



HOTEL ELDORADO

ELDORADO RESORT

Lakeside Dining Room

Welcome to our Lakeside Dining Room, nearly a century in the making, with a rich tradition and reputation for excellence. At the Eldorado if life isn't lived around the culture of the lake, then it certainly revolves around our visitors, the cuisine and locally produced wines. Our historic dining room sets the stage with the promise of a memorable culinary El experience.

To Start

Soup

Fire Roasted Pepper Bisque *G**

Extra virgin olive oil, fresh herbs, fresh sourdough bread **11.95**

Salads

Caesar Salad *G**

Crisp kale and Romaine greens, house made croutons, Johnstons Fraser Valley double smoked bacon, roasted garlic Caesar dressing, Italian shaved parmesan, fresh lemon **18.95**

Heirloom Tomato Salad *G*

BC tomatoes, fior di latte, basil, crisp arugula, Okanagan basil puree, shaved red onion, Sicilian olive oil, balsamic reduction **16.95**

Summer Greens *G*

Artisan greens, radish, cherry tomato, cucumber, summer grapes, fresh herbs, sunflower seeds, champagne vinaigrette **12.95**

Rocket Greens and Seasonal Fruit *G*

Seasonal BC fruit, shaved red onion, rocket greens, Italian shaved parmesan, avocado, truffle vinaigrette **11.95**

Seafood

Spirit of the El Crab Cake *G*

Roasted bell pepper sauce, house made remoulade, frisée greens **21.95**

El Classic Prawn Cocktail *G*

Cold poached Ocean Wise prawns, crisp frisée salad, house made fresh horseradish cocktail sauce, fresh lemon **18.95**

Seared Atlantic Scallop *G*

Thai coconut curry, sous vide pork belly, fried leek **19.95**

Spirit of the EL Mussels *G**

Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs, served with fries, and garlic aioli **27.95**



Local Cheese and Charcuterie Board *G**

Helmuts Sausage Kitchen locally sourced assorted charcuterie, Armstrong Gouda, Little Qualicum brie, olives, mustards, served with fresh bread and rosemary raisin pecan crisp crackers **25.95**

Mains

New York Striploin Steak ^G

New York High River Alberta hormone and antibiotic free Sterling Silver Premium Beef
10oz Striploin, roasted baby potato, seasonal vegetables **42.95**

Filet Mignon ^G

High River Alberta hormone and antibiotic free Sterling Silver Premium Beef
Tenderloin, creamed spinach, roasted baby potato, sautéed BC organic
mushrooms, thyme merlot wine sauce, seared Quebec foie gras

Petit (5 oz) 47.95 | Full Cut (8 oz) 62.95

Slow Roast Rack of Lamb ^{G*}

New Zealand ½ rack of Lamb, Yukon gold crushed potato,
seasonal vegetables, Dijon mustard, fresh herb bread crust, merlot jus **45.95**

BC Ocean Wise Salmon ^G

Chia seed crusted Ocean Wise BC salmon fillet, grilled asparagus, carrot puree,
roasted baby potato, pineapple salsa **36.95**

West Creek Whole Trout ^G

Infused with fresh dill and sliced lemon, crushed potato, seasonal vegetables,
Riesling herb cream sauce **39.95**

White Wine Garlic Pesto Pasta ^{G*}

Conchiglie pasta, Kelowna basil pesto, Mission Hill white wine, cherry tomato,
fresh Italian parmesan, fresh herbs **21.95**

Huli Huli Half Roasted Chicken

Classic Hawaii inspired slow roasted half Rosstown Farms free run chicken,
pineapple and soy marinated, crushed potato, seasonal vegetables, sweet garlic glaze **38.95**

Chickpea Croquette ^G

House breaded chickpea croquette, carrot puree, sautéed BC mushrooms, grilled
asparagus, baby carrot, creamed spinach, micro greens **29.95**

Add to your dinner

Butter Poached Atlantic Lobster Tail **27.95** | Pan Seared Garlic Prawns **17.95** |
Pan Seared Foie Gras **18.95** | Half Rack of Lamb **28.95** | Grilled Free Run Chicken **12.95** |
Sautéed Mushrooms **12.95** | Creamed Spinach **8.95** | Fresh Seasonal Vegetables **10.95**

Gluten Free - G

Gluten Free Option - G*