
LAKESIDE DINING

To Start

G **Tomato Bisque**

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

G **Spirit of the El Mussels**

Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs. Served with 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 **Spirit of the El Crab Cakes**

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

Butternut Squash Ravioli

Pan seared pork belly, marsala, parmesan, arugula **\$20.95**
Add Scallop **\$8.95**

G **Eldorado Prawn Cocktail**

Jumbo Prawns, house made cocktail sauce **\$21.95**

G* **Beef Tenderloin Carpaccio**

Sterling beef tenderloin, arugula campari tomatoes, shaved Grana Padano, basil puree, truffle oil, crostini's **\$21.95**

Salads

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* **Wedge Caesar Salad**

Romaine hearts, house made croutons, double smoked bacon lardons, anchovies. Roasted garlic Caesar dressing, parmesan reggiano cheese, and fresh lemons **Starter \$10.95 / Full \$16.95**

G **Summer Greens**

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

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 New York Strip

High river Alberta Sterling Silver 10oz Striploin, café de Paris butter, crushed baby potatoes, Red wine demi seasonal vegetables and sautéed mushrooms **\$49.95**

G Beef Tenderloin

Petit filet mignon, crushed baby potatoes, seasonal vegetables, café de Paris butter, Bordelaise sauce **\$48.95**

G Braised Local Amber Ale Beef Cheeks

Pomme robuchon, balsamic glazed cipolini onion, baby carrots **\$38.95**

G BC Steelhead Trout

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

G Slow Roasted Rack of Lamb

Pomme robuchon, seasonal vegetables, veal demi **\$44.95**

G Fraser Valley Chicken Supreme

Apricot chutney, Curry Sauce, crushed Baby Potato, Seasonal Vegetables **\$34.95**

G Crispy Almond Polenta

V With San Marzano tomato sauce, grilled vegetables, shredded vegan cheese and fresh herbs **\$29.95**

G* Penne Rigate

Cream sauce, bacon, shrimp, tomatoes, herbs, parmesan reggiano **\$29.95**

Gluten Free Penne Available **\$3.00**

G* Vegetarian Penne Rigate

Tomato sauce, local oven roasted vegetables, fresh Okanagan basil puree, shaved Grana Padano, Reggiano **\$24.95**

Gluten Free Penne Available **\$3.00**

Add Ons

7oz Free Run Fraser Valley Grilled Chicken \$12

4pcs Garlic Prawns \$9.95

Add BC Steelhead Trout \$17

Butter Poached Lobster Tail \$25.95

Scallop U10 \$8.95

Fresh Seasonal Vegetables \$9.95

Sautéed Mushrooms \$9.95

Dessert

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