



DINNER

EVERGREEN BISTRO AND BAR





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SALADS

SUMMER SALAD - \$16

Mixed greens, seasonal berries, mandarins, goat cheese, toasted seeds, orange citrus vinaigrette (GF/DF/V)
Add Tofu \$6 | Chicken \$8 | Salmon \$12 | Beef \$14

GRILLED VEGETABLE & GRAIN SALAD - \$16

Grilled seasonal vegetables, quinoa, fresh herbs, toasted walnuts, lemon dressing (GF/DF/V)
Add Tofu \$6 | Chicken \$8 | Salmon \$12 | Beef \$14

BOARDS & SHAREABLES

CHARCUTERIE & CHEESE BOARD - \$29

Selection of local and international cured meats, artisan cheeses, house pickles,
homemade chutneys, crackers

LAKESIDE MEZZE PLATTER - \$29

Hummus, Muhammara, whipped feta, marinated olives, cucumber & tomato salad,
za'atar, olive oil, warm flatbread

HANDHELDS - SERVED WITH HOUSE SALAD OR FRIES

COWBOY SMASH BURGER - \$24

Grilled 5oz beef patty, cheddar, bacon, Jalapenos, avocado, lettuce, tomato, onions, brioche bun

GRILLED CHICKEN BURGER - \$26

Grilled chicken breast, bacon, cheddar, tomato, greens, aioli, brioche bun

BEEF OR CHICKEN TACOS - \$22

Soft tortillas, slaw, avocado, fresh tomato salsa, chili crema

FROM THE GRILL

GRILLED TENDERLOIN STEAK - \$42

6oz AAA beef tenderloin, seasonal vegetables, baked potato, mushroom sauce (GF)

SALMON & PRAWN TAGLIATELLE - \$34

White wine cream sauce, fried capers

INTERNATIONAL

BUTTER CHICKEN - \$30

Creamy rich tomato curry, basmati rice, grilled Naan (GF)

SPICED YOGURT MARINATED SALMON - \$34

Mint emulsion, quinoa pilaf, seasonal vegetables (GF)

CHICKPEA MASALA - \$22

Slow-cooked chickpeas, onion tomato gravy with Indian spices, steamed rice (GF/DF/V)

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VEG - VEGAN

LAC LE JEUNE
RESORT

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