

Royal Canadian Lodge Classic 17

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

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.

Smoked Salmon Bagel 17

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.

Classic French Toast 14

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

Traditional Belgian Waffle 14

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



Enhance your Breakfast

Side Dishes

Fruit Salad 6, Fruit yogurt 4
Cereal with milk 6
Hot oatmeal 8
Toast 4,
Gluten-free bread 4.5
Bagel with cream cheese 6
Egg any style (1 egg) 2
Grilled tomato 4
Savory breakfast potatoes 5
Bacon strips (3 strips) 5.5
Country breakfast sausage (4) 4.50
Smoked Salmon 9

Beverages

Coffee **4.00**Tazo Tea **4.00**(ask Server for selections)
Hot Chocolate **4.50**2% Milk **3.50**, Almond Milk **4**Fruit Juice **4.25**(orange, apple, pineapple, cranberry, ruby red grapefruit)



SOUP

Chefs' Daily Soup Creation

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

Cup 7 Bowl 9

SALAD

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

SHARING

Truffle Fries 10

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

Baked double cream Brie cheese 14

Philo pastry wrapped Brie cheese baked with candied pecans and cranberries, spicy pickled vegetables, fresh baked parmesan baguette.

Crispy Chicken Wings 19

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.

MAIN

Wild Mushroom and Tofu Ragout 19 (v)

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

8oz Alberta Prime Cut Sirloin Steak 38

Double smoked bacon and roasted local farm fingerling potatoes, B.B.Q infused veal jus, golden beets and organic rainbow carrots, fried paprika onions.

Add sauté tiger prawns 9

Fresh Skuna Bay Salmon Filet 34

Pan seared salmon filet, roasted vine ripe tomatoes, steamed asparagus, buttered fingerling potatoes, citrus truffle vinaigrette, assorted shoots

Oven Roasted Chicken Supreme 34

Lobster and crab meat stuffed fresh chicken breast, Jus lie, roasted local farm fingerling potatoes, steamed asparagus.

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

Royal Canadian Lodge Classic Burger 19

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

Vegetarian Burger 16

Tri colour quinoa, black beans and sweet potatoes, guacamole, red onions, roasted red peppers, vine ripe tomatoes, locally sourced lettuce.

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