




HOTEL ELDORADO

LAKESIDE SINCE 1926

Small Plates & Shareables

EL CHILI CHICKEN ~ 22 
crispy wontons, scallions, tahini lime coleslaw
GF* | **DF** | *sub tofu to make it vegan

HOISIN DUCK SPRING ROLLS ~ 18
duck confit, house hoisin, pickled carrots &
daikon, chili lime dip **DF**

CHICKEN WINGS ~ 24
dry rub : s&p | s&v | tajin | lemon pepper
dipping sauce: house bbq | fresno buffalo sauce
house hoisin | tahini lime
served with buttermilk herb ranch **GF*** | **DF***

ROASTED GARLIC HUMMUS ~ 17
crispy chickpeas, pomegranate, fresh lemon,
harissa spice, italian parsley, grilled garlic
pitas **V***

SMOKED PORK RIBS ~ 24
house bbq sauce, apple butter **GF** | **DF***

GARLIC HERB FRIES ~ 14
parmesan, fried herbs, preserved lemon aioli **GF**

STEAMED MUSSELS ~ 32
chardonnay fennel soubise, grilled garlic
sourdough **GF***


CHARCUTERIE & CHEESE ~ 36
ask your server for the current offerings

SPICY AHI TUNA TACOS ~ 23
crispy wonton tacos, sushi rice, avocado,
mango, wasabi crema, sesame seeds, cilantro **DF***

TEMPURA
SEASONAL VEGETABLE ~ 17 | SHRIMP ~ 24
crispy gluten-free tempura, ponzu **GF** | **DF**

SZECHUAN CHICKEN LETTUCE
WRAPS ~ 25
chicken thigh, bell pepper, carrot, cabbage &
mushroom stir-fried in szechuan sauce, spiced
yogurt, sesame seeds, sriracha lime cashews
GF | **DF***

Salads

THE EL CAESAR ~ 15 | 20 
chopped romaine, roasted garlic caesar
dressing, crispy prosciutto, focaccia croutons,
parmesan, charred lemon **V***

GREEN GODDESS WEDGE ~ 18 | 23
baby iceberg, avocado, cucumber, quinoa, goat
feta, pickled beets, green goddess dressing,
furikake, roasted almonds, bee pollen **GF** | **V***

Bowls

SPICY SESAME AHI TUNA ~ 29
sushi rice, wakame salad, ginger shoyu,
scallions, cucumber, avocado, furikake,
crispy shallots, grilled nori **GF** | **DF**

BUDDHA
TOFU ~ 25 | GRILLED CHICKEN ~ 28 | PRAWN ~ 32
roasted squash, quinoa, farro, greens, grilled
broccoli, pickled beets, apple mustard vinaigrette,
sriracha lime cashews, avocado **GF** | **V***

OAXACAN CHICKEN MOLE ~ 29
red rice, iceberg lettuce, roasted corn & beans, pickled
cabbage, smashed avocado, queso fresco, pico de
gallo, fried corn tortillas, cilantro, lime **GF** | **DF***

VIETNAMESE BEEF PHO ~ 26
48 hour beef bone broth, roast beef, rice noodles,
bean sprouts, cilantro, jalapeño, thai basil, lime,
house hoisin **GF** | **DF**

GF Gluten-free

DF Dairy-free

V Vegan

 Heritage Selection

GF* Gluten-free Alternative

DF* Dairy-free Alternative

V* Vegan Alternative

NF Nut-free



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Flatbreads

substitute gluten-free crust 4

PEPPERONI & HOT HONEY ~ 24

pomodoro crudo, pepperoni, mozzarella, parmesan, chili flakes, fresh oregano, hot honey drizzle **GF***

FENNEL SAUSAGE & GUANCIALE ~ 25

pomodoro crudo, mozzarella, garlic confit, peperonata, parmigiano, arugula **GF***

PROSCIUTTO, PRAWN & PEACH ~ 26

bianca sauce, mozzarella, fior de latte, ramps pesto, balsamic reduction, basil **GF***

