

JEUNE AT HEART!

LAC LE JEUNE
RESORT

EVERGREEN BISTRO & BAR
LUNCH



SOUP OF THE DAY - \$12

Chef's creation, grilled Filone bread, olive oil

WINTER WHOLE BOWL (GF-DF-V) - \$21

Spiced maple roasted yams, shredded beets, brown lentils and quinoa, baby spinach, pickled red onion, toasted almonds, green tahini sauce

GRAPES AND GREENS (GF) - \$10/\$20

Artisan lettuce blend, roasted red grapes, gouda, Candied walnuts,
Granny Smith apple, champagne vinaigrette
Add chicken breast - \$7

CHEESE AND FRUIT PLATE - \$17/\$30

3 artisan cheese selections, fresh and dried fruit, marinated olives, grilled Filone bread, olive oil and balsamic reduction

ULTIMATE GRILLED CHEESE - \$12

Brie, gouda, aged cheddar, apple, fresh thyme

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