



DINNER

EVERGREEN BISTRO AND BAR





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CHARCUTERIE PLATTER - \$32

Chef's seasonal selection of 3 cheeses & 3 meats. Served with a bed of crostini, dips & preserves.

COWBOY BURGER - \$26

NF

Brioche bun, garlic aioli, 6oz burger patty, goat cheese, bacon, BBQ drizzle, tomato, crispy onions, arugula. Topped with a dill pickle. Served with fries. **Upgrade** to truffle parmesan fries \$3

TRUFFLE FRIES - \$14

NF/VEG

Tossed in a garlic truffle oil parmesan, parsley, served with garlic aioli.

SUMMER SALAD - \$18

GF/VEG

Arugula tossed in a maple Dijon vinaigrette, cherry tomatoes, walnuts, goat cheese, pickled onions.

Add Crispy Tofu or Crispy Chicken \$6 **Add** Salmon \$8

SHORE THING BOWL - \$22

GF/VEG

Quinoa, arugula, house-made hummus, radish, pea shoots, a dreamy avocado dressing and balsamic drizzle to finish, plant-powered bowl.

Add Crispy Tofu or Chicken \$6 **Add** Salmon \$8

WHITE WINE MAC'N CHEESE - \$22

NF/VEG

Creamy white wine sauce, mushrooms, onion.

Add Chicken \$6 **Add** Salmon \$8

DUCK CONFIT - \$32

GF/NF

24-hour sous vide duck leg soaked in garlic truffle oil, served with roasted fingerling potatoes, berry compote, sliced apples, seasonal vegetables.

RED WINE SHORT RIB - \$34

NF/GF

24-hour sous vide short rib slowly cooked in a red wine jus. Served with fingerling potatoes, roasted cherry tomatoes, seasonal vegetables.

REEL GOOD SALMON - \$32

NF/GF

Pan fried salmon. Served with fingerling potatoes, seasonal vegetables, creamy dill sauce, charred lemon, crispy capers.

LAC LE JEUNE
RESORT