



# DINNER

## EVERGREEN BISTRO AND BAR





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### MEZZEH PLATTER - \$26

Hummus, baba ghanoush, muhammara, labneh, pita, sumac onion, couscous salad, beef kofta (GF)

### CHAI SPICED SQUASH SOUP - \$14

Squash, chai, coconut (V)

### TRUFFLE FRIES - \$14

White truffle oil, parmesan, parsley, served with garlic aioli (VG/NF/GF)

### WINTER HARVEST BOWL - \$22

Tender greens, pumpkin, cauliflower, crispy brussel sprouts, couscous. (V/GF)  
Add Tofu \$6 | Chicken \$8 | Arctic Char \$12 | Braised Beef \$12

### COWBOY SMASH BURGER - \$26

Brioche bun, smash beef patty, goat cheese, house made BBQ, garlic confit, arugula (DF/NF)  
Served with fries  
Upgrade to Truffle Fries \$4 | Green Salad \$4

### DUCK BREAST - \$34

Blueberry coulis, goat cheese, pumpkin gnocchi, cauliflower (GF)

### ARCTIC CHAR - \$36

Vanilla pear beurre blanc, mushrooms, acorn squash, zucchini, couscous (GF - DF possible)

### SHORT RIB - \$34

Mashed potatoes, zucchini, carrot, onion, chive (GF - DF possible)

### CHICKEN SUPREME - \$32

Mushroom risotto, acorn squash, almond, sage, parmigiano (GF)

### CHEF'S CHOICE RISOTTO - \$26

Arborio, butter, parmigiano (VG)  
Add Tofu \$6 | Chicken \$8 | Arctic Char \$12 | Braised Beef \$12

**LAC LE JEUNE**  
RESORT