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## FIRST IMPRESSIONS

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### JUMBO CHICKEN WINGS

Choice of Teriyaki, Chipotle BBQ, Buffalo, Old Bay, or Lemon Pepper served with Celery and Carrot Sticks and Ranch or Blue Cheese Dressing 21

### FRENCH ONION TARTLET

Caramelized Onions, Puff Pastry, Feta, Balsamic drizzle and Arugula 14

### PIZZA

Classic Marinara and Mozzarella 18

Each topping +2 Bacon, Pepperoni, Chicken, Ham, Onions, Peppers, Tomato, Extra Cheese

### ROASTED PORTOBELLO

Portobello Mushroom stuffed with Tomatoes, Basil, and Fresh Mozzarella 16

### CLUB NACHOS

Your choice of Chili or House Pulled Pork served with Pico de Gallo, Guacamole, Jalapenos, and Cheddar Jack Cheese 18 (Chili)/20 (Pulled Pork)

### CHEESE QUESADILLA

Pico de Gallo, Guacamole, Sour Cream, & Shredded Cheddar and Monterey Cheese 15

Add Grilled Chicken +4/ Steak +5/ Shrimp +6

### MEDITERRANEAN MEDLEY

Hummus, Fried Chick Peas, Tabbouleh, Kalamata Olives, Cucumber, and Tomato with Pita Chips 14

### BOOM-BOOM SHRIMP

Crispy Gulf Shrimp fried & tossed in Szechuan Mayo, Sriracha & Black Sesame Seeds 20

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## SALAD/SOUP

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### MARCO ISLAND SHRIMP SALAD

Seasonal Greens, Cucumber, Tomato, Carrots, and Pickled Red Onion tossed in Lime Vinaigrette, topped with flash-fried Shrimp and Avocado Ranch 21

### CARNE ASADA OR CARNITAS BOWL

8-oz Grilled Sirloin Steak or Pork Carnitas over Jasmine Rice with Pico de Gallo, Guacamole, Cheddar & Pepper Jack Cheese, Texas Caviar, and Pickled Jalapenos served with Cilantro Jalapeno Sauce on the side 24

### SUMMER TABOULEH

Grilled summer Vegetables (Zucchini, Squash, Red Peppers, Red Onions, Eggplant, and Portobello) served with Chef's house prepared Tabbouleh, garnished with Fried Chick Peas 18

### SHRIMP BOAT

Cantaloupe Boat Stuffed with Shrimp Salad and served with Fresh Seasonal Fruit 22

### ARUGULA STRAWBERRY SALAD

Fresh Arugula, sliced Strawberries, Lime Vinaigrette, Pecorino Romano, toasted Almonds, topped with Grilled Chicken Breast 20

### BLACKENED CHICKEN COBB SALAD

Blackened Chicken over Romaine with Applewood Smoked Bacon, Pickled Onions, Hard Boiled Eggs, Tomato Medley, Cucumbers, Crumbled Blue Cheese, and Balsamic Vinaigrette 20

### SOUTHWEST SALAD

Southwestern Chopped Chicken Salad with Crispy Tortilla Strips, Lettuce, Poblano Chiles, Tomatoes, Roasted Corn, Queso Fresco, Black Beans, and Cilantro Vinaigrette 20

### CAESAR SALAD

Small 8 / Large 15

### HOUSE SALAD

Small 7 / Large 14

### ADD PROTEIN

Salmon 8/ Shrimp 8/  
Chicken 5/ Steak 10

### SOUP DU JOUR

Cup 4/ Bowl 6

### CHILI CON CARNE

Cup 6/ Bowl 8

### CREAM OF CRAB

Cup 8/ Bowl 12

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## ENTREES

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Dinner Service begins at 5pm

### USDA 8-OZ BEEF FILET

Complimented by Sautéed Broccolini, Garlic Herb Mashed Potatoes and Demi-Glace 48

### USDA 16-OZ RIBEYE

Boneless Ribeye topped with Rosemary Butter and served with Garlic Herb Mashed Potatoes, Broccoli and Carrots 50

### PAN-FRIED CHICKEN

Pan-Fried Chicken Breast served with Cheddar Grits and Green Beans with Andouille Sausage and Pan Gravy 25

### MARYLAND CRAB CAKE PLATTER

Evergreen's Signature recipe inspired by the Eastern shore. Loaded with Lump & Jumbo Lump Crab Meat oven roasted to golden brown, served with Parmesan Risotto and Seasonal Vegetables 42

### GRILLED SALMON

Grilled Salmon with Saffron Tomato Cream, Basil Mash, and Vegetable Medley 28

### PASTA CORNER

Choice of Linguine Marinara or Alfredo 18

Chicken Alfredo 22/Blackened Chicken Alfredo 24/

Shrimp Alfredo 23/Blackened Shrimp Alfredo

25/Shrimp Fra Diavolo 28/Chicken Parmesan 28

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## DESSERT

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Please ask your server for our daily selection of delicious desserts.