



Evergreen Eatery

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

Appetizer

Southwest Eggrolls

Stuffed with 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

Pasta

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

Fresh Garden Pasta

Rice noodles sautéed in olive oil, white wine, spinach, garlic, onions, wild mushrooms, sweet pepper, roasted tomato and pesto 11

Chicken Scallopini

Fresh tomato, wild mushroom and bacon sautéed in garlic, white wine alfredo sauce. Tossed with 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 and spinach sautéed in garlic, white wine cheese sauce 12

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
- 3 oz filet medallion 9
- Sautéed onions 1
- Sautéed wild mushroom 3
- Gorgonzola cheese crusting 2
- Asiago cheese crusting 2

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

Sandwiches

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

Blackened Ahi Tuna

Cooked medium rare, topped with spring mix lettuce, tomato, daikon slaw and yuzu-sriracha aioli on a pretzel hoagie bun 12

Grilled Sea Bass Sandwich

European (Loup De Mer) seasoned lightly with salt and pepper, with spring mix lettuce, tomato, red onion and Yuzu-sriracha aioli 14

Grilled Chicken Sandwich

Marinated in a special house made sauce Served with spring mix lettuce, tomato, red onion and sriracha aioli 8

Build a Burger

8 oz of our custom blend of prime rib and chuck, chargrilled, topped with spring mix lettuce, tomato, red onion and sriracha aioli 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 <u>\$2</u>
Asiago	Sautéed Onions
Pepper cheese	Sautéed Mushrooms
Parmesan	
Swiss	

House-made Desserts

Ask your server about today's choices

Fish & Seafood

Served with starch and vegetable of the day

Crab Cake

Thick 6 oz. cake made in house with jumbo lump Crabmeat, panko crusted, pan seared with chipotle aioli and daikon slaw 25

Sesame Seared Ahi Tuna

White and black sesame coated Ruby Red Ahi Tuna, medium rare with wasabi, pickled ginger and daikon slaw 23

Shrimp Your Way

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

Sea Bass (Loupe de Mer)

Sweet, mild and moist, seasoned lightly with salt and pepper and grilled. Topped with a dollop of herbed butter 27

Atlantic Cod ~Fish & Chips~

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

Beef

Served with starch and vegetable of the day

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. Angus Ribeye Steak

Prime Angus, hand cut, lightly seasoned and chargrilled 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, rubbed with seasoning, then chargrilled to medium well and topped with a peach gastrique 24

Beer ♦ Wine ♦ Liquor