



DINNER

EVERGREEN BISTRO AND BAR





DINNER

EVERGREEN BISTRO AND BAR

CHARCUTERIE PLATTER - \$32

Chef's selection of seasonal cheeses and meats. Served with assorted crackers, crostini & house-made spreads.

KATHRYN'S JACKFRUIT TACOS - \$24

Corn tortilla, BBQ jackfruit, onion hay, avocado lime crema, pickled onions.
Add Crispy Tofu or Chicken \$6 Add Salmon \$8 (NF/GF/VG)

COWBOY BURGER - \$26

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

TRUFFLE FRIES - \$14

Tossed in a garlic truffle oil parmesan, parsley, served with garlic aioli. (NF/VEG)

SUMMER SALAD - \$18

Arugula and fennel tossed in a champagne citrus vinaigrette, blueberries, strawberries, orange segment, candied nuts, goat cheese, pickled onions. (GF/VEG)
Add Crispy Tofu or Crispy Chicken \$6 Add Salmon \$8

SHORE THING BOWL - \$22

Quinoa, romaine lettuce, arugula, red cabbage, poached butternut squash, finished with crispy chickpeas and tumeric tahini dressing. (GF/VEG)
Add Crispy Tofu or Chicken \$6 Add Salmon \$8

WHITE WINE MAC'N CHEESE - \$22

Creamy white wine sauce, onions and herb gremolata. (NF/VEG)
Add Chicken \$6 Add Salmon \$8

DUCK CONFIT - \$32

12 hour sous vide duck leg served with raspberry coulis, chive aioli, brown butter gnocchi and seasonal vegetables. (NF/GF)

BRAISED SHORT RIB - \$34

Tender, braised short rib slowly cooked in a red wine jus. Served with fingerling potatoes, roasted cherry tomatoes, seasonal vegetables. (NF/GF)

REEL GOOD SALMON - \$32

Pan fried salmon served with brown butter gnocchi, seasonal vegetables, crispy capers and grilled lemon wedge. (NF/GF)

LAC LE JEUNE
RESORT