

Start & Share

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

With housemade vegan sourdough 11

Add housemade cheese biscuits 4

Smoked Salmon Tartare and Bauernschinken

Smoked steelhead, bauernschinken, wasabi, fresh herbs, lemon herb Okanagan goat cheese, housemade crostinis, pickled cucumber 21

Vegan Pepper Jelly Brie **V G***

Organic cashew pepper jelly brie, preserved Okanagan cherries and plums, tomato mousse, sourdough 27

Eldorado’s Chili Chicken **G**

Crispy wontons, green onions, toasted sesame seeds 20

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 33

Eldorado Prawn Cocktail **G**

6 jumbo tiger prawns, housemade cocktail sauce 28

Local Cheese & Charcuterie **G***

Local duck pâté, cherry chorizo, and lamb prosciutto from Helmut’s Sausage Kitchen. Armstrong gouda, Little Qualicum Beach brie, Poplar Grove tiger blue cheese, olives, mustards, seasonal fruit chutney. Served with fresh breads and rosemary pecan Raincoat Crisps 30

Free Run Chicken Wings **G**

Choose between: Himalayan salt and apple cider vinegar *or* honey garlic. Served with creamy coleslaw, green onions and sambal garlic dip 22

Tomato Burrata **G**

British Columbia tomatoes, fresh Italian burrata cheese, Okanagan basil, olive oil, roasted Brussels sprouts and beets, balsamic reduction Starter 16 / Full 23

Flatbreads

Add gluten-free crust for 4

Margherita **G***

Bocconcini, crushed tomato sauce, oregano, fresh basil 20

BBQ Chicken **G***

Spirit of the El BRBN BBQ sauce, mozzarella, pulled chicken, sweet peppers, roasted red onions 21

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 Winter Salad **G**

Artisan greens, kale, Brussels sprouts, shaved root vegetables, pickled mushrooms, dried cranberries, pumpkin seeds, goat cheese, white cranberry dressing Starter 12 / Full 18

Entrées

British Columbia Steelhead Trout **G**

Pan-seared steelhead, smashed baby potato, orange beurre blanc, local farm picked vegetables 40

Steak Frites **G***

7oz Sterling Silver striploin, sautéed Okanagan Valley wild mushrooms Café de Paris butter 32

Add red wine demi / sourdough bread 3

Eldorado Lobster Mac and Cheese **G***

Maritimes lobster and macaroni in a creamy lobster bisque bechamel, Fraser Valley bacon, housemade sourdough 32

Thai Coconut Curry **V G+**

Rich coconut curry with fingerling potatoes, beluga lentils, local farm picked vegetables 28

Irish Lamb Stew **G***

Crispy kale, mashed potato, root vegetables, mushrooms, cabbage, lamb chops, mint sour cream, Guinness-demi glace, housemade sourdough 31

Fish & Chips **G**

Fresh British Columbia Ling Cod, Next Jens gluten-free batter, creamy coleslaw, homemade remoulade 1 pcs 25 / 2 pcs 32

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

Handhelds

Served with house cut french fries, artisan greens salad, caesar salad, or soup. Gluten-free bun available for 3

Eldorado Burger **V* G***

Choose between a fresh prime beef or Beyond Meat patty, housemade bun, lettuce, tomato, pickle, garlic aioli 23

Add ons:

*bacon, mushrooms, cheese, caramelized onions
3 each*

Duck Confit Bao Bun **G***

Duck confit with a hoisin orange glaze, kale slaw, Okanagan merlot marinated plums, pea shoots, shredded cheddar cheese 24

Buttermilk Crispy Chicken Burger **G***

Breaded free run chicken breast, British Columbia iceberg lettuce, vine ripe tomatoes, sriracha aioli, housemade apricot chutney, havarti cheese, housemade bun 24

Grilled Cheese **G***

Housemade sourdough, havarti, brie, apricot chutney 23

