



# Dining Room

## Start & Share



Roasted Heirloom Tomato & Red Pepper Bisque **V G\*** 12  
With housemade sourdough

Spirit of the El Mussels **G** 26  
Half pound Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs, house-cut fries, garlic aioli

Pan Seared Scallops **G** 30  
Hokkaido scallops, corn succotash, Fraser Valley bacon infused broken vinaigrette

Eldorado Prawn Cocktail **G** 30  
6 tiger prawns, housemade cocktail sauce

Tomato Burrata **G** 23  
British Columbia tomatoes, fresh Italian burrata, golden beets, pistachio pesto

Ahi Tuna Crudo 20  
Yuzu cucumber pickles, chili threads, extra virgin olive oil, maldon salt, citrus segments, dill sprigs, crisp won ton julienne, sliced jalapeno

## Salads



The El Caesar Salad **G\*** 19  
Chopped romaine hearts tossed in our housemade roasted garlic caesar dressing, double smoked bacon lardons, croutons, parmesan

Frisée Salad **G** 19  
Local frisée lettuce, seasonal berries, avocado, candied walnuts, white balsamic vinaigrette

The El Cobb Salad **G** 25  
Fraser Valley chicken breast, candied maple bacon, romaine lettuce, avocado, Poplar Grove tiger blue cheese, local campari tomato, cucumber, boiled egg, honey mustard vinaigrette

## Enhancements



Five Piece Seared Garlic Tiger Prawns 10  
Five Ounce Fraser Valley Chicken Breast 10  
British Columbia Smoked Salmon 10



## Entrées

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**Sterling Silver Beef Tenderloin **G**** 53  
Premium petit filet mignon, roasted fingerling potato, seasonal vegetables, sautéed wild mushrooms, Café de Paris butter, bordelaise

**Slow Roasted Lamb **G**** 52  
Half rack of lamb with potato mousseline, seasonal vegetables, mint sour cream, red wine demi-glace

**Grilled Veal Chop **G\***** 52  
Alberta veal, pomme mousseline, Okanagan merlot and cipolini onion demi-glace, seasonal vegetables

**British Columbia Halibut **G\***** 46  
Line caught pan seared halibut, brown rice, citrus beurre blanc, seasonal vegetables

**Garden Herb Fettuccine **G\* V\***** 32  
Marinated tomatoes, fresh herbs, parmesan, burrata, fresh peas, chili olive oil



**Sterling Silver New York Cut **G**** 53  
10 oz striploin, Okanagan berries and bacon compôte, marinated cipollini onions, fingerling potatoes, seasonal vegetables

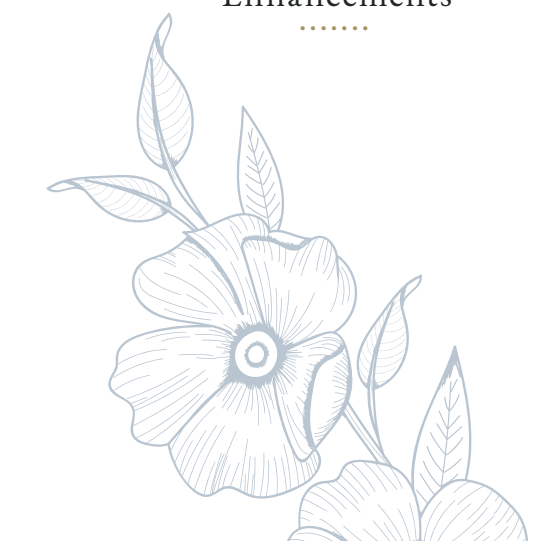
**Fraser Valley Half Cornish Game Hen **G**** 40  
Rosdown Farm cornish hen, fresh pineapple salsa, pomme mousseline, seasonal vegetables, red wine demi-glace

**Portobello Mushroom Bowl **G V**** 29  
Celeriac purée, brown rice, sundried tomato, sautéed wild mushrooms, roasted garlic, balsamic glaze, lemon gel

## Enhancements

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Five Piece Seared Garlic Tiger Prawns 10  
Five Ounce Fraser Valley Chicken Breast 10  
British Columbia Smoked Salmon 10  
Armstrong Crispy Pork Belly 10  
Two Piece Scallop 15  
British Columbia Halibut 21  
Lobster Tail 27



**G** Gluten-free   **G\*** Gluten-free Option   **V** Vegan   **V\*** Vegan Option