





DINNER

EVERGREEN BISTRO AND BAR

CHARCUTERIE PLATTER - \$32

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

KATHRYN'S JACKFRUIT TACOS - \$24

Corn tortilla, jackfruit, house made BBQ, onion hay, avocado lime crema, pickled onions.

Add Tofu \$4 | Add Chicken \$6 | Add Salmon \$8

Substitute Braised Beef \$8

COWBOY BURGER - \$26

Brioche bun, smash beef patty, goat cheese, house made BBQ, tomato, onion hay, arugula.
Served with fries.

Upgrade to Truffle Fries \$3 | Upgrade to Summer Salad \$3 | Upgrade to Green Salad \$2

TRUFFLE FRIES - \$14

Truffle oil, parmesan, herbs, served with garlic aioli.

SUMMER SALAD - \$20

Arugula, fennel, champagne citrus vinaigrette, berries, candied walnuts,
goat cheese, pickled onions.

Add Tofu \$4 | Add Chicken \$6 | Add Salmon \$8

SHORE THING BOWL - \$22

Quinoa, tender greens, arugula, purple cabbage, butternut squash, carrots,
finished with crispy chickpeas and turmeric tahini dressing.

Add Tofu \$4 | Add Chicken \$6 | Add Salmon \$8 | Substitute Braised Beef \$8

MAC'N CHEESE - \$22

Onions, cheddar, herb gremolata.

Add Tofu \$4 | Add Chicken \$6 | Add Salmon \$8 | Substitute Braised Beef \$8

DUCK CONFIT - \$34

12 hour sous vide duck leg served with raspberry coulis, chives aioli,
brown butter gnocchi and seasonal vegetables.

BRAISED SHORT RIB - \$34

10 hour braised short rib slowly cooked in a red wine jus, chives, horseradish, paprika oil.
Served with mashed potatoes, roasted cherry tomatoes, seasonal vegetables.

REEL GOOD SALMON - \$32

Crispy skin Pacific Sockeye, served with brown butter gnocchi, seasonal
vegetables, crispy capers, herbs and grilled lemon wedge. (NF/GF)

LAC LE JEUNE
RESORT