

## starters

**truffle fries** grana padano, garlic aioli 14 ¾ ●

**artisan bread to share** bocconcini, arugula pesto  
+ sundried tomato oil 14 ¾ ●

**poutine** cheese curd, scallion, gravy 14 ¾

**edamame beans** sea salt 12 ¾ ●●●

**chilled shrimp martini** chilled bay shrimp,  
house made fiery cocktail sauce 21 ¾ ●●

**shrimp dumplings** wasabi drizzle 16 ¾

**scallop spoons** blackened lime-aioli 20 ¾ ●●

**boneless pork bites** pepper, sea salt, plum sauce 19 ½ ●●

**brie cheese to share** sun-dried tomato compote  
+ baguette rounds 22 ¼ ●

**crispy yam fries** chipotle aioli 14 ¼ ●●

**buffalo wings** hot sauce, carrot, bleu cheese dip 20 ½

**honey-korean wings** sesame seed, cilantro 20 ½

## soup + fresh greens

**clam chowder** surf + cockle clams, potatoes, cream 15 ¼

**northcoast seafood chowder** shrimp, fish bites, clams,  
thyme, potato + smoked salmon 17 ¾

**classic caesar salad** intense flavours-garlic,  
anchovies, capers, fresh parmesan 16 ¼

**cowgirl salad** pecans, dates, feta, corn,  
tortilla, greens, honey-lime dressing 18 ¾ ●●  
+ **blackened chicken** 7 ½

**cowboy steak salad** 8oz certified black angus®  
sirloin, bell peppers, tomato, goat cheese,  
cucumber, balsamic dressing 32 ¾ ●

### elevate your salad

shrimp 9 | salmon 12 ¾ | szechuan tofu 6  
blackened or grilled chicken 7 ½ | avocado 5 | garlic baguette 3 ½  
cheese baguette 4 ¾ | 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

**vegan zen bowl** marinated tofu, grapes, apple, kale, sprouts, brown rice-ancient grains, avocado, tahini dressing 24 ½ ●●

**gluten friendly on request** ●

**indian butter curry paneer**

cashew paste, raita, basmati rice, naan bread 26 ¾ ●

**three cheese rigatoni pasta**

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

## casual plates

served with fries or side salad

**the butchers french dip** slow roasted beef, caramelized onions, swiss cheese, garlic mayo, steaming au jus' 22 ¾

**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 24 ¼

**the halloumi burger**

smokey onion-mayonaise, leaf lettuce, chunky guacamole, grilled halloumi cheese, tomato, banana pickle 23 ¾

**the peppercorn burger** 7 oz patty with cracked peppercorns, crispy onion, whiskey-peppercorn sauce 24 ¼

**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 ½ | poutine 4 ½  
yam fries, onion rings or caesar salad 4  
seafood potage 4 ¾ | 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, 10oz hand cut, chargrilled,  
served with demi glace, signature compound butter 49 <sup>¾</sup>

### **fisherman-lobster spaghetti**

local fish, scallops, prawns, lobster,  
portofino sauce, garlic baguette 46 <sup>¾</sup>

**indian butter chicken** tandoori chicken,  
basmati rice, fried papadum + naan 28 <sup>¾</sup>

### **truffle spaghetti + meatballs**

mozza stuffed meatballs, truffle sauce & tomato sauce,  
fresh basil, ricotta 33 <sup>¾</sup>

### **chicken rigatoni** mushrooms,

cherry tomato, spinach, garlic-alfredo sauce 28 <sup>¾</sup>

**tuscan scallop & prawn** sun-dried tomato, spinach,  
cream, fresh basil, shaved parmesan + rice 46 <sup>¾</sup>

**gluten friendly on request** ●

**blackened ling cod + prawns** local lingcod blackened,  
cajun-lime cream sauce, jumbo shrimp 45 <sup>¾</sup>

**gluten friendly on request** ●

**chargrilled steak** premium albertan aged beef,  
8oz sirloin served with thyme-demi glace 38 <sup>¾</sup>

**peppercorn steak** premium 8oz baseball cut sirloin  
with dijon mustard, cracked peppercorn cream sauce 40 <sup>¾</sup>

**surf + turf steak** 8oz sirloin steak, baseball cut,  
thyme-demi + canadian lobster tail 61 <sup>¾</sup> ●

**aussie lamb rack** fresh herb crust, dijon, cracked  
peppercorns, balsamic red grape reduction 52 <sup>¾</sup>

### **twin cracked canadian lobster**

two 5oz lobster tails, garlic butter 58 <sup>¾</sup> ●

### **enhancements:**



garlic baguette 3 <sup>½</sup> | cheese baguette 4 <sup>¾</sup>

peppercorn sauce 4 <sup>½</sup> | lobster tail 23 <sup>¾</sup>

skillet of prawns 12 | mushrooms + demi 6  
sauteed onions 4 <sup>¾</sup>

+ 3 <sup>½</sup> gluten free penne substitute  
allow 30 minutes for cook time

**waterfront restaurant + charley's lounge**  
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