



It all began with a visionary Countess...

On a Canadian visit in the early 1920's Countess Bubna fell in love with our valley and made it home. She was a British blue-blooded adventurer and visionary who first put down roots here with the purchase of a horse ranch. When she got word of the coming railway stop (1927) in the then fledgling town of Kelowna, she saw it as an opportune time to bring her aristocratic international friends to the valley. It was then the Countess founded our Grand Dame, the Hotel Eldorado, in 1926.

A legend was born. What might have seemed like a wild idea back in '26, came from our Countess' adventurous spirit and the bravery to go to grand lengths for a great time. This is the very spirit of The El that lives on today 100 years later.

Now you're part of the story.

Lakeside elegance and roaring good times since 1926

APPETIZERS

FRENCH ONION SOUP	19
focaccia croutons, gruyere brulée GF* DF*	
ELDORADO CLASSIC PRAWN COCKTAIL	29
three jumbo prawns, cocktail sauce, horseradish, lemon GF DF*	
STEAMED MUSSELS	32
chardonnay fennel soubise, grilled garlic sourdough GF*	
ALBACORE TUNA CRUDO	23
beetroot cured, plum vinaigrette, sweet soy, compressed apple, crispy garlic GF*	
OKANAGAN GREENS & BASIL STRACCIATELLA	25
local blend of lettuces, citrus vinaigrette, semi-dried tomatoes, roasted pepitas, house-made peppercorn cracker GF* DF*	
CAESAR SALAD	18
baby romaine leaves, roasted garlic dressing, crispy prosciutto, rye crumb, Grana Padano, aged balsamic, charred lemon GF* V*	
STEAK TARTARE	28
green peppercorn marinade, chive, cured egg yolk, house-made peppercorn cracker GF* DF	
DUNGENESS CRAB CAKE	29
charred orange coulis, preserved lemon aioli, frisée, creole seasoning GF	

FOR THE TABLE

TRUFFLE POMMES FRITES	16
SEASONAL VEGETABLES	17

PARTNERS & SUPPLIERS

Codfathers, Centennial, Don-O-Ray Farms, Mycro Greens, Hart Marketing, Tanto Latte, Honest Farms, Gordon Food Supply, Valoroso Foods, Wise Earth Farm

ENTRÉES

CASARECCE CARBONARA	34
guanciale, pecorino romano, black pepper, egg yolk GF* <i>blackened chicken 12 / blackened prawns 15</i>	
SEAFOOD FETTUCINE PUTTANESCA	45
prawns, mussels, & scallops sautéed in white wine and garlic butter, sun dried tomato, capers, Kalamata olives, Calabrian chili, Grana Padano, fresh basil GF* V*	
COCONUT KORMA	35
Indian curry infused with saffron, cardamom & coconut milk, sweet potato kofta Kashmiri pulao, almond, cashew, pomegranate, mint chutney, cilantro & garlic naan GF* V	
CHICKEN SUPREME	46
mushroom ragout, crispy prosciutto, potato gnocchi, seasonal vegetables, corn sabayon, demi-glace GF* DF*	
BEEF SHORT RIB	55
pomme purée, seasonal vegetables, sauce bordelaise, salt & vinegar crispy potato strings GF DF*	
FILET MIGNON	64
pomme purée, seasonal vegetables, Café de Paris butter, sauce bordelaise GF DF*	
PISTACHIO CRUSTED RACK OF LAMB 	63
toma cheese polenta, seasonal vegetables, sauce bordelaise GF DF*	
STEELHEAD	48
pan seared fingerling potatoes, Yarra Valley salmon roe, seasonal vegetables, blistered cherry tomato beurre blanc GF DF*	
100 DAY DRY AGED BUTCHER'S CUT ~ MP	
<i>Aged to perfection to celebrate our 100th year at Hotel Eldorado!</i> <i>served with pomme puree, seasonal vegetables, wild mushroom ragout</i> <i>& our signature sauce bordelaise.</i>	
BEEF TOMAHAWK ~ 225	
<i>smashed fingerling potatoes, seasonal vegetables, hunter sauce & chimichurri</i>	

ENHANCEMENTS

Lobster Tail ~ 42	Roasted Wild Mushrooms ~ 12	Sauce Bordelaise ~ 9
Sautéed Garlic Prawns ~ 15	Caramelized Onions ~ 5	Salmon Caviar ~ 15
Pan Seared Scallops ~ 26	Beurre Blanc ~ 8	Oscietra Caviar ~ 45

Executive Pastry Chef, Bikram Sandhu

DESSERTS

HERITAGE CHEVRE CHEESECAKE wildflower honey crumble, cherry sorbet, cabernet blackberry reduction, lavender tuile <i>NF</i>	17
LAKESIDE NOIR INDULGENCE Valrhona chocolate tart, strawberry confit centre, topped with chocolate cremieux, salted brownie ice cream, toasted hazelnut, micro sponge	19
BAKED ALASKA a show-stopping classic with layers of sponge cake and seasonal ice cream encased in golden torched meringue <i>NF</i>	21
ROSE AND CARDAMOM INFUSED CRÈME BRÛLÉE dried fruit biscotti, fresh berries, orange chips, rose petals <i>NF</i>	17
HOUSEMADE ICE CREAM & SORBETS rotating selection of seasonal flavours, crafted in-house with local ingredients and classic technique <i>NF</i> <i>GF</i>	16

