

starters

truffle fries grana padano, garlic aioli 14 ¾ ●

artisan bread to share bocconcini, arugula pesto
+ sundried tomato oil 13 ¼ ●

poutine cheese curd, scallion, gravy 14 ¾

edamame beans sea salt 12 ¾ ●●●

beef tenderloin carpaccio greens, citrus vinaigrette,
capers, parmesan + warm crostinis 22 ¼

dumplings (shrimp har gow) wasabi drizzle 16 ½

shrimp martini cocktail sauce 19 ¾ ●●

scallop spoons blackened lime-aioli 20 ½ ●●

boneless pork bites pepper, sea salt, plum sauce 18 ½ ●●

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

crispy yam fries chipotle aioli 14 ¼ ●●

wings hot sauce, carrot, bleu cheese dip 18 ¾

soup + fresh greens

clam chowder surf + cockle clams, potatoes, cream 14 ¾

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

classic caesar salad intense flavours-garlic, bacon
anchovies, capers, fresh parmesan 15 ½

cowgirl salad pecans, dates, feta, corn,
tortilla, greens, honey-lime dressing 17 ¾ ●●
+ **blackened chicken** 7 ¼

cowboy steak salad 8oz certified black angus®
sirloin, bell peppers, tomato, goat cheese,
cucumber, balsamic dressing 29 ¾ ●

elevate your salad

shrimp 9 | salmon 12 ¾ | szechuan tofu 5
blackened or grilled chicken 7 ¼ | avocado 5 | garlic baguette 3
cheese baguette 4 | skillet of garlic prawns 12

● indicates a dairy free friendly item

● indicates a vegetarian item

● indicates a gluten free friendly item

we cannot guarantee any items to be 100% gluten free

vegetarian dishes

the beet salad house greens, roasted red beets, oranges, apple, crumbled feta and pumpkin seeds 20 ½ ●●

indian butter curry paneer
cashew paste, raita, basmati rice, naan bread 25 ¾ ●

vegan zen bowl marinated tofu, grapes, apple, kale, sprouts, brown rice-ancient grains, avocado, tahini dressing 23 ¼ ●●
gluten friendly on request ●

three cheese rigatoni pasta
fresh basil, market vegetables, spinach, italian tomato sauce, ricotta, shaved parmesan, mozza cheese, grilled garlic baguette 25 ¾ ●

vegetarian burger tomato, cheese, crispy onion, fresh grilled spinach, pickle, lettuce, roasted garlic aioli 22 ¼ ●

casual plates

served with fries or side salad

the butchers french dip slow roasted beef, onion jam, swiss cheese, garlic mayo, steaming au jus' 22 ¼

battered cod from the west coast, mild white fish, crispy fries, tartar sauce, + apple-coleslaw & lemon
one piece 17 ¾ | add a second piece 7 ¾

dockside halibut fry north coast, longline caught, battered halibut + fries, tartar sauce + apple-coleslaw & lemon
one piece 23 ¾ | add a second piece 10 ¾

bacon havarti burger onion rings, tomato, lettuce, cheese, pickle 23 ¾

the peppercorn burger 7 oz patty with cracked peppercorns, crispy onion, whiskey-peppercorn sauce 23 ½

the original cajun chicken sandwich
blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli on a grilled ciabatta bun 22 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 ½

please advise your server of any allergies
gratuities not included | add 5% GST



crest classic's

seafood with organic rice-ancient grains as applicable
meat entrée with potato du jour

reserved angus striploin

aged 35 days, 12oz hand cut, chargrilled,
served with demi glace, signature compound butter 49 ¾

fisherman-lobster spaghetti

local fish, scallops, prawns, lobster,
portofino sauce, garlic baguette 44 ¾

indian butter chicken tandoori chicken,
basmati rice, fried papadum + naan 26 ¾

truffle spaghetti + meatballs

mozza stuffed meatballs, truffle sauce & tomato sauce,
fresh basil, ricotta 32 ¾

chicken rigatoni mushrooms,

cherry tomato, spinach, garlic-alfredo sauce 27 ¼

tuscan scallop & prawn sun-dried tomato, spinach,
cream, fresh basil, shaved parmesan + rice 44 ¾

gluten friendly on request ●

blackened ling cod + prawns local lingcod blackened,
cajun-lime cream sauce, jumbo shrimp 43 ¾

gluten friendly on request ●

chargrilled steak premium albertan aged beef,
8oz sirloin served with thyme-demi glace 35 ¾
add peppercorn sauce 4 ½

surf + turf steak 8oz sirloin steak, baseball cut,
thyme-demi + canadian lobster tail 59 ¾ ●

aussie lamb rack fresh herb crust, dijon, cracked
peppercorns, balsamic red grape reduction 49 ¾

twin cracked canadian lobster

two 5oz lobster tails, garlic butter 56 ¾ ●

enhancements:

garlic baguette 3 | cheese baguette 4

peppercorn sauce 4 ½ | lobster tail 22 ¾

skillet of prawns 12 | mushrooms + demi 5 ¼

sauteed onions 4 ¾

+ 3 ½ gluten free penne substitute

allow 30 minutes for cook time

waterfront restaurant + charley's lounge

follow @cresthotel for specials and updates

 www.cresthotelbc.com