

**JEUNE AT HEART!**

**LAC LE JEUNE**  
RESORT

**EVERGREEN BISTRO & BAR**



**CHARCUTERIE - \$30**

Local artisan cured meats and cheese, preserves, pickled vegetables, fresh and dried fruit,  
Raincoast crisps

**HONEY ROASTED BEET SALAD - \$10/\$20**

Wild Arugula, Happy Days goat cheese, orange tarragon vinaigrette, snap peas,  
toasted hazelnuts  
Add chicken breast - \$6

**GRAPES AND GREENS - \$10/\$20**

**GF**

Artisan lettuce blend, roasted red grapes, gouda, candied walnuts,  
granny smith apple, champagne vinaigrette  
Add chicken breast - \$6

**BISON SLIDERS (3) - \$14**

Bacon jam, cheddar cheese, Roma tomato, garlic aioli

**LEMON & THYME CHICKEN BREAST - \$25**

**GF-NF**

Herb caper butter, confit fingerling potatoes,  
sauteed seasonal vegetables, house pickled beets

**CRISPY PORK BELLY PORCHETTA - \$23**

**GF-DF**

Apple cider rosemary glaze, wild rice pilaf, toasted hazelnuts  
Sauteed Seasonal Vegetables

**MOROCCAN BRAISED BEEF - \$27**

Espresso cinnamon demi glace, Yukon potato mash, sauteed seasonal vegetables,  
dried dates, and apricots

**ROASTED ITALIAN VEGETABLE RISOTTO - \$22**

**GF-NF-VG**

Vegetable stock, white wine, parmigiano reggiano, Extra virgin olive oil, herb roasted Roma  
tomato, balsamic reduction, micro herbs

## **JEUNE AT HEART!**

### **SIPS**



#### **DEALCOHOLIZED WINE**

##### **WHITE**

**LAUTUS | SAUVIGNON BLANC - \$68**

South Africa

**LOXTON | SEMILLON CHARDONNAY - \$45**

Australia

**LIETZ | REISLING - \$60**

Germany

##### **ROSE**

**LAUTUS | ROSE - \$68**

South Africa

**BOTTEGA | SPARKLING ROSE - \$55**

Italy

##### **RED**

**SANGRE DE TORO | RED BLEND - \$45**

Spain

**LOXTON | CABERNET SAUVIGNON - \$45**

Australia

#### **DEALCOHOLIZED BEER**

**ATHLETIC BREWING CO. | RUN WILD IPA - \$6.25**

British Columbia

**PARTAKE BREWING | IPA - \$6.25**

Ontario

**BUDWEISER ZERO | IPA - \$7**