
ALL DAY MENU

To Start

G **Tomato Bisque**

V* Fire roasted tomato and red pepper bisque, house made basil sour cream drizzle **\$10.95**

Spirit of the El Mussels

Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs. Fries and garlic aioli **\$24.95**

G* **Local Cheese and Charcuterie**

Fraser Valley, Johnston's' Calabrese salami, and Hungarian salami, Armstrong gouda and Little Qualicum beach brie. Olives, mustards, seasonal fruit chutney, served with fresh breads and Rosemary raisin pecan crisp crackers **\$25.95**

G **Free Run Chicken Wings**

Choose between: Himalayan salt, apple cider vinegar or honey garlic. Creamy coleslaw, green onions, and a Sambal garlic dip **\$18.95**

G* **Eldorado's Chili Chicken**

Served on crispy wonton shells green onions, and toasted sesame seeds **\$17.95**

G **Spirit of the El Crab Cakes**

Crab Cakes, with slaw and siracha aioli **\$19.95**

Salads

G* **Wedge Caesar Salad**

Romaine hearts, house made croutons, double smoked bacon lardons, anchovies. Roasted garlic Caesar dressing, parmesan reggiano cheese, and fresh lemons *Starter \$14.95 / Full \$16.95*

G **Campari Tomato Salad**

BC vine ripe tomatoes, bocconcini cheese, arugula, basil puree, Sicilian extra virgin olive oil, and local balsamic reduction *Starter \$10.95 / Full \$16.95*

G **Summer Artisan Greens**

V Seasonal field berries, Okanagan goats' cheese, cucumber, tomato, and blueberry vinaigrette, sunflower seeds *Starter \$10.95 / Full \$16.95*

Happy Hour

Daily from 3 pm to 5 pm

Margherita Flatbread

Bocconcini cheese, crushed tomato sauce, oregano, and fresh basil **\$12.95**

Spirit of the El Crab Cakes

Crab Cakes, with slaw and siracha aioli **\$12.95**

Beef Slider

Served with kale slaw swiss cheese and house made chips **\$12.95**

\$5 House Red & White Wine

\$5 Lakeside Lager and Boardwalk Amber Ale

\$5 Feature Cocktail

Add to Your Salad

**7oz Free Run Fraser Valley
Chicken Breast \$12**

**4pcs Seared Garlic
Prawns \$9.95**

**Add 5oz Steelhead
Trout \$17**





Mains

G Fish & Chips

Fresh BC Ling Cod, Next Jens gluten free batter, creamy cabbage coleslaw, homemade remoulade sauce and a fresh lemon half *1 pcs \$21.95 / 2 pcs \$26.95*

G* Vegetarian Penne Rigate

San Marzano, tomato sauce, local oven roasted vegetables, fresh Okanagan basil puree, shaved Grana Padano **\$24.95**

Sub Gluten Free Penne **\$3.00**

Add Fraser Valley Chicken Breast **\$12.00**

G* Penne Rigate

Riesling cream sauce, bacon, shrimp, tomatoes, herbs shaved Grana Padano **\$29.95**

Sub Gluten Free Penne **\$3.00**

G BC Steelhead Trout

Steelhead Trout with a Fraser Valley Bacon crumble crust, a local corn bisque, baby potatoes, seasonal local vegetables **\$34.95**

Flat Breads

G* Margherita

Bocconcini cheese, crushed tomato sauce, oregano and fresh basil **\$18.95**

G* Ratatouille

Tomatoes, eggplant, peppers, onions, zucchini, Okanagan goat's cheese creama, parmesan cheese and oregano **\$18.95**

G* BBQ Chicken Flatbread

BBQ Sauce, mozzarella, pulled chicken, red peppers, grilled red onions **\$19.95**

Add Prawns \$9.95

Add 7oz Fraser Valley Chicken Breast \$12

Gluten Free Crust \$3

Burgers & Sandwiches

All sandwiches come with fries. Sub Caesar, Summer Greens or Soup \$1.00

G* Eldorado Beef Burger

On a house made poppy seed Kaiser bun, fresh prime beef patty, Lettuce, tomato, pickle, garlic aioli **\$19.95**

Add Bacon **\$2.00**

Add Mushrooms **\$2.00**

Add Cheese **\$2.00**

Add Caramelized Onions **\$2.00**

G* Plant Life Burger

Vegan patty, Armstrong cheddar cheese, lettuce, BC vine ripened tomatoes, pickle, garlic aioli **\$21.95**

G* Buttermilk Crispy Chicken Burger

Breaded free run chicken breast, BC iceberg lettuce, vine ripe tomatoes, and siracha aioli and apricot chutney.

With havarti cheese on a poppy seed Kaiser bun **\$21.95**

G* Steak Frites

6oz striploin, balsamic peperonata, arugula, topped with a Café de Paris butter and balsamic reduction **\$27.95**

Add Red Wine Demi **\$3.00**

Add Sourdough Bread **\$3.00**

Sub Lettuce Wraps **\$3.00** / Sub Gluten Free Bun **\$3.00**

Desert

Caramel Macchiato Cheesecake

Coffee ganache, salted caramel, Dark chocolate, Cream cheese, Fresh Strawberries **\$10**

Eldorado Crème Brulee

Citrus Custard, candied orange, Dried fruit biscotti. Apple chips, fresh fruit **\$10**

G House Made Ice Cream and Sorbets

{3 scoops} dried apple chips, fresh berries, chocolate **\$10**

Ice cream: Vanilla Bean, Espresso Chocolate

Sorbet: Pear Ginger, Black Cherry

G Gluten Free

G* Gluten Free Option

V Vegan

V* Vegan Option