



HOTEL ELDORADO

LAKESIDE SINCE 1926

Appetizers

Seasonal Soup **G*** **V***

Ask your server for today's offering

14

Eldorado Classic Prawn Cocktail **G**

Tiger prawns, cocktail sauce, horseradish, lemon

28

Thai Mussels **G***

Green coconut curry, fresno peppers, Thai basil, housemade garlic sourdough

28

Albacore Tuna Tataki **G***

Sesame shoyu, sweet soy, yuzu, chili mayo, furikake, crispy garlic, chive

22

Black Garlic & Duck Confit Arancini **G**

Calabrian chili pepper, crème fraiche, grana padano, sunflower shoots

19

Roasted Beetroot Carpaccio **G**

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

18

Caesar Salad **G*** **V***

Baby romaine leaves, roasted garlic dressing, pancetta, rye crumb, grana padano,
aged balsamic, charred lemon

17

Pan Seared Scallops **G**

Béarnaise, tarragon oil, leek ash

34

Steak Tartare **G***

Chili lime marinade, sweet soy, sesame, scallion, cured egg yolk, puffed nori cracker

28

Entrées

FROM THE LAND

All of our beef is Sterling Silver Alberta AAA Beef

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**

Market Price

6 oz Filet Mignon **G**

58

10 oz New York Striploin **G**

54

Pistachio & Herb Crusted Rack of Lamb **G**

56

FROM THE SEA

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

Market Seafood Selection **G***

Ask your server for today's fresh offering

Market Price

Steelhead **G***

46

Entrées

Pan Seared Chicken Suprême **G**

Sweet potato succotash, corn velouté, tomato vierge, demi-glace
38

Rigatoni Bolognese **G***

Okanagan Pasta Co. noodles, braised beef ragù, grana padano
32

Spaghetti al Pesto Genovese **G***

Okanagan Pasta Co. noodles, sunflower shoot pesto, snap peas, cherry
tomato, spinach, tanto latte ricotta
28

Grilled Cauliflower Steak **G V**

Quinoa & mint salad, preserved lemon vinaigrette, kabocha romesco,
puffed wild rice
32

FOR THE TABLE

Mac & Cheese 18

Truffle Pommes Frites 14

Roasted Brussels Sprouts 12

Seasonal Vegetables 12

Grilled Asparagus 14

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



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Weekly Features

Wine & Whisky Wednesdays

11am to Close

50% off select wines by the bottle & whiskies by the glass in our Lounge.

Live Music Fridays

Evenings in the Lounge

Rotating local acts, no cover charge!

Afternoon Tea Saturdays

2pm to 4pm

Join us for delectable finger sandwiches, scones, and fine pastries.

Vegetarian and gluten-free options available.

Reservations required by 12pm on the day prior.

Sunday Brunch Buffet

10am to 2pm

Enjoy a wide array of delicious breakfast and lunch dishes in a bottomless buffet that varies weekly. *Reservations highly recommended.*

Chateaubriand for Two

Sunday from 5pm to 9pm | \$129

The time-honoured Eldorado classic. Center-Cut Alberta AAA Filet Mignon, confit fingerling potatoes, seasonal vegetables, sauce bordelaise & béarnaise.

Reservations required by 5pm the day prior.