

# 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*