
Dining Room

Start & Share

Roasted Heirloom Tomato & Red Pepper Bisque **V G***

With housemade vegan sourdough

11

Add housemade cheese biscuits 4

British Columbia Albacore Tuna **G**

British Columbia Albacore tuna gently seared with togarashi seasoning, Okanagan peach salad, arugula, shaved red onion

25

Spirit of the El Mussels **G**

1 lb Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs, house-cut fries, garlic aioli

31

Tomato Burrata **G**

British Columbia tomatoes, fresh Italian burrata cheese, Okanagan basil, olive oil, beet purée, balsamic reduction

Starter 16 / Full 23

Eldorado Prawn Cocktail **G**

6 jumbo tiger prawns, housemade cocktail sauce

26

Beef Tenderloin Carpaccio **G+**

Sterling Silver beef tenderloin, lemon olive oil, shaved parmesan, artisan greens, balsamic vinaigrette, Raincoast Crisps

26

Scallop and Pork Belly **G**

Two scallops, Fraser Valley pork belly, asparagus, micro greens, red curry, lemongrass, chili oil

26

Salads

The El Wedge Caesar Salad **G***

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

Starter 13 / Full 19

Artisan Greens & Strawberry Salad **G**

Local strawberries, cherry tomatoes, housemade pickled red onions, blueberries, roasted heirloom carrots, Okanagan goat cheese, chia seeds, creamy balsamic dressing

Starter 13 / Full 19

Endive Harvest Salad **G**

Orange segments, blue cheese, caramelized walnuts, dill vinaigrette

Starter 14 / Full 20

Enhance Your Salad

Steelhead 15

Prawns 10

Chicken Breast 10

Pork Belly 10

Lobster Tail 27

Scallop 15



HOTEL ELDORADO
ELDORADO RESORT

G Gluten-free

G* Gluten-free Option

V Vegan

V* Vegan Option

Entrées

Sterling Silver Beef Tenderloin **G**

Premium petit filet mignon, roasted baby potatoes, local farm picked vegetables, sautéed wild mushrooms Café de Paris butter, bordelaise sauce

53

West Coast Sablefish **G+**

British Columbia sablefish, soba noodles, broccolini, asparagus, oyster mushrooms, local baby carrots, orange miso broth, parsley

49

Slow Roasted Rack of Lamb **G**

Half rack of lamb, potato mousseline, local farm picked vegetables, mint sour cream, red wine reduction

50

Creamy Linguine Carbonara **G***

Linguine with carbonara sauce, cherry tomatoes, bacon, parmesan reggiano, pinot grigio, fresh herbs

29

Add chicken or 5 pcs of prawns 10

Sub gluten-free penne 4

Green Coconut Thai Curry **V G+**

Soba noodles, beluga lentils, local farm picked vegetables, lemongrass

28

Sterling Silver New York Striploin **G**

Sterling Silver New York striploin, Café de Paris butter, baby potatoes, local farm picked vegetables, brie, plums, veal demi

53

Dorchester Beef Curry **G***

Slow braised short rib, red curry sauce, linguine with local farm picked vegetables

45

Cornish Game Hen **G**

Oven roasted British Columbia half Cornish game hen, tricoloured baby potatoes, local farm picked vegetables, chicken au jus, lemon parsley gremolata

38

Add Enhancements 10 each

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

Premium Enhancements

British Columbia Steelhead Trout 15 2pc Scallop 15 Lobster Tail 27

