

Appetizer

Southwest Eggrolls

White meat chicken, black beans, corn, red onion, sweet pepper, cilantro, jalapeno and a hint of lime juice.

Accompanied with daikon slaw and sriracha aioli 8

Bruschetta

6 toasted baguette slices topped tomato bruschetta, drizzled with house-made balsamic reduction and shaved parmesan cheese 8

Spinach Dip

Creamy three-cheese dip with garlic buttered toasted baguette points 9

Fried Calamari

Rings and tentacles, lightly battered and seasoned with sesame seeds, served with chipotle aioli 9

Stuffed Mushrooms

Silver dollar mushrooms with spinach dip, topped with bacon, gouda cheese and Panko bread crumbs 9

Sandwiches

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

Blackened Ahi Tuna 12

Steak sandwich 14

Reuben Sandwich 11

Salmon BLT 12

Grilled Chicken Sandwich 8

Build a Burger 10

*Beef Alternative... **Veggie Burger** 12

Customize any Sandwich \$1 per item
Bleu Cheese

Smoked Gouda Balsamic Caramelized Onions

Cheddar Fried Egg

Mozzarella Applewood Smoked Bacon \$2

Asiago Sautéed Onions

Pepper cheese Sautéed Mushrooms

Parmesan

Swiss

Add to any Salad, Pasta or Entree

~~Try any Blackened or Jerk seasoned~~

▪4 oz. Sesame seared Ahi Tuna 6

▪7 oz. Grilled chicken 4

▪4 large Grilled shrimp 6

▪4 oz Canadian Salmon 7

▪3 oz filet medallion 9

▪Sautéed onions 1

▪Sautéed wild mushroom 3

▪Gorgonzola cheese crusting 2



Evergreen Eatery

Salads

Organic Baby Spinach Salad

With house-made hot bacon dressing, walnuts, red onion, pickled egg, dried cranberries and bacon 8

Evergreen Cobb

Spring mix blend, diced ham, chopped bacon, avocado, hardboiled pickled egg, English cucumber, tomato, red onion, mozzarella cheese with a house made pesto aioli 10

Caesar Salad

Romaine, parmesan and house-made croutons tossed with Caesar dressing and topped with an anchovy 8

House Salad

Spring mix blend with red onion, tomato, carrot ribbons and house-made croutons with balsamic shallot vinaigrette 4

Beef

Chargrilled Beef Medallions

Two- 3 oz. filet medallions char-grilled, topped with red-wine demi-glace and sautéed mushrooms and onions 21

*Served choice of **(one)**-starch or vegetable of the day

14 OZ. Hand-Cut Ribeye Steak

Lightly salt and peppered and chargrilled to your temperature
Served with starch and vegetable of the day 35

Pork & Poultry

Served with starch and vegetable of the day

Oven Roasted Chicken Breast

Marinated, roasted chicken breast with pineapple-apple salsa and honey mustard 14
Two breast 19

Bone-In Center Cut Pork Chop

14oz. chop, chargrilled to medium well and topped with a peach gastrique 24

Beer ♦ Wine ♦ Liquor

Fish & Seafood

Served with starch and vegetable of the day

Crab Cake

Thick 6 oz. cake made in house with jumbo lump Crabmeat 25

Canadian Salmon

Hand-cut salmon steak, lightly salt and peppered and grilled 23

Sesame Seared Ahi Tuna

White and black sesame coated Ruby Red Ahi Tuna, 23

Shrimp Your Way

Large Superior Tiger Shrimp
~**Boat**.... oven baked garlic and butter
~**Chargrilled**...salt and pepper,
Blackened, sweet chili sauce 17

Atlantic Cod ~Fish & Chips~

Fresh and hand battered, served with house-made slaw and choice of starch or vegetable 16

Pasta

All Pasta served with grilled baguette bread and topped with shaved parmesan

Fresh Garden Pasta

Rice noodles sautéed in olive oil, white wine, garlic, onions, garden seasonal vegetables, roasted tomato and pesto 11

Chicken Scallopini

Fresh tomato, wild mushroom and bacon sautéed in garlic, white wine, alfredo sauce, linguini noodles topped with a deep-fried chicken breast 18

Evergreen Mac n Cheese

Cavatappi pasta, bacon and ham in a cheddar, smoked gouda cream sauce. Topped with crushed pretzel and bruschetta garnish 12

Fettuccini Alfredo

Roasted tomatoes, wild mushroom, spinach sautéed in garlic, white wine cheese sauce 12

Ala Vodka- Shrimp or Salmon

Penne pasta tossed in a vodka, garlic, tomato cream sauce 17

House-made Desserts