



HOTEL ELDORADO

L A K E S I D E S I N C E 1 9 2 6

Small Plates & Shareables

SEASONAL SOUP ~ 14 | 9

ask your server for current offering
served with our house made garlic toast

BEETROOT HUMMUS DIP ~ 16

pomegranate seeds, fresh mint, olive oil,
za'atar spice, grilled garlic pita *V*

SMOKED PORK RIBS ~ 24

house bbq sauce, apple butter *GF*

CHARCUTERIE & CHEESE ~ 32

ask your server for the current offering
ciabatta baguette, crackers, mostarda,
fruit preserve, pickles

Salads & Bowls

GREEN GODDESS WEDGE SALAD ~ 16 | 23

baby iceberg, avocado, cucumber, quinoa, goat
feta, pickled beets, green goddess dressing,
furikake, roasted almonds, bee pollen *GF, V**

El THE EL CAESAR SALAD ~ 14 | 19

chopped romaine hearts, roasted garlic caesar
dressing, crispy prosciutto, focaccia croutons,
parmesan, charred lemon *V**

SPICY SESAME TUNA BOWL ~ 29

bc albacore tuna, wakame salad, ginger shoyu,
scallions, cucumber, avocado, furikake, crispy
shallots, grilled nori *GF, DF*

Handheld

*served with house fried potato chips & your choice
of: caesar salad, green salad, or seasonal soup*

TURKEY CLUB ~ 22

sourdough, preserved lemon aioli, shaved turkey
breast, havarti, bacon, iceberg lettuce, tomato *GF**
substitute flour tortilla wrap

Flatbreads

substitute gluten-free crust ~ 4

PEPPERONI & HOT HONEY ~ 22

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

BLACK TRUFFLE & ZUCCHINI ~ 23

bianca sauce, mozzarella, ricotta, parmesan,
sumac, fresh herbs

MARGHERITA ~ 22

pomodoro crudo, mozzarella, bocconcini,
parmesan, genovese basil

*As part of our 100 year anniversary, we are
freshening up for this special year and beyond.*

*As we refresh the Lakeside Dining & Lounge
kitchen, we invite you to visit us
“just around the corner” at **Maestro’s**
for a selection of our signature favourites.*

GF Gluten-free

GF* Gluten-free Alternative

V Vegan

V* Vegan Alternative

El Heritage Selection