

## TO START

### Butternut Squash Soup G\*

With nutmeg, sourdough **\$11**

### Beef and Lentil Soup G\*

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

### Spirit of the El Mussels G

1 lb Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs. Fries and garlic aioli **\$26**

### Smoked Salmon with Caramelized Apple G\*

Armstrong goat cheese, red onion, winter greens, horseradish cream, crostinis, Raincoast Crisps **\$20**

### Eldorado Prawn Cocktail G

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

### 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**

### Spirit of The El Crab Cake G

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

### Eldorado's Chili Chicken G\*

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

### 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**

## SALADS

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

Add 5pcs seared garlic prawns **\$9** / Add smoked salmon **\$8**

### Wedge Caesar Salad G\*

Romaine hearts, housemade croutons, double smoked bacon lardons, white anchovy. Roasted garlic Caesar dressing, parmesan reggiano **Starter \$11 / Full \$17**

### Campari Tomato Salad G

BC vine ripe tomatoes, bocconcini cheese, arugula, basil purée, Sicilian extra virgin olive oil, 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**

## 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**

## ENTRÉES

### 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**

## ADD ONS

BC Smoked Salmon **\$8**

2 Jumbo Scallops **\$12**

5pcs Seared Garlic Prawns **\$9**

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

Butter Poached Lobster **\$26**

Pork Belly **\$8**

## HANDHELDS

Served with fries, 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**

### Steak Frites G\*

7oz striploin, balsamic peperonata, arugula, topped with a Café de Paris butter, balsamic reduction **\$28**

Add red wine demi **\$3**

Add sourdough bread **\$3**

### Lamb Burger G\*

Dijon mayo, goat feta, pickled onion, tomato, baby kale, on a housemade bun **\$22**

### 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**



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