



to share

scallop spoons

blackened seasoning + lime-aioli 20 ½ gf

poutine cheese curd, scallion, gravy 14 ¾

pepper-crust beef carpaccio shallot oil, parmesan, arugula, crostini 22 ¼

honey-korean wings

sesame seed, cilantro 20 ½

buffalo wings bleu cheese dip 20 ½

sweet potato fries chipotle dip 14 ¼ v

edamame beans sea salt 12 ¾ gf df v

heart of palm calamari tender fried hearts of palm, lemon, vegan garlic-aioli 14 ¾ v df

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

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

shrimp gyoza wasabi drizzle 16 ¾

boneless pork bites cracked pepper, sea salt, plum sauce 19 ½ gf df

truffle fries grana padano, garlic aioli 14¾ v

soup + fresh greens

rain coast chowder surf + cockle clams, potatoes, cream, thyme 15 ¼

coastal seafood chowder

shrimp, clams, fish bites, smoked salmon, roasted seaweed, corn, dill 17 ¾

charley's caesar salad

traditional flavours of anchovy-garlic, lemon, dijon, croutons, shaved parmesan 16 ¼

vegan zen bowl marinated tofu, grapes, kale, sprouts, organic brown rice-ancient grains, avocado, pumpkin seed, hemp seeds tahini dressing 24 ½ v gf on request

cowgirl salad pecans, dates, feta, corn, tortilla, greens, sweet honey-lime dressing 18 ¾ v n add blackened chicken + 7 ½

grizzly bear salad berries, hazelnuts, pickled onions, goat cheese, soybeans, fresh greens, nappa cabbage, cauliflower, blackberry-balsamic vinaigrette 17 ¾ gf v n
add: salmon n' berries 12 ¾ | chicken 7 ½

24 salad mixed vegetables, pickled daikon, peanuts, fried shallots, roasted marinated fried tofu, fresh herbs, soba noodles, sour-sweet dressing 22 ½ gf df v n

cowboy steak salad 8oz sterling silver sirloin steak, bell peppers, cherry tomatoes, cucumber, goat cheese, balsamic dressing 32 ¾ gf

elevate your salad

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

brunch

hollandaise dishes to 2pm

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

the perfect omelette ham, mushrooms, peppers, onions, fresh spinach, avocado cherry tomato, melting mozzarella 22 ¾

please advise us of any allergies



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

dynamite omelette mushroom, chicken, jack cheese with a spicy serrano-chili hollandaise + your choice of toast 21 ¾

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

gratuities and 5% tax not included

waterfront restaurant + charley's lounge

  follow @cresthote for specials and updates www.cresthotebc.com

lunch plates

fish fry seafood platter with fried halibut, cod, chilled shrimp, clam chowder 39 ¾

vegan thai peanut curry marinated tofu, spicy curry sauce, ginger, peanuts, chili vegetables, basmati rice 22 ¾ **v n**

devil chicken sri lanka bowl, spiced (hotter on request), boneless chicken, garlic, ginger, peppers, soy-tomato sauce, basmati rice 23 ¾ **df**

beef goulash

hungarian flavours, sour cream, slow braised beef tips, caraway, red wine, smoked paprika, smashed potatoes 24 ¾

dockside halibut fry battered halibut + fries, tartar sauce, apple-coleslaw & lemon **one piece** 23 ¾ **add a second piece** 10 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

coconut chicken kuku paka chargrilled chicken, onions, ginger, garlic, turmeric, garam masala, coconut milk curry, served with basmati rice + fresh cilantro 26 ¾ **gf**

butter chicken tandoori chicken basmati rice, riata, mango chutney, fried papadum + grilled naan bread 28 ¾

burgers + casual plates

served with fries or side salad

jet burger perfect harmony, bleu cheese crumble, onion-bacon jam, lettuce, onion ring, leaf lettuce, pickle spear 24 ¾

bacon-cheese harvarti burger pickle, bc harvarti cheese, onion rings, leaf lettuce, sriracha- smoked paprika aioli 24 ¾

the halloumi vegetarian burger smokey onion-mayonnaise, leaf lettuce, smashed avocado, tomato, grilled halloumi cheese, banana pickles 23 ¾ **v**

north coast sockeye burger grilled wild sockeye, lemon-caper aioli, bermuda onion lettuce, on grilled ciabatta 24 ¾

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

shrimp-halibut burger grilled halibut, shrimp, lettuce, tomato, pickle + lemon-caper aioli on a grilled ciabatta bun 25 ¾

crusted chicken tenders accompanied with fries, ranch and sweet thai chili sauce 21 ¾ sub caesar salad 4

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

chilled beverages

soft drinks 4

coke, diet coke, coke zero, ginger ale, rootbeer, sprite

lemonade or nestea iced tea 4 ¼

featured kombucha 6 ½

shirley temple 3 ¾

virgin daiquiri 5 ¾

virgin pina colada 5 ¾

strawberry, mango or lime

n indicate nuts

df indicates a dairy free friendly item

v indicates a vegetarian item

gf indicates a gluten free item

starbucks

pike place roast 4 ½ | latte 4 ¾

caramel latte 5 ½ *iced or hot* | americano 3 ½

chai tea latte 5 ½ *iced or hot* | mocha 5 ½

caramel macchiato 5 ½ | london fog 5 ½

cappuccino 4 ¾ | espresso 2 ½ double 3 ½



assortment of teas 4 ½ peppermint chamomile | chai | earl grey | green tea jasmine citrus | hibiscus

san pellegrino sparkling mineral water 500ml 5 ½ | 750ml 8

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