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# TO-GO MENU

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## To Start

### Butternut Squash Soup **G\***

With nutmeg, sourdough **\$11**

### Beef and Lentil Soup **G\***

With horseradish cream, sourdough **\$11**

### Spirit of The El Crab Cake **G**

Dungeness crab, kale slaw, basil purée, sriracha aioli **\$20**

### Free Run Chicken Wings **G**

1 lb *Choose between:* Himalayan salt, apple cider vinegar or honey garlic. Creamy coleslaw, green onions, Sambal garlic dip **\$19**

### Local Cheese and Charcuterie **G\***

Fraser Valley Johnston's' Calabrese salami, Hungarian salami, Armstrong gouda, Little Qualicum Beach brie. Olives, grainy mustard, fruit chutney, fresh breads, Raincoast Crisps **\$26**

### Eldorado's Chili Chicken **G\***

Crispy wontons, green onions, toasted sesame seeds **\$19**

### Eldorado Prawn Cocktail **G**

5 jumbo prawns, housemade cocktail sauce **\$22**

## Salads

### Wedge Caesar Salad **G\***

Romaine hearts, housemade croutons, double smoked bacon lardons, anchovies. Roasted garlic Caesar dressing, parmesan reggiano cheese and fresh lemons **Starter \$11 / Full \$17**

### Campari Tomato Salad **G**

BC vine ripe tomatoes, bocconcini cheese, arugula, basil purée, Sicilian extra virgin olive oil and local balsamic reduction **Starter \$11 / Full \$17**

### Winter Root Vegetable Salad **G**

Roasted root vegetables, winter greens, dried cranberries, goat cheese, orange coriander dressing **Starter \$11 / Full \$17**



## Our Commitment

*Eldorado Resort features a gluten-free focused menu.*

*80% of our to-go menu items have a gluten-free option*



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**G** Gluten-free

**G\*** Gluten-free Option

**V** Vegan

**V\*** Vegan Option 



## Mains

### Fish & Chips **G**

Fresh BC Ling Cod, Next Jens gluten-free batter, creamy coleslaw, homemade remoulade **1 pcs \$22 / 2 pcs \$27**

### The EL Inspired Irish Stew **G\***

Crispy kale, potato, root vegetables, red cabbage, 2 mint lamb chops, housemade sourdough **\$27**

### Crispy Almond Polenta **G V**

Roasted red pepper and tomato sauce, grilled vegetables, shredded vegan cheese, fresh herbs **\$25**

### Quattro Formaggi Striped Ravioli **G\***

Roasted garlic, mushroom cream sauce **\$29**  
Sub gluten-free penne **\$3**

## Flat Breads

Gluten-free crust available for **\$3**

Add prawns **\$9**

Add smoked salmon **\$8**

Add prosciutto **\$7**

Add 7oz Fraser Valley chicken breast **\$12**

### Margherita **G\***

Bocconcini, crushed tomato sauce, oregano, fresh basil purée **\$19**

### BBQ Chicken **G\***

BBQ sauce, mozzarella, pulled chicken, red peppers, roasted red onions **\$20**

## Handhelds

Served with potato wedges, winter greens, Caesar salad or soup. Gluten-free bun available **\$3**

### Eldorado Burger **G\* V\***

Choose between a fresh prime beef or Beyond Meat patty. Housemade bun, lettuce, tomato, pickle, garlic aioli **\$18**

Add bacon **\$2**

Add mushrooms **\$2**

Add cheese **\$2**

Add caramelized onions **\$2**

### Buttermilk Crispy Chicken Burger **G\***

Breaded free run chicken breast, BC iceberg lettuce, vine ripe tomatoes, sriracha aioli, apricot chutney, havarti cheese, housemade bun **\$22**

### Grilled Cheese **G\***

Housemade sourdough, aged cheddar, brie, apricot chutney **\$20**

## Dessert

### Red Wine Poached Okanagan Plum Crumble

Whipped cream cheese, spiced plum compote, fennel tuile **\$11**

### Specialty Fruit Salad **G V**

Seasonal fruit and fresh berries, mint and orange zest **\$11**  
Add yogurt and house made granola **\$4**

### Crepes Suzette

Flambéed with Grand Marnier, orange segments, whipped cream cheese **\$11**

