

# Start & Share

## Housemade Bread with Oil & Vinegar V

Sourdough and focaccia breads served with balsamic vinegar and extra virgin olive oil 6

## Roasted Heirloom Tomato & Red Pepper Bisque V G\*

With housemade sourdough 12

## Eldorado's Chili Chicken G\*

Crispy wontons, green onions, toasted sesame seeds 20

#### Tomato Burrata G

British Columbia tomatoes, fresh Italian burrata, golden beets, pistachio pesto 23

### 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, seasonal fruit chutney. Fresh breads and rosemary pecan crisps 30

## Vegan Pepper Jelly Brie VG\*

Organic cashew pepper jelly brie, preserved Okanagan cherries and plums, tomato mousse, sourdough 22

# Free Run Chicken Wings G

Choose between: Honey garlic or Himalayan salt and apple cider vinegar. Served with creamy coleslaw, green onions and sambal garlic dip 22

# Tiger Prawn Cocktail G

4 tiger prawns, housemade cocktail sauce 22

### Ahi Tuna Tataki Sushi Roll G

Cucumber, carrot, and avocado topped with marinated ahi tuna and fresh mango 22

# **Bowls**

## Ahi Tuna Poke Bowl G\*

Sushi rice, soy ginger tuna, avocado, edamame, pineapple salsa, pickled ginger, watermelon radish, carrot, cucumber, sriracha aioli, black sesame seeds, crispy wontons 24

## Veggie Rice Bowl G\* V

Sushi rice, avocado, edamame, pineapple salsa, pickled ginger, watermelon radish, carrot, cucumber, sriracha aioli, black sesame seeds, crispy wontons 22

#### Portobello Mushroom Bowl GV

Celeriac purée, brown rice, sundried tomato, sautéed wild mushrooms, roasted garlic, balsamic glaze, lemon gel 26

# Greens

### The El Caesar Salad G\*

Chopped romaine hearts tossed in our housemade roasted garlic caesar dressing, croutons, double smoked bacon lardons, parmesan 19

### Frisée Salad G

Local frisée lettuce, seasonal berries, avocado, candied walnuts, white balsamic vinaigrette 20

### The El Cobb Salad G

Fraser Valley chicken breast, candied maple bacon, romaine lettuce, avocado, Poplar Grove tiger blue cheese, local campari tomato, cucumber, boiled egg, honey mustard vinaigrette 25

## Enhance your Salad 10 each

British Columbia Smoked Salmon 5 oz Fraser Valley Chicken Breast 5 pc Seared Garlic Tiger Prawns

# **Flatbreads**

Add gluten-free crust for 4

## Margherita G\*

Bocconcini cheese, crushed tomato sauce, oregano, fresh basil 20

### Peach and Prosciutto G\*

Okanagan peaches, prosciutto, garlic aioli, cherry tomatoes, shaved parmesan, arugula, balsamic glaze 21

## Shrimp & Bacon G\*

Fraser Valley bacon, shrimp, crushed tomato sauce, havarti cheese, oregano, avocado crema 22

# Handhelds

Served with house cut french fries, artisan greens salad, caesar salad, or soup. Substitute gluten-free bun for 3

## Eldorado Burger G\* V\*

Choose between a fresh prime beef or Beyond Meat patty. On a housemade bun with cheese, caramelized onions, lettuce, tomato, pickle, garlic aioli 25

Upgrade patty to a 5 oz tenderloin for 13

Add ons - 3 each:

Bacon | Mushrooms

# Buttermilk Crispy Chicken Burger G\*

Breaded free run chicken breast, local iceberg lettuce, vine ripe tomatoes, sriracha aioli, housemade apricot chutney, havarti, housemade bun 24

# Chicken Tinga Tacos G\*

Slow cooked chicken thighs in chipotle sauce, slaw, shredded cheese, pico de gallo 22

#### Avocado Tacos V G\*

Avocado, shredded lettuce, diced red onion, corn salsa, vegan queso 21

## Open Faced Pancetta Sandwich G\*

Pancetta, pistachio pesto, aioli, havarti, arugula, campari tomatoes, lemon olive oil, on grilled focaccia 22

# **Eldorado Classics**

## Spirit of the El Mussels G

1 lb Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs, house-cut fries, garlic aioli 33

### Steak Frites G\*

7 oz Sterling Silver striploin, sautéed Okanagan Valley wild mushrooms, Café de Paris butter 32

Add ons - 3 each:

Red Wine Demi-Glace | Sourdough Bread

## Fish & Chips G

Fresh British Columbia ling cod or halibut, Next Jens gluten-free batter, creamy coleslaw, homemade remoulade Cod 1 pc 25 / 2 pc 32 Halibut 1 pc 29 / 2 pc 36

## Garden Herb Fettuccine G\* V\*

Marinated tomatoes, fresh herbs, parmesan, burrata, fresh peas, chili olive oil 32

### Add Enhancements 10 each

British Columbia Smoked Salmon 5 oz Fraser Valley Chicken Breast 5 pc Seared Garlic Tiger Prawns Armstrong Crispy Pork Belly

#### Premium Enhancements

2 pc Scallops 15 Lobster Tail 27

