

starters

artisan bread to share

bocconcini mozzarella stuffed bread, arugula pesto, and sundried tomato oil 15 ^{3/4}

brie cheese to share

whole-wheel of warm brie, sun-dried tomato compote, toasted baguette rounds 23 ^{3/4}

pepper-crusted beef carpaccio

thin sliced tenderloin, fried capers, arugula, parmesan, mustard aioli, crostini 23 ^{3/4}

salt + pepper pork bites

tender boneless pork bites, sea salt, cracked pepper, sweet plum sauce 20 ^{1/2} df

honey-korean wings

honey-korean style, sesame seed, cilantro 21 ^{1/2}
or buffalo-hot with bleu cheese dip on the side

scallop spoons

blackened scallops, lime aioli 22 ^{1/2} gf

salmon tataki

seared salmon, medium-rare, soy, ginger, wasabi, pickled daikon 22 ^{1/4} df

shrimp martini

chilled bay shrimp, housemade fiery cocktail sauce 22 ^{3/4} gf df

shrimp gyoza

crispy shrimp dumplings, soy, wasabi drizzle 17 ^{3/4}

crispy calamari

delicately fried calamari, jalapeño, cucumber, house-made dill dip 21 ^{1/2}

soups

coastal seafood chowder

a coastal classic with shrimp, clams, smoked salmon, fish bites, corn, cream, seaweed, fresh thyme + dill 18 ^{3/4}

raincoast clam chowder

surf clams, cockles, potato, cream, fresh thyme + dill 16 ^{1/4}

edamame beans

sea salt 13 ^{1/2} gf df v

truffle fries

shaved grana padano, truffle oil, garlic aioli 15 ^{1/2}

fresh green salads

elevate your salad: blackened or grilled chicken +7 ^{1/2}
chilled shrimp +9 | grilled salmon, or skillet of prawns +12

caesar salad

fresh garlic-anchovy, lemon, dijon, toasted sourdough parmesan tuile + fried capers 16 ^{3/4}

cowgirl salad

candied pecans, dates, feta, roasted corn, tortilla crisps, field greens, honey-lime vinaigrette 19 ^{3/4} gf v n

garlic baguette 3 ^{1/2} | cheese garlic baguette 4 ^{3/4}

Crest cuts

served with potatoes, seasonal vegetables du jour,
thyme demi-glace + Crest's signature compound butter

filet mignon

8oz center-cut beef tenderloin, chargrilled 59 ^{3/4}

reserve sterling striploin

10oz hand-cut striploin, aged 35 days, chargrilled 52 ^{3/4}

cowboy steak

22oz chargrilled bone-in ribeye + mushrooms

chef recommends medium-rare to medium for this cut 69 ^{3/4}

chargrilled sirloin steak

8oz premium sirloin, aged 35 days, chargrilled 42 ^{3/4}

surf + turf

5oz canadian lobster tail + 8oz center-cut premium beef sirloin,
garlic butter 66 ^{3/4}

tide to table

served with organic rice-ancient grains +
seasonal vegetables du jour

twin cracked canadian lobster

two 5oz canadian lobster tails + garlic butter 62 ^{3/4}

blackened ling cod + prawns

wild north pacific blackened lingcod + prawns,
cajun-lime cream sauce 48 ^{1/4} [gf by request](#)

tuscan scallops & prawns

seared scallops + prawns, sun-dried tomato, spinach, cream,
fresh basil and shaved parmesan 46 ^{3/4} [gf by request](#)

fisherman's lobster spaghetti

half-cracked lobster, wild north pacific halibut, scallops,
prawns + salmon, portofino sauce, garlic baguette 49 ^{1/2}

dockside halibut fry

wild north pacific battered halibut with fries,
tartar sauce, apple-coleslaw & lemon **one piece** 26 ^{1/2}
each additional piece +11 ^{1/2}

west coast battered cod

wild north pacific fried rock cod with fries, tartar sauce,
apple-coleslaw & lemon **one piece** 18 ^{3/4}
each additional piece +8 ^{1/4}

fish fry seafood platter

wild north pacific battered halibut + cod, fries, house tartar +
chilled shrimp, cocktail sauce + rain coast clam chowder 44 ^{1/4}

elevate your plate

garlic baguette 3 ^{1/2} | cheese garlic baguette 4 ^{3/4}

skillet of prawns 12 | lobster tail 24 ^{3/4}

mushroom + demi 6 | peppercorn sauce 5 | sautéed onions 4 ^{1/2}



waterfront restaurant + charley's lounge

please advise our team of any allergies
gratuities and 5% tax not included

entrées

aussie lamb rack

fresh herb crust, dijon, cracked peppercorns, balsamic red grape reduction, potato du jour, seasonal vegetables 55 ^{1/2}

truffle spaghetti + meatballs

mozza stuffed meatballs, truffle cream sauce + italian tomato sauce, fresh basil, ricotta cheese, grilled baguette 35 ^{3/4}

chicken rigatoni

mushrooms, cherry + sundried tomatoes, spinach, bell peppers, garlic-alfredo sauce, grilled baguette 29 ^{3/4}

indian butter chicken

tandoori chicken, basmati rice, raita, mango chutney, fried papadum + grilled naan bread 29 ^{3/4}

mango chicken supreme

chicken breast stuffed with french brie, mango, spinach, served with a honey-tarragon sauce, potato du jour, seasonal vegetables 38 ^{3/4}

vegetarian

indian butter curry paneer

pureed cashews, paneer cheese, spinach, raita, basmati rice, naan bread 25 ^{3/4} **v**

three cheese rigatoni

fresh basil, market vegetables, italian tomato sauce, spinach, ricotta, shaved parmesan, mozzarella, garlic baguette 27 ^{1/2} **v**

vegan zen bowl

marinated tofu, grapes, avocado, kale, sprouts, organic brown rice-ancient grains, pumpkin seeds, hemp hearts, field greens, tahini dressing 25 ^{3/4} **df v gf by request**

the halloumi vegetarian burger

grilled halloumi cheese, smashed avocado, tomato, banana pickles, leaf lettuce, smoky onion mayo, with fries or side salad 24 ^{3/4} **v**

handhelds

served with fries or a side salad | **add** extra bacon +3

elevate your side: poutine or seafood chowder +5

sweet potato fries, onion rings, caesar salad, clam chowder +4 ^{1/2}

chef's half-pound burger

house-blend beef patty, bacon, havarti cheese, onion ring, tomato, pickle, leaf lettuce 25 ^{3/4}

the peppercorn burger

half-pound beef patty, cracked peppercorns, crispy onion, whiskey-peppercorn sauce 25 ^{1/2}

cajun chicken sandwich

blackened chicken, bacon, cheddar, tomato, lettuce, adobo aioli on a grilled ciabatta bun 24 ^{1/2}

the butchers french dip

slow-roasted beef, swiss cheese, balsamic onion jam, toasted baguette, warm au jus 23 ^{3/4}

n indicates nuts

df indicates a dairy-friendly item

v indicates a vegetarian item

gf indicates a gluten-friendly item

gluten-friendly pasta +3 ^{1/2}

gluten-friendly bun +2