



# 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**

### Velvety Burratini

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

### The Royal Charcuterie Board

Premium cured meats, complemented by hand-selected cheeses  
**19**

### 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 Soz

**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

### Mixed Greens 8

(GF, DF)

### Spinach Spaetzle 9

Grana Padano sauce

### 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

### 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

### 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

### 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