



LAKESIDE DINING  
ELDORADO RESORT

## *First*

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### Clam & Seafood Chowder

Creamy classic chowder, bacon, surf clams, seafood, housemade sourdough  
Cup 13 / Bowl 18

### Goat Cheese Tart

Poached pear, artisan greens and baby kale, port reduction, candied golden beets  
19

### Seaside Cerveza Mussels **G\***

BNA Brewing Seaside Cerveza, fresno chili, cucumber salad, grilled  
garlic sourdough  
35

### Eldorado Prawn Cocktail **G**

Five poached tiger prawns, cocktail sauce, lemon wedge  
28

### Beef Tartare

Green peppercorn dressing, salt and vinegar shoestring potato, cornichons, croutons  
24

### Albacore Tuna & Scallop Crudo

Yuzu cucumber pickles, chili threads, citrus segments, EVOO, Maldon salt, dill  
sprigs, sliced jalapeño, crisp wonton  
22

### El Caesar Salad **G\***

Chopped romaine hearts, roasted garlic caesar dressing, pancetta,  
focaccia croutons, parmesan, charred lemon  
14

# Second

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## Filet Mignon Tenderloin **G**

57

- or -

## New York Cut Striploin **G**

52

Sterling Silver beef, classic gratin dauphinois, seasonal vegetables, caramelized onions, bordelaise sauce

## Pan Seared Sablefish **G**

Creamed leek mashed potatoes, asparagus, crispy pancetta, grainy mustard beurre blanc

48

## Roasted Rack of Lamb **G**

Half rack of lamb, goat cheese, celery root purée, seasonal vegetables, red wine demi glace, mint oil

53

## British Columbia Steelhead **G**

Pistachio crusted, mashed potatoes, fennel and arugula slaw, black olive tapenade, seasonal vegetables, savory tomato butter

42

## Butternut Squash Ravioli

Crisp sage, white wine cream sauce, grilled asparagus, parmesan, olive oil 28  
Add seared garlic tiger prawns 15

## Baked Lobster & Prawns

Herbed gnocchi, white wine tarragon cream sauce, gruyère cheese and breadcrumbs, roasted cauliflower, charred lemon

48

## *Enhancements*

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Five Sautéed Garlic Prawns 15

5oz Fraser Valley Chicken Breast 12

BC Smoked Salmon 15

Lobster Tail 28

