



HOTEL ELDORADO

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

APPETIZERS

SEASONAL SOUP ~ 14

Ask your server for today's offering (G* V*)

ELDORADO CLASSIC PRAWN COCKTAIL ~ 28

Tiger prawns, cocktail sauce, horseradish, lemon (G)

THAI MUSSELS ~ 28

Green coconut curry, fresno peppers, Thai basil, housemade garlic sourdough (G*)

ALBACORE TUNA TATAKI ~ 22

Sesame shoyu, sweet soy, yuzu, chili mayo, furikake, crispy garlic, chive (G*)

BLACK GARLIC & DUCK CONFIT ARANCINI ~ 19

Calabrian chili pepper, crème fraiche, grana padano, sunflower shoots (G)

ROASTED BEETROOT CARPACCIO ~ 18

Whipped goat cheese, mandarin, walnut brittle, puffed wild rice, fresh mint, burnt honey vinaigrette (G)

CAESAR SALAD~ 17

Baby romaine leaves, roasted garlic dressing, pancetta, rye crumb, grana padano, aged balsamic, charred lemon (G* V*)

PAN SEARED SCALLOPS ~ 34

Béarnaise, tarragon oil, leek ash (G)

STEAK TARTARE ~ 28

Chili lime marinade, sweet soy, sesame, scallion, cured egg yolk, puffed nori cracker (G*)

TANTO LATTE BURRATA ~ 29

Heirloom tomatoes & hot peppers, orange vinaigrette, prosciutto, crispy pancetta, aged balsamic, fresh basil, grilled sourdough

FOR THE TABLE

TRUFFLE POMMES FRITES ~ 13

SEASONAL VEGETABLES ~ 12

GRILLED ASPARAGUS ~ 14

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



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ENTRÉES

PAN SEARED CHICKEN SUPRÊME ~ 38

Sweet potato succotash, corn velouté, tomato vierge, demi-glace (G)

RIGATONI BOLOGNESE ~ 32

Okanagan Pasta Co. noodles, braised beef ragù, grana padano (G*)

SPAGHETTI AL PESTO GENOVESE ~ 28

Okanagan Pasta Co. noodles, sunflower shoot pesto, snap peas, cherry tomato, spinach, tanto latte ricotta (G*)

GRILLED CAULIFLOWER STEAK ~ 32

Quinoa & mint salad, preserved lemon vinaigrette, kabocha romesco, puffed wild rice (G V)

FROM THE LAND

Served with a choice of smashed fingerling potatoes or Yukon gold mashed potatoes, seasonal vegetables, café de Paris butter & sauce bordelaise.

BUTCHER'S CUT FEATURE (G) ~ MP

6 OZ FILET MIGNON (G) ~ 58

10 OZ NEW YORK STRIPLOIN (G) ~ 54

PISTACHIO & HERB CRUSTED RACK OF LAMB (G) ~ 56

All of our beef is Sterling Silver Alberta AAA Beef

FROM THE SEA

All served with farro pilaf, seasonal vegetables, blistered cherry tomato beurre blanc, tomato vierge

MARKET SEAFOOD SELECTION (G*) ~ MP

STEELHEAD (G*) ~ 46

ENHANCEMENTS

Lobster Tail ~ 42

Sautéed Garlic Prawns ~ 15

Pan Seared Scallops ~ 26

Roasted Wild Mushrooms ~ 8

Caramelized Onions ~ 4

Foie Gras Butter ~ 6

Sauce Bordelaise ~ 8

Sauce Chasseur ~ 6

Sauce Béarnaise ~ 8

PARTNERS & SUPPLIERS

codfathers, centennial, don-o-ray farms, mycro greens, hart marketing, tanto latte, honest farms, gordon food supply, valoroso foods.