



DINNER

EVERGREEN BISTRO AND BAR





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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