



Dining Room

5:00 pm - 9:00 pm daily

Start & Share

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Roasted Heirloom Tomato & Red Pepper Bisque **V G*** 11

With housemade vegan sourdough

Add housemade cheese biscuits 4

Spirit of the El Mussels **G** 33

1 lb Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs. house-cut fries, garlic aioli

Hokkaido Scallops and Pork Belly **G** 24

Pan seared scallops, Fraser Valley pork belly, root vegetable terrine, fresh herbs, Salmon Arm raspberry merlot jelly

Smoked Salmon Tartare and Bauernschinken **G*** 21

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

Escargot Burgundy **G*** 19

Baked in lemon butter, fresh baguette, parsley, garlic

Eldorado Prawn Cocktail **G** 28

6 jumbo tiger prawns, housemade cocktail sauce

Salads

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The El Wedge Caesar Salad **G*** 13 / 19

Romaine hearts, housemade croutons, double smoked bacon lardons, white anchovy, roasted garlic Caesar dressing, parmesan reggiano

Artisan Greens Winter Salad **G** 12 / 18

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

Enhancements

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Five Piece Seared Garlic Jumbo Tiger Prawns 10

Five Ounce Fraser Valley Chicken Breast 10

Armstrong Crispy Pork Belly 10

British Columbia Smoked Salmon 10

Two Piece Scallop 15

British Columbia Steelhead Trout 15

Lobster Tail 27



Entrées

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Sterling Silver Beef Tenderloin **G** 53

Premium petit filet mignon, root vegetable pavé, local farm picked vegetables, sautéed wild mushrooms Café de Paris butter, bordelaise

West Coast Sablefish and Prawns **G*** 50

British Columbia sablefish, soba noodles, broccolini, asparagus, oyster mushrooms, local baby carrots, orange miso broth, parsley

Slow Roasted Rack of Lamb **G** 52

Half rack of lamb, potato mousseline, local farm picked vegetables, mint sour cream, red wine reduction

Veal Chop **G*** 52

Grass-fed veal chop, British Columbia wild mushroom forestière sauce, pan seared gnocchi, seasonal vegetables

Lobster Pappardelle **G*** 47

Atlantic lobster tail, rich lobster bisque sauce, pappardelle, bacon, seasonal vegetables, fresh herbs, shaved parmesan

Sterling Silver New York Striploin **G** 53

Sterling Silver New York striploin, Café de Paris butter, potato mousseline, local farm picked vegetables, Poplar Grove tiger blue cheese, Salmon Arm raspberry merlot jelly, plums, veal demi

Duck Duo **G*** 47

Seared duck breast, duck confit crêpe purse, demi with Okanagan merlot marinated plums, root vegetable pavé, seasonal vegetables

Thai Coconut Curry **V G+** 28

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



Enhancements

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Five Ounce Fraser Valley Chicken Breast 10

Armstrong Crispy Pork Belly 10

British Columbia Smoked Salmon 10

Two Piece Scallop 15

British Columbia Steelhead Trout 15

Lobster Tail 27



G Gluten-free **G*** Gluten-free Option **V** Vegan **V*** Vegan Option