

LAKE SIDE DINING

To Start

G* Soup of the Day

Served with house made sourdough bread \$9.95

G Lentil & Beef Soup

Served with house made sourdough bread \$9.95

G Spirit of the El Mussels

Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs. Served with fries, and garlic aioli \$24.95

G* Local Cheese & Charcuteries

Helmuts Sausage Kitchen locally sourced assorted charcuterie, Armstrong gouda and Little Qualicum beach brie. Olives, mustards, served with fresh breads and Rosemary raisin pecan crisp crackers \$25.95

G* BC Salmon Crab Cakes

Three BC Salmon Crab cakes with sriracha aioli \$18.75

G Free Run Chicken Wings

Choose between Himalayan salt & apple cider vinegar or honey garlic. Creamy coleslaw, green onions, and a carnalized onion dip \$18.95

G* Chili Chicken

Served on crispy wonton shells, green onions, and toasted sesame seeds \$16.95

G Spirit of the El Classic Poutine

Armstrong chees curds, pork belly, french fries, demi, and a tomato onion marmalade \$13.95

Salads

G Campari Tomato Salad

V BC vine ripe tomatoes, bocconcini cheese, arugula, basil puree, Sicilian extra virgin olive oil, and local balsamic reduction
Starter \$10.95 / Full \$16.95

G* Caesar Salad

Romaine hearts, house made croutons, double smoked bacon lardons. Roasted garlic Caesar dressing, Parmesan Reggiano Starter \$10.95 / Full \$16.95

G Winter Greens

V Baby kale with artisan greens, tomato, cucumber, walnuts, orange glazed beets, Okanagan goats' cheese, apple-mustard vinaigrette Starter \$10.95 / Full \$16.95

Add Ons

6oz Free Run Grilled Chicken Breasts \$10.95

4pcs Pan Seared Prawns \$9.95

Chef's Catch of the Day \$ Market Price

Fresh Seasonal Vegetables \$9.95

FARM TO TABLE

Our commitment is to quality ingredients, taking advantage of the Okanagan's bounty of seasonal and organic products provided by local suppliers





Mains

G Fish & Chips

Fresh BC ling cod, gluten free batter, fries, creamy cabbage coleslaw, homemade remoulade sauce, lemon *1 piece \$21.95 / 2 piece \$26.95*

G* Fresh Made Tagliatelle Pasta

Creamy Alfredo sauce, grape tomatoes, mussels, shrimp, bacon lardons, fresh herbs, Parmesan *\$29.95*

G Chef's Catch of the Day

Ask your server- served with baby potatoes, and grilled vegetables *\$ Market Price*

Flat Breads

Sweet Potato & Sage

Helmut's sausage and salami, Mozzarella cheese, grilled onions, sweet potato puree, and fresh sage to finish *\$19.95*

V Margherita

Bocconcini cheese, crushed tomato sauce, oregano and fresh basil *\$18.95*

Add Chicken *\$10.95* or Prawns *\$9.95*

V Ratatouille

Tomatoes, Eggplant, peppers, onions, zucchini, Goat's cheese crema, Parmesan cheese and oregano *\$18.95*

G *Flat breads can be made on a gluten free crust *\$3 Additional*

Burgers & Sandwiches

G* The Eldorado Beef Burger

Prime Rib patty, BC iceberg lettuce, double smoked bacon, vine ripe BC tomato, aged Armstrong cheddar cheese, pickle, house made onion rings on a house made Brioche bun and El sauce *\$20.95*

G* Plant Life Burger

V Vegan patty, Armstrong cheddar cheese, arugula, BC vine ripened tomatoes, pickle, and EL sauce *\$21.95*

G* Buttermilk Crispy Chicken Burger

Cornflake breaded free run chicken breast, BC iceberg lettuce, vine ripe tomatoes, and a Herb dressing. With Havarti cheese on a toasted brioche bun *\$21.95*

G* Steak Sandwich

6oz striploin, balsamic peperonata, sliced sourdough bread, arugula, crispy onion rings, topped with a Café de Paris butter *\$27.95*

G* Grilled Cheese

V House made sourdough bread, with Havarti and Brie cheeses, apricot confit *\$18.95*

Plus your choice of fries, salad, Caesar or soup