

TO START

Roasted Heirloom Tomato & Red Pepper Bisque

With housemade vegan sourdough **11**

Scallop and Pork Belly

Scallop, Fraser Valley pork belly, creamy polenta,
Okanagan pinot noir preserved cherries, micro greens, madeira demi **24**

Wild BC Smoked Salmon Roulade

Stuffed with Boursin cheese. Served with pickled fennel and crostini's **22**

Tomato Burrata

BC tomatoes, fresh Italian burrata cheese, Okanagan basil,
olive oil, kale, local grapes, beets, balsamic reduction

Starter 14 / Full 21

Eldorado Prawn Cocktail

5 jumbo tiger prawns, housemade cocktail sauce **23**

Spirit of the El Mussels

1lb Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic,
fresh herbs. Served with house cut french fries and garlic aioli **26**

Eldorado Beef Tartare

Sterling Silver beef tenderloin with cornichon, dijon mustard,
capers wasabi. Served with crostini's **27**

SALADS

The El Wedge Caesar Salad

Romaine hearts, housemade croutons, double smoked bacon lardons,
white anchovy, roasted garlic, caesar dressing, parmesan reggiano

Starter 11 / Full 17

Winter Greens with Roasted Root Vegetables

Orange and white cranberry vinaigrette, pumpkin seeds,
roasted root vegetables, Okanagan goat cheese

Starter 11 / Full 17

ADD ENHANCEMENTS

9 each

British Columbia Smoked Salmon 7oz Fraser Valley Chicken Breast 5pcs Seared Garlic Jumbo Tiger Prawns Armstrong Crispy Pork Belly

ENTRÉES

Sterling Silver Beef Tenderloin G

Premium petit filet mignon, mashed potatoes, farm picked vegetables,
Café de Paris butter, bordelaise sauce **53**

BC Steelhead Trout G*

Fresh pan seared BC steelhead trout, ricotta and spinach
ravioli, tarragon cream sauce, local seasonal root vegetables **38**

Atlantic Lobster Tail with Spinach and Ricotta Ravioli G*

Poached Atlantic lobster tail, spinach and ricotta ravioli, creamy lobster
bisque sauce, seasonal vegetables, madeira demi glaze **48**

Slow Roasted Rack of Lamb G

Half rack of lamb, creamy polenta, farm picked vegetables,
mint sour cream, red wine reduction **45**

Veal Ossobuco G

High River veal ossobuco, Mission Hill merlot preserved plums,
potato gnocchi, local root vegetables, veal demi **47**

Red Coconut Curry G V

Local tricoloured baby potatoes, daily farm picked vegetables,
red coconut curry sauce **25**

Sterling Silver New York Striploin G

Sterling Silver New York striploin, camembert, local preserved cherries,
mashed potatoes, daily farm picked vegetables, veal demi **52**

Duck Leg Confit G

Fraser Valley duck leg confit, Okanagan preserved cherries,
creamy polenta, madeira demi, seasonal root vegetables **38**

ADD ENHANCEMENTS

9 each

British Columbia Smoked Salmon

7oz Fraser Valley Chicken Breast

5pcs Seared Garlic Jumbo Tiger Prawns

Armstrong Crispy Pork Belly

PREMIUM ENHANCEMENTS

BC Steelhead Trout 12

3oz Atlantic Butter Poached Lobster Tail 26