

First

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

Spirit of the El Mussels G Atlantic mussels, Mission Hill white wine cream sauce, shallots, fresh herbs and garlic, French fries, garlic aioli 35

Escargots Forestierè G* Garlic butter snails, sautéed wild mushrooms, herbed breadcrumbs, fresh parsley, toasted baguette 19

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

The El Caesar Salad G* Chopped romaine hearts, roasted garlic caesar dressing, double smoked bacon lardons, croutons, parmesan

16

Second

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 2.8 Add seared garlic tiger prawns 12

Baked Lobster & Prawns

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

48

Enhancements

Five Sautéed Garlic Prawns 12 Fraser Valley Chicken Breast 11 British Columbia Smoked Salmon 15 Lobster Tail 28





