





# DINNER

## EVERGREEN BISTRO AND BAR

### **CHARCUTERIE PLATTER - \$28**

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

### **CHEF'S DAILY SOUP - \$14**

### **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, quinoa. (V/GF)  
Add Tofu \$6 | Chicken \$8 | Salmon \$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)

### **SALMON & PRAWN TAGLIATELLE - \$32**

White wine cream sauce, salmon, prawns, garlic, fresh herbs, lemon

### **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 | Salmon \$12 | Braised Beef \$12

**LAC LE JEUNE**  
RESORT