



We believe a restaurant is more than a place to eat.
It is where conversations start, friends and family
laugh and share, it is where a community begins.
So we invite you to sit, relax and enjoy!

Salads

- House Salad 3/5**
Spring/hardy mix blend, red onions, sliced tomatoes and carrot ribbons with white balsamic shallot vinaigrette and house made croutons
- Spinach Salad 8/10**
Fresh Organic Baby Spinach with walnuts, red onion, dried cranberries, pickled egg and bacon with house made hot bacon dressing
- Caesar Salad 7/9**
Organically grown Mini Romaine lettuce, parmesan cheese and croutons, tossed with house made Caesar dressing
- ever green Cobb 9/15**
Spring/hardy mix blend, ham, bacon, hardboiled pickled egg, cucumber, avocado, tomato and onion, topped with mozzarella and pesto aioli
- Sesame Seared Tuna Salad 14**
Fresh Organic Baby Spinach with red onion, sliced tomato, fresh avocado and topped with a delicious Teriyaki vinaigrette

Entrees

*Served with starch and vegetable of the day.
Inquire about our daily features
~Seasonal fresh fish weekly~*

- Oven Roasted Chicken Breast 16**
Two marinated, roasted chicken breasts placed atop house-made honey mustard with a pineapple-apple salsa
- Shrimp Your Way 16**
5 Large 13/15 Portico Superior Tiger Shrimp;
*Boat: oven baked with garlic and butter
*Skewered & grilled:
blackened or with sweet chili sauce
- Ocean Perch 14**
Canadian wild caught, lightly battered and deep fried
- New York Strip 25**
8 ounces of trimmed and Hand-Cut Prime Angus lightly seasoned and chargrilled to temp.
- Sesame Seared Tuna 22**
White and black sesame coated Ruby Red Ahi Tuna seared to medium rare with orange wasabi glaze and pickled ginger
- Canadian Salmon 24**
From cold northern waters, hand cut, salt and peppered, then grilled
- Crab Cakes 25**
2-3 oz. cakes made in house with Jumbo Lump Crab then deep-fried golden brown with house made sriracha aioli
- Grilled Pork Chop 15**
8 oz chop, rubbed with seasoning, then chargrilled, sliced and topped with a honey mustard cream and cinnamon sautéed apples

Appetizers

- Southwest Egg Rolls 7**
Chicken breast, Black beans, corn, red onion Red bell pepper, cilantro, jalapeno, fresh squeezed lime juice and Seasoned to perfection. Served with sriracha aioli and chili oil for dipping
- Bruschetta 8**
6 garlic buttered toasted baguette slices topped with bruschetta mix, parmesan cheese and drizzled with balsamic reduction
- Spinach Dip 8**
Creamy three-cheese spinach dip served with garlic buttered toasted baguette points
- Calamari 11**
Lightly battered and deep fried placed over puttanesca sauce (tomatoes and garlic are simmered with anchovies, capers, black olives and a touch of cayenne to make a sassy sauce) or ask for it sautéed, served with a garlic buttered toasted baguette
- Crab Cake 12**
3 oz. Jumbo Lump crab deep-fried with spring mix lettuce and bruschetta tomato blend drizzled with our house-made sriracha aioli
- Portabella Raclette 12**
6 garlic butter toasted baguette slices topped with Schnabeltier's Raclette cheese, sliced sautéed portabella caps, seasonal vegetables, caramelized onions and peppers drizzled with balsamic reduction
- Filet Medallions 18**
Two- 3 oz. Gorgonzola cheese crusted filet medallions, caramelized onions, grilled peppers over spinach dip spread
- Daikon Tuna 9**
4 oz. Ruby Red Ahi Tuna seared medium rare on a bed of daikon slaw, garnished with orange wasabi glaze and pickled ginger (Daikon is a long white crunchy vegetable from the radish family, packs a lighter peppery punch similar to watercress) Goes great with tuna
- Any salad, pasta or entrée may be accompanied with:**
- 7 oz. Grilled chicken 5
4 oz. Ahi Tuna 6
4 oz. salmon 6
3 large grilled shrimp 6
3 oz. filet medallion 8
3 oz. lump crab cake 9
Asiago or gorgonzola cheese crust 2
Sautéed wild mushroom 2
Sautéed onions 1
try any blackened

Sandwiches

All sandwiches served with choice of starch or vegetable of the day.

