato, Lettuce, Brioche Bun

Cajun-Style Chicken Sandwich

Thick-Cut Boneless Chicken Thighs,
Crisp Apple Slaw, Pickles, Brioche Bun

Monday

PASTA \$16

Rigatoni Bolognese

Hearty Rigatoni, Savoury Beef &
Tomato Ragù

Salmon Pesto Penne

Al Dente Penne, Basil Pesto, Seared
Salmon, Creamy Ricotta, Oven-
Roasted Cherry Tomatoes

White Wine Chicken Fettuccine

Fettuccine, White Wine & Fresh Herb
Cream Sauce, Tender Chicken
Strips, Parmesan

Eggplant Lasagna

Layers of Roasted Eggplant,
Rich Tomato Sauce, Melted Cheese

Tuesday

TACO NIGHT \$14

Three freshly prepared tacos per
order,
served on your choice of soft white
corn or flour tortillas, topped with
crisp red cabbage, fresh cilantro,
onions, and a hint of jalapeño

Pork Carnitas

Tender Slow-Cooked Pork,
Tomatillo Salsa Verde

Chorizo

Smoky Mexican-Style Sausage,
Rich Chipotle Crema

Beef Taco

Juicy Seasoned Beef Strips,
Onion, Cilantro, Red Salsa

Wednesday

PIZZA \$16

Margherita Pizza

San Marzano Tomato Sauce, Fresh Basil,
Burrata, Drizzle of Pesto

Pepperoni Pizza

San Marzano Tomato Sauce, Pepperoni, Mozzarella

BBQ Chicken Pizza

Barbecue Sauce, Chicken, Bacon, Fresh Onions,
Green Peppers, Mozzarella, Cheddar Cheese

Hawaiian Pizza

Sweet Pineapple, Smoky Ham,
Mozzarella, Tomato Sauce

Thursday

POUTINE \$14

Golden, crispy fries smothered in fresh cheese curds
and our rich, savoury house-made gravy

Classic Québécois

Squeaky Cheese Curds, Hearty Beef Gravy

Pulled Pork BBQ

Tender Slow-Cooked Pulled Pork,
Smoky BBQ Sauce, Tangy Pickled Onions

Montreal Smoked Meat

Montreal-Style Smoked Pastrami,
Zesty Dijon Mustard



THE EVERGREEN
restaurant