



Start & Share

Soup of The Day

With housemade sourdough Cup 9 / Bowl 12

Clam & Seafood Chowder

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

Spinach & Artichoke Dip

Served warm with grilled pita 17

Eldorado's Chili Chicken **G***

Crispy wontons, asian slaw, green onions, toasted sesame seeds 21

Local Cheese & Charcuterie **G***

Black swiss sausage, cherry chorizo and apple whisky salami from Helmut's Sausage Kitchen. Armstrong gouda, Little Qualicum brie, Poplar Grove tiger blue cheese, olives, mustards, fruit chutney, fresh breads, rosemary pecan crisps 34

Salt & Pepper Calamari **G**

Jalapeños, red onions, remoulade sauce, lemon 20

Eldorado Prawn Cocktail **G**

Five poached tiger prawns, cocktail sauce, lemon wedge 28

Pretzel & Cheese Dip

Housemade warm Bavarian pretzel, IPA beer gouda, mozzarella and Swiss cheese dip 14

Free Run Chicken Wings **G**

Your choice: Honey garlic *or* Himalayan salt and apple cider vinegar *or* hot sauce. Served with creamy coleslaw and sambal garlic dip 22

Korean Fried Cauliflower "Wings" **V G**

Gluten-free batter, gojuchang sauce, scallions, pickled carrots and daikon, kimchi 15

Hoisin BBQ Pork Bao Buns

Asian slaw, pickled carrots and daikon, hoisin sauce 18

Flatbreads

Add gluten-free crust for 4

Margherita **G***

Fior di latte and mozzarella cheese, San Marzano tomato sauce, fresh basil 21

Diavola **G***

Calabrese, double smoked bacon, pepperoni, San Marzano tomato sauce, mozzarella 22

Peach & Prosciutto **G***

Okanagan peaches, prosciutto, garlic aioli, cherry tomatoes, shaved parmesan, arugula, balsamic glaze 23

Sweet Chili Prawn **G***

Sweet chili sauce, prawns, red onions, fresh cilantro, mozzarella, lime wedge 23

Bowls & Greens

Ahi Tuna Poke Bowl **G***

Ahi tuna, soy ginger sauce, sushi rice, edamame, carrot, cucumbers, avocado, radish, pineapple salsa, pickled ginger, sesame seeds, sriracha mayo, crispy wonton 29

The El Caesar Salad **G***

Chopped romaine, Caesar dressing, croutons, double smoked bacon bits, parmesan 19

Lakeside Green Goddess Bowl **G V***

Artisan greens and baby kale, chickpeas, avocado, cucumbers, red peppers, pickled red onions, campari tomato, quinoa, goat feta, olives, green goddess dressing, toasted salad seeds 21

The El Cobb Salad **G**

Fraser Valley grilled chicken breast, candied maple bacon, baby iceberg, avocado, campari tomato, boiled egg, honey mustard vinaigrette, blue cheese 27

Steak & Soba Noodle Bowl

Grilled marinated steak, crisp vegetable julienne, toasted cashews, Thai dressing, soba noodles, lime 28

Enhance your Salad

5 oz Fraser Valley Chicken Breast 11

5 pc Seared Garlic Tiger Prawns 12

Mains

Steak Frites **G***

Sautéed mushrooms, Café de Paris butter, French fries

Filet Mignon 7 oz Tenderloin 55

or

New York Cut 10 oz Striploin 50

Add red wine demi-glace 4

Butter Chicken **G***

Marinated chicken, creamy Indian tomato sauce, naan bread, basmati rice, mango chutney, cucumber raita 26

Sub chicken for paneer 2

Truffled Mac & Cheese

Truffled classic mornay sauce, herbed breadcrumbs, toasted focaccia 27

Butternut Squash Ravioli

Crisp sage, cream sauce, grilled asparagus, parmesan 28

Add seared garlic tiger prawns 12

Spirit of the El Mussels **G**

Atlantic mussels, Mission Hill white wine cream sauce, shallots, fresh herbs and garlic, French fries, garlic aioli 35

Shepherd's Pie **G**

Ground lamb and beef, peas, mashed potato, side artisan greens 26

Fish & Chips **G**

Fresh British Columbia Ling Cod or Halibut, gluten-free beer batter, creamy coleslaw, remoulade sauce, French fries, lemon

Cod 1 pc 25 / 2 pc 34

Halibut 1 pc 30 / 2 pc 39

Add Enhancements

British Columbia Smoked Salmon 15

5 oz Fraser Valley Chicken Breast 11

5 pc Seared Garlic Tiger Prawns 12

Lobster Tail 28

Handhelds

Eldorado Burger **G* V***

Fresh prime beef or Beyond Meat patty, applewood cheddar, caramelized onions, lettuce, tomato, pickle, garlic aioli, brioche bun 28

Add bacon or sautéed mushrooms 3

Crispy Chicken Burger **G***

Buttermilk marinated and breaded free run chicken breast, iceberg lettuce, tomato, sriracha aioli, apricot chutney, havarti, housemade bun 25

Roasted Turkey Club **G***

Avocado, tomato, double smoked bacon, lettuce, lemon mayonnaise, sourdough bread 21

Reuben Sandwich **G***

Corned beef, Swiss cheese, sauerkraut, thousand island dressing, rye bread, dill pickle spear 22

Our Local Commitment

We are proud to source from local suppliers to bring you the freshest farm-to-table ingredients

Don-O-Ray Farms | Helmut's Sausage Kitchen

Rosstown Farms & Natural Foods | Poplar Grove Cheese

Armstrong Cheese | Codfather's Seafood Market

Honest Farms | Hart Marketing & Sales | Specialty Bakery

