

SOUP & SALADS

DAILY SOUP 8.25
Chef's Daily Feature

LAKESIDE SALAD 10.25
Carrots, Cucumber, Sliced Red Onions and Tomatoes Roasted Red Pepper Vinaigrette

THE ELDORADO'S GRILLED CAESAR 13.50
Grilled Romaine Hearts, Fried Capers, Shaved Grand Padano, House-made Croutons

BABY SHRIMP SALAD 13.75
Crispy Noodles, Avocados, Orange Sesame Yogurt Dressing

ROASTED BEET SALAD 14.15
Red and Gold Beets, Spiced Cashews, Oranges, Goat Cheese, Spicy Chipotle Yogurt, Vanilla Lavender Vinaigrette

COUNTESS BUBNA COBB 16.50
Roasted Chicken, Hard Boiled Egg, Pancetta, Carrots, Cucumber and Toasted Pumpkin Seeds and a Sun-dried Tomato Vinaigrette

HOT CAESAR SALAD 16.50
Sautéed Salmon, Halibut and Prawns, Shaved Parmesan Cheese and Fried Capers

EXTRAS

FREE RANGE CHICKEN BREAST \$6 SALMON FILET \$6 SAUTÉED PRAWNS \$7

APPETIZERS

YAM FRIES 8.75
Red Curry Ketchup and a Saffron Aioli

HUMMUS AND WARM FLAT BREAD 10.50
Pureed Chick Peas, Fresh Basil, Flat Leaf Parsley and Fennel Leaves Sesame Oil and Parmesan Cheese

MINI CHEESE BURGERS 10.50
Lettuce, Roasted Tomatoes, Cheddar Cheese

BUTTER CHICKEN SAMOSA 12.50
Roasted Apple and Onion Barbeque Sauce and a Dill Yogurt

SPICY TEQUILA LIME CALAMARI 13.50
Sautéed Calamari, Capers, Roma Tomatoes, Hot Sauce, Roasted Garlic Polenta

THAI CHICKEN DRUMETTES 13.50
Szechwan Sauce, Cilantro and a Buttermilk Thyme Sauce

SAN PANCHO AVOCADO SALSA 13.50
Goat Cheese Feta, Tomatoes, Cucumbers and Hand Cut Corn Chips

CHARCUTERIE PLATTER 14.25
Cured Deli Meat, Imported Cheese, Marinated Vegetables and Fresh Bread

CRAB CAKES 14.50
Herb Vinaigrette, Pea Shots and Mango Salsa

VANCOUVER ISLAND MUSSELS 15.75
Sautéed Garlic and Shallots Chardonnay Wine, Flat Leaf Parsley and Fresh Tarragon

BRAISED BEEF SHORT RIBS 16.00
Blue Cheese Soft Polenta, Red Wine Mushroom Demi

AHI TUNA TARTARE 16.50
Sashimi Grade Ahi Tuna, Okanagan Apples, Red Onions with a Ginger Soy Vinaigrette and Wonton Crisps

JUMBO BLACK TIGER
PRAWN COCKTAIL 18.00
Lime Horseradish Cocktail Sauce

SANDWICHES AND THIN CRUST FLAT BREAD PIZZAS

*All our pizza are Italian thin crust pizzas,
Baked in a traditional stone oven with the finest ingredients*

GRILLED HAM AND BRIE 12.50
*Canadian Brie, Honey Ham on a Whole Wheat Ciabatta.
Served with Soup of the Day*

"EL" BURGER 12.75
*House Ground Prime Rib Patty
Served with Crispy Fries*

*Add for .75 cents each:
Cheddar Cheese, Sautéed Mushrooms,
Hickory Bacon*

GRILLED SALMON SANDWICH 14.50
*Soft Pumpernickel Bread, Tomatoes,
Cucumbers, with a Lemon Yogurt Dressing
served with a Tossed Salad*

SPICED CHICKEN SANDWICH 14.50
*Red Peppers, Lettuce, Tomato, Avocado
Salsa, Alfalfa Sprouts, Sun-dried Tomato
Bread. Served with Tossed Salad*

QUEEN CHARLOTTE HALIBUT AND CHIPS
ONE PIECE 12.00 TWO PIECE 16.50
*Light Tempura Batter with a Traditional Tar-
tar Sauce. An Eldorado Favourite.*

MARGARITA PIZZA 14.25
*Ripe Tomato, Whole Milk Mozzarella
and Fresh Basil*

CHICKEN PESTO PIZZA 16.50
*Grilled Chicken Breast, Caramelized
Onions, Roasted Roma Tomatoes,
Pesto and Goat Cheese*

WILD MUSHROOM AND
PROSCIUTTO PIZZA 18.25
*Oyster, Shitake, Portobello and Button
Mushrooms, Cured Prosciutto,
French Brie and Fresh Basil*

STEAKS & CHOPS

PAN-FRIED CHICKEN BREAST 24
*Sage and Amaretto Compound Butter
Truffle Wild Mushroom Risotto*

RACK OF LAMB
HALF RACK 34
FULL RACK 43
Minted Horseradish Demi Glaze

10OZ NEW YORK STRIPLOIN 31.50
*AAA Reserve Striploin,
Shitake Mushroom Jus*

6 OZ FILET 32.75
10 OZ FILET 42.75
*AAA Reserve Center Cut Tenderloin
With a Black Pepper Juniper Glaze*

BLACK AND BLUE FILET
6 OZ FILET 36.75
10 OZ FILET 46.75
*An Eldorado House Special
Filet Stuffed with Danish Blue Cheese,
Cajun Spiced and a Bernard Callebaut
Chocolate Demi*

16 OZ BONE IN RIB EYE 46.75
*AAA Reserve Rib Steak,
Caramelized Balsamic Jus*

SEAFOOD & PASTA

SEAFOOD LINGUINE 23
*Salmon, Halibut, Mussels and Fresh Herbs,
with Lemon Olive Oil*

TRUFFLED MUSHROOM FUSILLI 24
*Forest Mushrooms, Pulled Chicken,
Roasted Garlic Mornay Sauce*

GINGER SOYA GLAZED SALMON 26.25
*Cucumbers Salad, Wild Mushroom Ri-
sotto*

MISO SABLE FISH 29.55
*Pear and Tomato Mint Salsa, Miso L
obster Broth, Butter Poached Potatoes*

QUEEN CHARLOTTE HALIBUT 31.25
*Almond and Basil Crust, Sun-dried
Tomato Butter, Herbed Linguine*

SEARED AHI TUNA 33
*Papaya Mango Salsa, Wild Mushroom Ri-
sotto*