



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, chopped walnuts, red onion and chopped bacon served with house made hot bacon dressing

Caesar Salad 8

Mini red and green romaine lettuce, parmesan cheese and croutons, tossed with Caesar dressing 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 balsamic reduction

House Salad 4

Spring /hardy mix blend, red onions, sliced tomatoes and carrot ribbons with white balsamic shallot vinaigrette and house made croutons

Ever green Cobb 10

Spring/hardy mix blend, ham, chopped bacon, hardboiled pickled egg, cucumber, avocado, sliced tomato and red onion, topped with mozzarella cheese and pesto aioli

Appetizers

Southwest Egg Rolls 7

Chicken breast, Black beans, corn, red onion Red bell pepper, cilantro, jalapeno, fresh squeezed lime juice then deep fried, served with sriracha aioli and seaweed salad

Garden Baguette 8

6 garlic buttered toasted baguette slices topped with portabella, red and yellow pepper, zucchini and yellow squash and smoked gouda cheese then drizzled with balsamic reduction

Spinach Dip 8

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

Stuffed Mushrooms 9

Cremini mushrooms stuffed with spinach, bacon and three cheeses topped with herb butter and baked

Calamari 9

Rings and tentacles, lightly floured seasoned with sesame seeds and deep fried, Served with chipotle aioli

Filet Medallions 20

Two- 3 oz. filet medallions char grilled, placed in a lettuce leaf topped with caramelized onions and chipotle aioli

Shrimp Cocktail 12

5 large 13/15 tiger shrimp with house made cocktail sauce

Pasta

All pastas topped with parmesan cheese

Chicken Scaloppini 18

Deep fried chicken breast placed on a bed of linguini noodles, sautéed with fresh tomato, bacon, wild mushroom blend, garlic, wine and a creamy alfredo sauce

Fettuccini Alfredo 11

Fettuccini, roasted tomatoes, wild mushroom blend and spinach served with a creamy house-made alfredo sauce.

Pasta Bolognese 12

Prime Rib and Chuck ground beef, petit-diced carrots, celery, onion, herbs, tomatoes and seasonings slow cooked with milk and wine on a bed of Al dente penne pasta

Ever-green mac 11

Creamy macaroni and cheese made with sharp cheddar and smoked Gouda, cavatappi pasta, bacon, ham and crushed pretzel topping with bruschetta garnish

Gluten Free Fresh Garden Pasta 11

Mushrooms, , red sweet pepper, tomato, sautéed in olive oil, salt and pepper, pesto and white wine then tossed with rice noodles

Add-on's

To Any salad, pasta or entrée

7 oz. Grilled chicken	5	Asiago or gorgonzola cheese crust	2
4 oz. Canadian Salmon	6	Sautéed wild mushroom	2
3 large grilled shrimp	6	Sautéed onions	1
4 oz. Sesame seared Ahí Tuna	6		
3 oz filet medallion	9		

try any blackened

Entrees

Served with starch and vegetable of the day.

Inquire about our daily features

~Seasonal fresh fish weekly~

Shrimp Your Way 16

5 Large 13/15 Portico Superior Tiger Shrimp;

*Boat: oven baked with garlic and butter

* grilled:

blackened or with sweet chili sauce

Ocean Perch 14

Canadian wild caught, lightly battered and deep fried served with house made tartar sauce

Sesame Seared Tuna 23

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

Canadian Salmon 24

From cold northern waters, hand cut salmon steak, salt and peppered, then chargrilled topped with herb butter

Crab cake 25

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

Oven Roasted Chicken Breast 16

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 on a bed of cranberry apple chutney

New York Strip 36

12 ounces of trimmed and hand-cut Prime Angus lightly seasoned and Chargrilled to temperature of choice

Beverages 2

Brewed Iced Tea-China Mist

Black Currant Tea- China Mist

Coffee- Caruso's Legacy Blend

Bigelow Hot Teas

Coke

Diet Coke

Sprite

Decaf Coffee

Cherry Coke

Lemonade

Raspberry Tea

Specialty soda 3

Xxx Root Beer

Sprecher Orange Cream Soda

Pellegrino Sparkling Mineral Water

IBC Cream Soda

Sprecher Grape Soda

~All desserts are made in house~

Ask Server about today's selection

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

evergreen

~A Fine Eatery~

574-223-3837

530 Main Street

Rochester IN 46975

<https://www.evergreeneatery.com>

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

Grilled Portabella 10

Portabella cap, zucchini and yellow squash, yellow and red pepper and red onion all chargrilled topped with a chipotle aioli and lettuce leaf

Grilled Tenderloin 10

Marinated in our house made rosemary sauce, served with lettuce, tomato, balsamic caramelized onions, topped with oven roasted garlic 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 extra time for well done

Customize any sandwich per item \$1

Gorgonzola, smoked gouda, sharp cheddar, Swiss, mozzarella,

Schnabeltier pepper cheese, asiago,

sautéed mushrooms, balsamic caramelized onions or fried Egg

Applewood smoked bacon \$3

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.

~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- 8 PM

Wednesday 11 AM- 8PM

Thursday 8 AM- 8 PM

Friday/Saturday 8 AM- 9 PM

Sunday 8 AM- 3 PM

Monday closed

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