MARGHERITA ~ 23

pomodoro crudo, mozzarella, fior de latte, parmesan, genovese basil **GF***

Handhelds

served with house fries or salad

THE ELDORADO BURGER ~ 28

house made milk bun, 8oz beef patty, red wine caramelized onions, apple chutney, amaro aioli, aged cheddar, wild mushrooms, arugula **GF* | DF***

BOARDWALK SMASH BURGER ~ 24

brioche bun, two AAA alberta beef smash patties, american cheese, onion, pickle, fancy sauce **GF* | DF***

TAJIN FRIED CHICKEN SANDO ~ 27

brioche bun, fresno aioli, smashed avocado, red onion, pico de gallo, iceberg lettuce **GF* | DF**

TURKEY CLUB ~ 24

sourdough, preserved lemon aioli, shaved turkey breast, havarti, bacon, iceberg lettuce, tomato **GF* | DF***

TOMATO BACON SMASH BURGER ~ 26

brioche bun, two beef patties, amaro aioli, tomato bacon jam, onion, american swiss, arugula **GF* | DF***

BUFFALO CHICKEN & BACON WRAP ~ 27

flour tortilla, fried chicken thigh, fresno buffalo, buttermilk herb ranch, iceberg, cucumber

ENHANCEMENTS

Bacon ~ 6

Avocado ~ 4

3oz beef patty ~ 6

Aged cheddar ~ 4

Roasted mushrooms ~ 6

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BEEF TOMAHAWK

225

smashed fingerling potatoes, seasonal vegetables, hunter sauce & chimichurri

GF | DF*

ENHANCEMENTS

5oz Pan Seared Steelhead ~ 25

6oz Flat Iron Steak ~ 30

5oz Grilled Chicken Breast ~ 12

5pc Sauteed Garlic Prawns ~ 15

3pc Seared Scallops ~ 26

Dessert

Executive Pastry Chef, Bikram Sandhu

ROASTED PISTACHIO

CHEESECAKE ~ 16

creamy roasted pistachio and wildflower honey cheesecake and caramel glazed, finished with mascarpone chantilly, pistachio crumble, raspberry dust and honey tuile

ORANGE & STAR ANISE CRÈME

BRULEE ~ 15

bright orange zest infused into delicate custard, balanced with star anise spice and a touch of citrus crisp. served with dried fruit biscotti **NF**

BAKED ALASKA ~ 17

a show-stopping classic with layers of sponge cake and seasonal ice cream encased in golden torched meringue **NF**

ECHOES OF COFFEE ~ 17

coffee sponge, ganache, yuzu coffee gel, coffee crumb, coffee tuile, and espresso meringue. A luxurious journey through texture, aroma, and balance

HOUSEMADE ICE CREAM &

SORBETS ~ 15

rotating selection of seasonal flavours, crafted in-house with local ingredients and classic technique **NF, GF**

Entrées

CASARECCE CARBONARA ~ 34

guanciale, pecorino romano, black pepper, egg yolk
*blackened chicken 12 | blackened prawns 15 **GF****

SEAFOOD FETTUCINE

PUTTANESCA ~ 45

prawns, mussels, & scallops sauteed in white wine and garlic butter, sun dried tomato, capers, kalamata olives, garlic, calabrian chili, grana padano, fresh basil **GF* | DF***

STEAK & OKANAGAN GREENS ~ 42

3oz filet mignon, tamarind marinated and grilled medium rare, local blend of lettuces, basil stracciatella, citrus vinaigrette, semi-dried tomatoes, pickled shiitake, roasted baby potatoes **GF | DF***

ENTRECOTE STEAK FRITES ~ 46

6oz flat iron steak, herbaceous butter emulsion made with anchovies and walnuts, red wine caramelized onion, shoestring fries, fresh chervil **GF | DF***

FISH & CHIPS ~ 26 | 36

crispy gluten-free tempura, bc line caught ling cod, tartar sauce, tahini lime coleslaw, lemon **GF | DF**

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