



## It all began with a visionary Countess...

On a Canadian visit in the early 1920's Countess Bubna fell in love with our valley and made it home. She was a British blue-blooded adventurer and visionary who first put down roots here with the purchase of a horse ranch. When she got word of the coming railway stop (1927) in the then fledgling town of Kelowna, she saw it as an opportune time to bring her aristocratic international friends to the valley. It was then the Countess founded our Grand Dame, the Hotel Eldorado, in 1926. A legend was born. What might have seemed like a wild idea back in '26, came from our Countess' adventurous spirit and the bravery to go to grand lengths for a great time. This is the very spirit of The El that lives on today 100 years later.

**Now you're part of the story.**

Lakeside elegance and roaring good times since 1926



**Do you have a great Eldorado story?  
Scan the QR code to share it with us!**



# HOTEL ELDORADO

LAKESIDE SINCE 1926

Executive Chef Dimitri Bakalos

## APPETIZERS

FRENCH ONION SOUP	19
focaccia croutons, gruyere brulée <b>GF*</b>   <b>DF*</b>	
ELDORADO CLASSIC PRAWN COCKTAIL	29
three jumbo prawns, cocktail sauce, horseradish, lemon <b>GF</b>   <b>DF*</b>	
STEAMED MUSSELS	32
chardonnay fennel soubise, grilled garlic sourdough <b>GF*</b>	
ALBACORE TUNA CRUDO	23
beetroot cured, plum vinaigrette, sweet soy, compressed apple, crispy garlic <b>GF*</b>	
OKANAGAN GREENS & BASIL STRACCIATELLA	25
local blend of lettuces, citrus vinaigrette, semi-dried tomatoes, roasted pepitas, house-made peppercorn cracker <b>GF*</b>   <b>DF*</b>	
CAESAR SALAD	18
baby romaine leaves, roasted garlic dressing, crispy prosciutto, rye crumb, grana padano, aged balsamic, charred lemon <b>GF*</b>   <b>V*</b>	
STEAK TARTARE	28
green peppercorn marinade, chive, cured egg yolk, house-made peppercorn cracker <b>GF*</b>   <b>DF</b>	
DUNGENESS CRAB CAKE	29
charred orange coulis, preserved lemon aioli, frisée, creole seasoning <b>GF</b>	

## FOR THE TABLE

TRUFFLE POMMES FRITES	16
SEASONAL VEGETABLES	17

### *PARTNERS & SUPPLIERS*

codfathers, centennial, don-o-ray farms, mycro greens, hart marketing, tanto latte, honest farms, gordon food supply, valoroso foods, wise earth farm

**GF** Gluten-free

**GF\*** Gluten-free Alternative

**DF** Dairy-free

**DF\*** Dairy-free Alternative

**V** Vegan

**V\*** Vegan Alternative



Heritage Selection

# ENTRÉES

CASARECCE CARBONARA	34
guanciale, pecorino romano, black pepper, egg yolk <b>GF*</b> <i>blackened chicken 12 / blackened prawns 15</i>	
SEAFOOD FETTUCINE PUTTANESCA	45
prawns, mussels, & scallops sauteed in white wine and garlic butter, sun dried tomato, capers, kalamata olives, calabrian chili, grana padano, fresh basil <b>GF*   V*</b>	
COCONUT KORMA	35
SWEET POTATO, CHICKEN or PRAWN indian curry infused with saffron, cardamom & coconut milk, cumin basmati rice, mint chutney, cilantro & garlic naan <b>GF*   V*</b>	
CHICKEN SUPREME	46
mushroom ragout, crispy prosciutto, potato gnocchi, seasonal vegetables, corn sabayon, demi-glace <b>GF*   DF*</b>	
BEEF SHORT RIB	55
pomme purée, seasonal vegetables, sauce bordelaise, salt & vinegar crispy potato strings <b>GF   DF*</b>	
FILET MIGNON	64
pomme purée, seasonal vegetables, café de paris butter, sauce bordelaise <b>GF   DF*</b>	
PISTACHIO CRUSTED RACK OF LAMB 	63
toma cheese polenta, seasonal vegetables, sauce bordelaise <b>GF   DF*</b>	
STEELHEAD	48
pan seared fingerling potatoes, yarra valley salmon roe, seasonal vegetables, blistered cherry tomato beurre blanc <b>GF   DF*</b>	
100 DAY DRY AGED BUTCHER'S CUT	
MP	
<i>Aged to perfection to celebrate our 100th year at Hotel Eldorado!</i> <i>served with pomme puree, seasonal vegetables, wild mushroom ragout</i> <i>&amp; our signature sauce bordelaise.</i>	
BEEF TOMAHAWK	
225	
<i>smashed fingerling potatoes, seasonal vegetables, hunter sauce &amp; chimichurri</i>	

## ENHANCEMENTS

Lobster Tail ~ 42

Sautéed Garlic Prawns ~ 15

Pan Seared Scallops ~ 26

Roasted Wild Mushrooms ~ 12

Caramelized Onions ~ 5

Beurre Blanc ~ 8

Sauce Bordelaise ~ 9

Salmon Caviar ~ 15

Oscietra Caviar ~ 45