



THE EVERGREEN
restaurant

Dinner Menu

Appetizers

Evergreen Signature Tomato Soup – Cup 8 Bowl 11

Accented with a basil pesto drizzle

Wild Canadian Smoked Salmon 15

The finest cold smoked Canadian salmon from Nova Scotia, accompanied with a horseradish cream cheese, crisp capers, and red onion

Traditional Caesar Salad 14

Laced with our house Caesar dressing, bacon bits, herb croutons and parmesan

Warm Goat Cheese Salad 16

Crispy fried local goat cheese, heritage blended lettuce, garden vegetables, pumpkin seeds with pear dressing

Wild Arugula Salad 14

Poached egg, roast shitake mushrooms, garden vegetables, feta, sunflower seeds with Miso dressing

French Canadian Inspired Escargot 15

French escargot baked in their shell with classic herb garlic butter

Forest Mushroom Risotto 20

Creamy herb risotto spiked with wild mushrooms, porcini oil

Signature Mains

Rundle Mountain Ravioli 25

Fig and gorgonzola ravioli, tossed in a chardonnay cream sauce, seasonal vegetable ragout, parmesan cheese

Canadian Elk Medallions 39

Marinated and pan seared, enhanced with a port wine and cherry sauce, roast fingerling potatoes and seasonal vegetables

Braised Alberta Bison Short-Ribs 36

Braised Bison short-ribs with sweet and spicy Asian marinade, seasonal vegetables, whipped potatoes

Pan Seared Filet of Canadian Arctic Char 32

Spiced corn ragout, whipped potatoes, seasonal vegetables with a chardonnay cream

Pan Roasted Supreme of Corn Fed Chicken Breast 32

With a chanterelle and porcini mushroom sauce, scented with truffles and white truffle oil, whipped potatoes and seasonal vegetable

Evergreen Select AAA Alberta Beef

Choose Your Steak:

6 oz. Centre Cut Filet of Beef (bacon blue cheese crusted) 38

10 oz. New York Striploin 36

12 oz. Classic Rib Eye 38

Accompanied with baby roast potatoes, seasonal vegetables and your choice of brandy peppercorn sauce, black truffle butter or red wine veal jus