Grilled Chicken 10

Marinated in a special house made sauce that enhances flavor and leaves meat tender and juicy. Served with lettuce, tomato, onion and sriracha aioli

Portabella 10

Oven roasted portabella cap paired with seasonal vegetables, bruschetta tomatoes and topped with a balsamic reduction and oven roasted garlic aioli

Grilled Tenderloin 10

Marinated in our house made rosemary sauce, Served with lettuce, tomato, balsamic caramelized onions and oven roasted garlic aioli

Salmon BLT 12

Fresh Canadian salmon grilled served on an artisan bun with bacon, lettuce, tomato and sriracha aioli

Ruby Red Ahi Tuna 10

Blackened, cooked to medium rare, topped with bleu cheese and pineapple and served on an artisan bun with lettuce, tomato, onion

Jumbo Lump Crab Cake Sandwich 12

House made cake with Jumbo Lump Crab meat deep-fried golden brown, served on an artisan bun with, lettuce, bruschetta mix and sriracha aioli

Rueben Sandwich 12

Grilled Corned Beef, Swiss cheese, sour kraut and house made thousand island dressing on grilled rye bread

Steak Sandwich 12

Thinly sliced tender strips of steak on a warm artisan bun with caramelized onions and sweet peppers

8 Oz. Hand Patted Burger 10

Our custom blend of prime rib and chuck chargrilled topped with romaine lettuce, tomato, onion and sriracha aioli Please allow extra time for well done

Customize any sandwich per item \$1

Gorgonzola, smoked gouda, sharp cheddar, Swiss, mozzarella, Schnabeltier pepper cheese, Schnabeltier raclette or asiago Applewood smoked bacon, sautéed mushrooms, balsamic caramelized onions or fried Egg

~All desserts are made in house~

Ask Server about today's selection

*With three-day notice, purchase a whole pie to take home!

~Catering available~

Use our menu or we will make you a custom menu, designed for your event. Please ask to set aside time to discuss your event

OPENING Hours

Tuesday	11 AM
Wednesday	11 AM
Thursday	7 AM
Friday/Saturday	7 AM
Sunday	7 AM
Monday	closed

Need a quick, hassle-free gift?
We have GIFT CARDS available!



Pasta

All pastas topped with parmesan cheese

Pesto Primavera 10

Seasonal vegetables, roasted tomatoes in a creamy basil pesto sauce

Fettuccini Alfredo 11

Fettuccini, roasted tomatoes, wild mushroom blend and spinach served with a creamy 4 cheese alfredo sauce.

Spicy Puttanesca Diablo 8

Tomatoes and garlic simmered with anchovies, capers, black olives, red pepper flakes and a touch of cayenne to make a sassy sauce

ever-green mac 11

Cavatappi pasta, 4 cheese velveeta sauce, bacon and ham with a bruschetta garnish and a crushed pretzel topping

Chicken Scallopini 17

Breaded chicken cutlet atop al dente linguini in a creamy sauce with wild mushrooms, prosciutto, a bit of chopped tomato, fresh garlic, butter, wine and just a squirt of lemon juice

Blackened Salmon Pasta 24

8 oz. fresh Canadian salmon, blackened and grilled on a bed of gluten free rice noodles in a creamy coconut milk garlic-chili sauce

Beverages 2

Coke
Diet Coke
Sprite
Cherry Coke
Lemonade
Raspberry Tea
Brewed Iced Tea-China Mist
Black Currant Tea- China Mist
Coffee- Caruso's Legacy Blend
Decaf Coffee
Hot Tea

Specialty soda 3

Xxx Root Beer
IBC Cream Soda
Sprecher Orange Cream Soda
Sprecher Grape Soda
Pellegrino Sparkling Mineral Water

Beer~Wine~Liquor

We attempt to introduce new and well-known domestic, craft and import brews that change per season and popularity. Feel free to ask your server for present availability.

We serve craft liquor from Starlight Distillery, located in Borden, Indiana, as well as other popular brands and a wide variety of red and white wines available by the glass or bottle.

ever-green

~A Fine Eatery~

574-223-3837
530 Main Street
Rochester IN 46975

<https://www.evergreeneatery.com>

