



*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, hardboiled pickled egg, walnut pieces, red onion and chopped bacon served with house made hot bacon 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

### *Caesar Salad* 8

Mini red and green romaine lettuce, parmesan cheese and croutons, tossed with Caesar dressing and topped with an anchovy

### *Wedge Salad* 8

Mini romaine wedge grilled until slightly wilted, topped with bruschetta mix, gorgonzola crumbles, bacon and then drizzled with our house made balsamic reduction

### *House Salad* 4

A hardy/spring mix blend, 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

### *Calamari* 9

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

### *Spinach Dip* 9

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

### *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

### *Garden Baguette* 15

6 garlic buttered & toasted baguette slices with smoked gouda cheese. Topped with grilled portabella, zucchini and yellow squash, sautéed red and yellow pepper, then drizzled with balsamic reduction

### *Southwest Eggrolls* 7

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

### *Gluten Free 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*

### *Pasta Bolognese* 12

Ground Prime Rib and Chuck cooked with petit-diced carrots, celery, onion, tomatoes, herbs and seasonings. Slow cooked with milk and wine which is reduced to a rich and creamy, delectable sauce served over a bed of Al dente Penne pasta

### *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

### *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- Regular or Black Currant  
Caruso's Legacy Blend Fresh Brewed Coffee  
Decaf Coffee • Bigelow Hot Teas  
Coke • Diet Coke • Cherry Coke • Lemonade • Sprite • Raspberry Tea

### *Specialty Soda* 3.25

Xxx Root Beer • IBC Cream Soda  
Sprecher Orange Cream Soda • 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  
 5 Large 13/15 Portico Superior Tiger Shrimp;  
 ~Boat: oven baked with garlic and butter  
 ~Chargrilled: salt and pepper, Blackened, Cajun,  
 Jerk or with sweet chili sauce
- Ocean Perch** 14  
 Canadian wild caught, lightly battered  
 and deep fried. Served with house made  
 tartar sauce
- 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** 25  
 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  
 placed atop house-made honey mustard  
 with a pineapple-apple salsa
- Grilled Pork Chop** 15  
 8 oz chop, rubbed with seasoning, then chargrilled,  
 sliced and placed over mustard cream sauce  
 topped with cranberry apple chutney
- 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- 8 PM
Wednesday	11 AM- 8 PM
Thursday	8 AM- 8 PM
Friday/Saturday	8 AM- 9 PM
Sunday	8 AM- 3 PM
Monday	closed



# Sandwiches

All sandwiches served with a pickle spear  
 and 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
- Grilled Portabella** 11  
 Portabella cap, zucchini and yellow squash, yellow and red  
 pepper and red onion. Chargrilled and topped with a chipotle  
 aioli and lettuce leaf
- Grilled Pork Tenderloin** 10  
 Marinated in our house made rosemary sauce.  
 Served with lettuce, tomato and balsamic caramelized onions.  
 Topped with oven roasted garlic aioli
- Blackened Ahi Tuna** 12  
 Cooked medium rare. Topped with lettuce, tomato,  
 daikon slaw and Yuzu mayo on a pretzel hoage bun
- Salmon BLT** 14  
 Fresh Canadian salmon with applewood smoked bacon  
 on a pretzel hoage bun, topped with lettuce,  
 tomato 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  
 brioche bun with caramelized onions and sweet peppers
- 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

\*Customize any sandwich  
 per item \$1\*

Gorgonzola	sautéed mushrooms
smoked gouda	balsamic caramelized onions
sharp cheddar	fried Egg
Swiss	Applewood smoked bacon \$3
Mozzarella	sautéed onions
asiago	
pepper cheese (Schnabeltier's)	

Add to any salad, pasta or entrée

7 oz Grilled chicken	5	4 oz Canadian Salmon	7
3 large 13/15 Grilled shrimp	6	3 oz filet medallion	9
4 oz Sesame seared Ahi Tuna	6		
Sautéed onions	1	Sautéed wild mushroom	2
Asiago or gorgonzola cheese crusting	2		

~Try any blackened, Cajun, or jerk seasoned~

## ~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

\*Need a quick, hassle-free gift?  
 Give the food lover an Evergreen  
 Gift Card so they can experience  
 our delicious food!!

<https://www.evergreeneatery.com>

