



lunch

to share

truffle fries grana padano, garlic aioli 14 ¼

scallop spoons blackened seasoning, + lime-aioli 20 ½ ●

poutine cheese curd, scallion, gravy 14 ¾

cow bay poutine pulled short rib, cheese curd, caramelized onion, gravy, topped with a bbq drizzle 16 ¾

cajun shrimp fry cajun dusted shrimp, scallions, fries, lime-chipotle drizzle 18 ¾

sweet potato fries chipotle dip 14 ¼

fresh mussels marinara broth, tomato, garlic, onions, potato baguette 21 ¾

brie cheese to share sun-dried tomato compote + warm baguette rounds 20 ¾

shrimp gyoza wasabi drizzle 16 ¼

crispy pork bites pepper, sea salt 18 ¼ ●

charley's hot wings bleu cheese dip + carrot sticks 18 ¼

edamame beans sea salt 12 ¾ ●

soup + fresh greens

rain coast chowder surf + cockle clams, potatoes, cream 14 ½

seafood potage shrimp, fish bites, clams, thyme, potato + smoked salmon 16 ¾

butternut & acorn bisque nutmeg crème fraiche 12 ¾

classic caesar traditional flavours of anchovy-garlic, lemon, dijon, croutons, shaved parmigiana 15 ½

steak salad 8oz black angus[®] sirloin steak, peppers, tomato, cucumber, goat cheese, greens, honey balsamic dressing 29 ¾ ●

elevate your salad

shrimp 9 | salmon 12 ¾ | szechuan tofu 5
blackened chicken 7 | avocado 5
garlic baguette 2 ¾ | cheese baguette 3 ¾
skillet of garlic prawns 12

soup + salad combo clam chowder or butternut bisque with green salad or our caesar salad 17 ¾

caesar + strips + dips crunchy fried chicken tenders + caesar salad, duo of sauces 20 ¼

fresh artisan greens + chilled lox capers, red onion, quinoa, shoots, tomato, radish, cucumber, lemon-sherry dressing 19 ¾

cowgirl salad pecans, dates, feta, corn, tortilla, greens, sweet honey-lime dressing 17 ¾ ● add blackened chicken + 7

rocket salad baby arugula, bermuda onion, cucumber, cherry tomato, parmesan curls, served on parmesan chicken, lemon-caper butter 22 ¼

vegan zen bowl marinated tofu, grapes, kale, sprouts, organic brown rice-ancient grains, avocado, tahini dressing 22 ¾

● gluten friendly on request

brunch

hollandaise dishes served to 2pm

eggs benedict poached eggs, ham, toasted english muffin, topped with hollandaise sauce + potatoes 20 ¼

west coast benny lox, shrimp two poached eggs + hollandaise, spinach, sauce, shoots, grilled baby potato 24 ½

gratuities not included | add 5% GST

all day canadian breakfast two eggs, potatoes, choice of bacon, sausage, or ham + choice of toast or english muffin 17 ¾

dynamite omelette mushroom, chicken, jack cheese with a spicy serrano-chili hollandaise + your choice of toast 20 ¾

● indicates gluten friendly item | we cannot guarantee any items to be 100% gluten free | pastas & burgers GF available upon request

waterfront restaurant + charley's lounge

  follow @cresthotel for specials and updates www.cresthotelbc.com

lunch casual plates

dockside halibut fry north coast, longline caught, battered halibut + fries, tartar sauce, apple-coleslaw & lemon
one piece 23 ¾ | **add a second piece** 12 ¾

west coast cod mild white fish, tartar sauce, fries, home made apple-coleslaw & lemon
one piece 17 ¾ | **add a second piece** 7 ¾

butter chicken mac & cheese our twist, butter-sauce, boneless tandoori chicken, melting cheese, mac noodles + grilled naan bread, cilantro 24 ¾

chicken mushroom pasta garlic-alfredo sauce + arugula, mushrooms, tomato, 26 ¾

vegetarian penne vegetables, spinach + blush tomato sauce, parmesan 24 ¾

szechuan rice bowl mild szechuan sauce, hotter on request, garden vegetables, sesame seeds, steamed jasmine rice
tofu 19 ¾ or chicken 22 ½

devil chicken sri lanka bowl, spiced hotter on request, boneless chicken, garlic, ginger, peppers, soy-tomato sauce, + basmati rice 22 ½

indian butter chicken tandoori chicken basmati rice, riata, mango chutney, fried papadum + grilled naan bread 26 ¾

vegetarian butter curry paneer cashew paste, spinach, basmati rice, naan 25 ¾

classic corn beef on rye swiss cheese, sauerkraut, russian dressing, grilled corn beef, side of yellow mustard 19 ½

burgers + sandwiches

served with fries or side salad

short rib burger fire-grilled patty, pulled short rib, havarti cheese, leaf lettuce, caramelized onion, tomato 24 ¾

bacon havarti burger bc havarti cheese, onion rings, pickle, leaf lettuce 23 ¾

the peppercorn burger 7 oz patty with cracked peppercorns, crispy onion, whiskey-peppercorn sauce 22 ¾

blue's burger 7 oz patty, caramelized onions, thyme & compound butter, bleu cheese, lettuce, garlic mayo 22 ¾

santa fe yardbird burger grilled chicken breast, fajita seasonings, melting cheese, avocado, banana peppers, ancho-chili adobe aioli 22 ¾

the original cajun chicken sandwich

blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli on a grilled ciabatta bun 22 ¾

ciabatta clubhouse roasted turkey in house, cranberry-mayonnaise, havarti cheese, leaf lettuce, bacon, tomatoes 21 ½

the short rib dip pulled, boneless short rib, caramelized onions emmental 22 ¾

the french dip slow roasted beef, onion jam, swiss cheese, garlic mayo, au jus, 21 ½

vegetarian burger tomato, cheese, crispy onion, fresh grilled spinach, pickle, lettuce, roasted garlic aioli 21 ¾

substitute: clam chowder 4 | poutine 4 ½
yam fries, onion rings or caesar salad 3 ¾
seafood potage 4 ½ | gluten free bun + 2

DAVIDsTEA

house blend david's breakfast

buddha's blend | david's chai
dragon jasmine green tea | orange pekoe
cream of earl grey | pumpkin chai
traditional earl grey 4 ¾

herbal decaf teas

peppermint | chamomile | forever nuts
pink flamingo | hibiscus splash 4 ¾

featured kombucha 6

wheelhouse brewing 473ml tall cans

kazu maru IPA 9 | flagship pale ale 9
blacksmith brown ale 9
foggy harbour north east IPA 9

starbucks

caramel latte 5 ½ *iced or hot*

latte 4 ¾ | americano 3 ½ | cafe mocha 5 ½
chai tea latte 5 ½ | autumn fog 5 ½
caramel macchiato 5 ½ | london fog 5 ½
cappuccino 4 ¾ | espresso 2 ½ double 3 ½

san pellegrino sparkling mineral water

500ml 5 ½ | 750ml 8

dona paula estate malbec (argentina)

6oz 12 9oz 18 ½ litre 35 bottle 52

noble ridge pinot grigio (BC)


6oz 11 9oz 16 ½ ½ litre 32 bottle 48

sparkling wine

cordon nergo (spain) 200ml 10

ask your server to see the house wine list

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