

**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, assorted crisps

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

**GF**

Artisan lettuce blend, roasted red grapes, gouda, candied walnuts, granny smith apple, champagne vinaigrette  
Add chicken breast - \$7

**WINTER HARVEST WHOLE BOWL - \$21**

**GF-V**

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

**BISON SLIDERS (3) - \$21**

Bacon jam, cheddar cheese, Roma tomato, baby spinach, roasted garlic aioli  
Rosemary za'atar crispy roasted potatoes

**BUTTERNUT TAMARIND COCONUT LENTIL STEW - \$24**

**GF-DF-V**

Steamed basmati rice, cumin and coriander flatbread

**SMOKED PAPRIKA & GARLIC CONFIT CHICKEN - \$27**

**GF-NF**

Chicken supreme, creamy polenta, braised red cabbage, sauteed green beans

**BEEF BRACIOLE - \$30**

**GF**

Prosciutto, pine nut and herb braised beef, white bean and rosemary puree, lemon roasted broccolini, pecorino

**COD PUTTANESCA TAGLIATELLE - \$28**

Braised cod loin, house made puttanesca sauce, sauteed baby kale, tagliatelle pasta, pecorino

## **JEUNE AT HEART!**

### **SIPS**



#### **DEALCOHOLIZED WINE**

##### **WHITE**

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

**LAUTUS | CHARDONNAY - \$68**  
South Africa

**LIETZ | RIESLING - \$60**  
Germany

##### **ROSE**

**LEITZ | ROSE - \$60**  
Germany

**LEITZ | SPARKLING ROSE - \$60**  
Germany

##### **RED**

**PIERRE | SIGNATURE GRENACHE - \$68**  
France

**EDENVALE | CABERNET SAUVIGNON - \$70**  
Australia

#### **DEALCOHOLIZED BEER**

**ATHLETIC BREWING CO. | RUN WILD IPA - \$7.50**  
USA

**STRANGE FELLOWS | PALE ALE - \$7.50**  
British Columbia

**STRANGE FELLOWS | IPA - \$7.50**  
British Columbia

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