



LAKESIDE DINING
ELDORADO RESORT

First

Clam & Seafood Chowder

Creamy classic chowder, bacon, surf clams, seafood, housemade sourdough
Cup 13 / Bowl 18

Goat Cheese Tart

Poached pear, artisan greens and baby kale, port reduction, candied golden beets
19

Seaside Cerveza Mussels **G***

BNA Brewing Seaside Cerveza, fresno chili, cucumber salad,
grilled garlic sourdough
35

Eldorado Prawn Cocktail **G**

Five poached tiger prawns, cocktail sauce, lemon wedge
28

Beef Tartare

Green peppercorn dressing, salt and vinegar shoestring potato, cornichons, croutons
24

Albacore Tuna & Scallop Crudo

Yuzu cucumber pickles, chili threads, citrus segments, EVOO, Maldon salt, dill
sprigs, sliced jalapeño, crisp wonton
22

Brassica Caesar Salad **G**

Broccoli, cauliflower, kale, pork belly croutons, grana padano,
hickory stick, basil dressing
26

Second

Filet Mignon Tenderloin **G**

57

- or -

New York Cut Striploin **G**

52

Sterling Silver beef, classic gratin dauphinois, seasonal vegetables, caramelized onions, bordelaise sauce

Pan Seared Sablefish **G**

Creamed leek mashed potatoes, asparagus, crispy pancetta, grainy mustard beurre blanc

48

Roasted Rack of Lamb **G**

Half rack of lamb, goat cheese, celery root purée, seasonal vegetables, red wine demi glace, mint oil

53

British Columbia Steelhead **G**

Pistachio crusted, mashed potatoes, fennel and arugula slaw, black olive tapenade, seasonal vegetables, savory tomato butter

42

Butternut Squash Ravioli

Crisp sage, white wine cream sauce, grilled asparagus, parmesan, olive oil 28
Add seared garlic tiger prawns 15

Baked Lobster & Prawns

Herbed gnocchi, white wine tarragon cream sauce, gruyère cheese and breadcrumbs, roasted cauliflower, charred lemon

48

Enhancements

Five Sautéed Garlic Prawns 15

5oz Fraser Valley Chicken Breast 12

BC Smoked Salmon 15

Lobster Tail 28

