



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.

Therefore, we invite you to sit, relax and enjoy!

Salads

Spinach Salad 8

Fresh Organic Baby Spinach, walnuts, red onion, dried cranberries and bacon with house made hot bacon dressing

Caesar Salad 8

Romaine lettuce, shaved parmesan cheese and house made croutons, tossed with Caesar dressing and topped with an anchovy

Winter Salad 8

A blend of fresh spinach, spring mix and romaine lettuce, fresh sliced pear, pecan halves, dried cranberries and crumbled blue cheese with Blueberry Pomegranate Dressing

Evergreen Cobb 10

A hardy/spring mix blend, diced ham, chopped bacon, hardboiled pickled egg, sliced English cucumber, avocado, sliced tomato and red onion, topped with mozzarella cheese served with a house made pesto aioli

House Salad 4

A blend of fresh spinach, spring mix and romaine lettuce, red onions, sliced tomatoes and carrot ribbons with white balsamic shallot vinaigrette and house made croutons

Appetizers

Filet Medallions 20

Two-3 oz filet medallions char-grilled, topped with red-wine demi-glace and sautéed mushrooms and onions

Spinach Dip 9

Creamy three-cheese spinach dip served with garlic buttered toasted baguette points

Rings & Shrooms 9

Hand battered onion rings and portabella fries, deep fried with a delicious Yuzu-sriracha mayo for dipping!

Stuffed Mushrooms 9

5 large mushrooms stuffed with spinach, bacon and cheese, topped with Panko and baked to perfection

Bruschetta 8

6 garlic buttered & toasted baguette slices topped with diced tomato, red onion and basil, drizzled with house made balsamic reduction and a sprinkle of shaved parmesan

Calamari 9

Rings and tentacles, lightly floured & seasoned with sesame seeds. Deep fried and served with chipotle aioli

Southwest Eggrolls 8

Diced Chicken breast, black beans, corn, red onion, red bell pepper, cilantro, jalapeno, fresh squeezed lime juice. Deep fried, served with sriracha aioli and daikon slaw

Pasta

Fresh Garden Pasta 11

Gluten-free Rice noodles tossed with wild mushrooms, red sweet pepper and fresh tomato. Sautéed in olive oil, salt and pepper, white wine and our house made pesto

All pastas are served with grilled baguette bread

and topped with shaved parmesan cheese

Evergreen Mac 12

Creamy macaroni and cheese made with Cavatappi pasta, sharp cheddar, smoked Gouda, bacon and ham. Topped with crushed pretzel and bruschetta garnish

Chicken Scaloppini 18

Fresh tomato, bacon, and wild mushroom blend sautéed in garlic, white wine and a creamy alfredo sauce. Tossed with a bed of Al Dente linguini noodles and topped with golden deep-fried chicken breast

Salmon Ala Vodka 16

4 oz of grilled fresh Canadian Salmon on a bed of Penne pasta tossed in a rich and delicious tomato, vodka, garlic and cream sauce.

Fettuccini Alfredo 12

Perfect Al Dente Fettuccini with roasted tomatoes, wild mushroom blend and spinach tossed in a creamy house-made alfredo sauce

Beverages

Soda, Tea and Coffee 2.25

China Mist Brewed Iced Tea Un-Sweetened ▪ Regular or Black Currant

Caruso's Legacy Blend Fresh Brewed Coffee ▪ Decaf Coffee ▪ Bigelow Hot Teas

Coke ▪ Diet Coke ▪ Cherry Coke ▪ Lemonade ▪ Sprite ▪ Gold Peak Sweet Tea ▪ Sweet Raspberry Tea

Specialty Soda 3.25

Xxx Root Beer ▪ IBC Cream Soda ▪ Excel Million Dollar Orange ▪ Sprecher Grape Soda ▪ Pellegrino Sparkling Mineral Water

Cocktails

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 have popular liquor brands and a wide variety of red and white wines available by the glass or bottle.

Entrees

Served with starch and vegetable of the day.

