

TO START

Roasted Heirloom Tomato & Red Pepper Bisque G* V

With housemade vegan sourdough **11**

Cured Valtellina Beef Bresaola G

Organic arugula, lemon oil, BC preserved cherries, pecorino cheese,
housemade watermelon radish **22**

Smoked Salmon Tiramisu G*

British Columbia smoked salmon, lemon mascarpone, caramelized apples,
housemade pickled red onion, local micro greens, rosemary pecan Raincoast Crisps **22**

Eldorado Prawn Cocktail G

5 jumbo tiger prawns, housemade cocktail sauce **23**

Spirit of the El Mussels G

1 lb Atlantic mussels, Mission Hill white wine cream sauce, shallots, garlic, fresh herbs.
Served with house cut french fries and garlic aioli **26**

SALADS

The El Wedge Caesar Salad G*

Romaine hearts, housemade croutons, double smoked bacon lardons, white anchovy,
roasted garlic, Caesar dressing, parmesan reggiano

Starter 11 / Full 17

Tomato Burrata Salad G

BC tomatoes, fresh Italian burrata cheese, olive oil, Okanagan basil, beet and balsamic reduction

Starter 14 / Full 21

Artisan Greens & Strawberry Salad G

Local strawberries, chia seeds, cherry tomatoes, blueberries, housemade pickled red onions,
local roasted heirloom carrots, Okanagan goat cheese, creamy balsamic dressing

Starter 11 / Full 17

ADD ENHANCEMENTS

9 each

British Columbia Smoked Salmon 7oz Fraser Valley Chicken Breast 5pcs Seared Garlic Jumbo Tiger Prawns Armstrong Crispy Pork Belly

ENTRÉES

Carbonara Linguine

Pinot Grigio, bacon, pecorino cheese, cream, cherry tomatoes, fresh herbs **24**
Add prawns or chicken 9 Sub gluten-free penne 3

Dorchester Beef Curry

Slow braised boneless oxtail, red curry sauce, linguine
with daily farm picked vegetables **35**

British Columbia Halibut

Tricoloured baby potatoes, daily farm picked vegetables,
Okanagan basil cream sauce **43**

Sterling Silver Beef Tenderloin

Premium petit filet mignon, local tricoloured baby potatoes,
daily farm picked vegetables, Café de Paris butter, bordelaise sauce **50**

Red Coconut Curry

Local tricoloured baby potatoes, daily farm picked vegetables,
red coconut curry sauce **25**

Sterling Silver New York Striploin

Sterling silver New York striploin, Qualicum Beach brie, local apple chutney,
mashed potatoes, daily farm picked vegetables, veal demi **53**

Chicken Leg Confit

Fraser Valley chicken leg slow cooked in duck fat. Creamy polenta,
daily farm picked vegetables, housemade apricot chutney, au jus **34**

Slow Roasted Rack of Lamb

Half rack of lamb, creamy polenta, daily farm picked vegetables, red wine reduction **45**

ADD ENHANCEMENTS

9 each

British Columbia Smoked Salmon 7oz Fraser Valley Chicken Breast 5pcs Seared Garlic Jumbo Tiger Prawns Armstrong Crispy Pork Belly

PREMIUM ENHANCEMENTS

BC Steelhead Trout 12 3oz Atlantic Butter Poached Lobster Tail 26 Jumbo Scallop 12