

LAKE SIDE DINING

To Start

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**

Butternut Squash Ravioli

Topped with pan seared scallop and sous vide pork belly, Madeira demi glace **\$19.95**

V Potato Gnocchi with Wild Mushrooms

Potato gnocchi with sautéed wild mushrooms, roasted baby carrots, truffle oil fresh herbs, shaved Parmesan Reggiano **\$13.95**

G Classic Eldorado Prawn Cocktail

Jumbo prawns with house made cocktail sauce and served on a bed of greens **\$21.95**

G Classic Beef Tartare

Beef tenderloin tartare with wasabi, truffle oil, fresh Herbs and house made potato chips **\$21.95**

Salads

G* Soup of the Day

with house made sourdough bread **\$9.95**

G Beef & Lentil Soup

Horseradish garnish with house made sourdough bread **\$9.95**

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**

**Butter Poached
Lobster Tail \$25.95**

**Fresh Seasonal
Vegetables \$9.95**

Scallop \$8.25 per





Mains

- G New York Striploin Steak**
High River Alberta Sterling Silver 10oz striploin, Café de Paris butter, crushed baby potatoes, seasonal vegetables and sautéed wild mushrooms **\$41.95**
- G Beef Tenderloin**
5 oz Petit filet mignon, crushed baby Yukon potatoes, seasonal vegetables, café de paris butter, bordelaise sauce **\$44.95**
- G Slow Roasted Lamb Rack**
New Zealand ½ rack of lamb, crushed baby potatoes, seasonal vegetables, dijon mustard, fresh herb crust, mint infused demi **\$41.95**
- G Braised Beef Shortrib**
Infused with blueberries, Okanagan Merlot, blackcherries, potato gnocchi, parsnip puree, seasonal vegetables, and demi glaze **\$39.95**
- G Chef's Catch of the Day**
Ask your server- served with baby potatoes, and grilled vegetables **\$ Market Price**
- G Slow Roasted Pork Chop**
Pork tenderloin medallions, with a hunter sauce, apple chutney, crushed Yukon potato, and seasonal vegetables **\$34.95**
- G Local Organic Chicken Supreme**
Chicken supreme from Hillcrest Farms, stuffed with Ricotta and spinach, potato gnocchi, grilled seasonal vegetables, pan jus **\$33.95**
- G Vegan Chickpea Cioppino**
Breaded chickpea croquette, fire roasted pepper bisque, seasonal vegetables, baby potatoes and sautéed wild mushrooms **\$29.95**
- G* House Made Tagliatelle Pasta**
Creamy Alfredo sauce, grape tomatoes, mussels, shrimp, bacon lardons, fresh herbs, Parmesan **\$29.95**

Dessert

Caramel Macchiato Cheese Cake
Coffee ganache, cream cheese, salted caramel, dark chocolate **\$10.00**

Steamed Chocolate Pudding
Vanilla bean ice cream, chocolate sauce, fennel tuile **\$10.00**

G Black Forest Pavlova
Cherry compote, chocolate flakes, fresh cream **\$10.00**

Eldorado Crème Brûlée
Citrus custard, dried fruit biscotti, candied orange, fresh fruit, apple chips **\$10.00**

G House Made Ice Cream & Sorbets (3 scoops) Dried apple chips, fresh fruit, dark chocolate **\$10.00**

Ice Cream: Maple Walnut, Espresso Chocolate, Vanilla Bean

Sorbet: Pear ginger, black cherry, raspberry

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