~Inquire about our daily features~

~Seasonal fresh fish weekly~

Shrimp Your Way 17

Large Superior Tiger Shrimp

~Boat.... oven baked with garlic and butter

~Chargrilled...salt and pepper, Blackened, Jerk or with sweet chili sauce

Sea Bass, European (Loup de Mer) 27

The flavor is sweet and mild, the texture is moist. Its character is delicate and unique. Seasoned lightly with salt and pepper and grilled. Topped with a house made blended herbed butter.

Sesame Seared Ahi Tuna 23

White and black sesame coated Ruby Red Ahi Tuna seared to medium rare with wasabi, pickled ginger and daikon slaw

Canadian Salmon 23

From cold northern waters, hand cut salmon steak, salt and peppered, then chargrilled

Crab Cake 25

Thick 6 oz cake made in house with jumbo lump Crabmeat, panko crusted then pan seared and garnished with chipotle aioli and daikon slaw

Oven Roasted Chicken Breast 14/17

One or Two marinated, roasted chicken breasts topped with a fresh, fruity, incredible cherry salsa

Bone-In Center Cut Pork Chop 24

14oz chop, rubbed with seasoning, then chargrilled, to medium and topped with a peach gastrique.

New York Strip 32

10 ounces of trimmed and hand-cut Prime Angus, lightly seasoned and Chargrilled to temperature of your choice
Hey Meat Lovers!

12 and 16 oz also available 37/44

Homemade Desserts

Hours of Operation

Subject to change for holidays,

special events or mother nature!

Please call on these occasions!

Tuesday	11 AM- 9 PM
Wednesday	11 AM- 9 PM
Thursday	8 AM- 9 PM
Friday/Saturday	8 AM- 10 PM
Sunday	8 AM- 3 PM

~Catering available~

We can cater any of our menu items to your location for your event. Birthday parties, Anniversary or just get-togethers! Please ask to set aside time to discuss your event



WE ACCEPT



<https://www.evergreeneatery.com>

Sandwiches

All sandwiches served with a pickle spear and choice of starch or vegetable of the day.

Grilled Chicken 8

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

Sea Bass, European (Loup de Mer) 14

Grilled fillet, seasoned lightly with salt and pepper Served with lettuce, tomato, onion and a Yuzu-sriracha aioli

Grilled Pork Tenderloin 10

Marinated in our house made rosemary sauce. Served with lettuce, tomato and balsamic caramelized onions.

Blackened Ahi Tuna 12

Cooked medium rare. Topped with lettuce, tomato, daikon slaw and Yuzu-sriracha aioli on a pretzel hoagie bun

Salmon BLT 14

Fresh Canadian salmon with applewood smoked bacon on a pretzel hoagie bun, topped with lettuce, tomato and sriracha aioli

Rueben Sandwich 11

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

Steak Sandwich 14

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

Portabella Sandwich 10

Oven roasted portabella cap paired with seasonal vegetables, topped lettuce, tomato, red onion and chipotle aioli

8 oz. Hand Patted Burger 10

Our custom blend of prime rib and chuck chargrilled topped with lettuce, tomato, onion and sriracha aioli

*Please allow a little extra time for well done

✓*Also available..... Veggie Burger 10

Gorgonzola
Smoked Gouda
Sharp Cheddar
Mozzarella
Asiago
Pepper cheese
Parmesan
Swiss

Customize any sandwich

\$1 per item

balsamic caramelized onions
fried Egg
Applewood smoked bacon \$2
sautéed onions
sautéed mushrooms

Add to any salad, pasta or entrée

~~Try any Blackened, Cajun, or Jerk seasoned~~

4 oz Sesame seared Ahi Tuna 6

4 oz Canadian Salmon 7

7 oz Grilled chicken 4

4 large Grilled shrimp 6

3 oz filet medallion 9

Sautéed onions 1

Sautéed wild mushroom 3

Asiago or gorgonzola cheese crusting 2

*Need a quick, hassle-free gift?
Give the food lover an
Evergreen Gift Card
The gift of food is the gift of love ♥

