

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

honey-korean wings

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

salt + pepper pork bites

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

crusted chicken tenders

crispy tenders, ranch, sweet thai chili, with fries 21 $^{3/4}$ | sub caesar +4 $^{1/2}$

truffle fries

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

classic canadian poutine

fries, cheese curds, scallions, arctic gravy 16 1/4

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 gyoza

crispy shrimp dumplings, soy, wasabi drizzle 17 3/4

shrimp martini

chilled bay shrimp, housemade cocktail sauce 22 3/4 gf df

crispy calamari

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

edamame sea salt 13 1/2 gf df v

soups –

coastal seafood chowder

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

raincoast clam chowder

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

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

tresh green salads

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

BC tuna crunch salad

seared Haida Gwaii tuna, avocado, mango, crispy noodle, radish, fresh herbs, with field greens tossed in cilantro-ginger vinaigrette 28 1/2 df

caesar salad

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

rest #24 salad -

twenty-four ingredients: roasted tofu, rainbow carrots, pickled daikon, peanuts, fried shallots, watermelon radish, fresh herbs, soba noodles, field greens, sour-sweet dressing, and more 24 3/4 df v n

cowboy steak salad

8oz sirloin, grilled bell pepper, onion, cherry tomato, cucumber, goat cheese, field greens, honey-balsamic dressing 35 1/2 gf

cowgirl salad

candied pecans, dates, feta, roasted corn, tortilla crisps, field greens, honey-lime vinaigrette 19 3/4 gf v n add blackened chicken $+7^{1/2}$

raincoast halibut salad

freshly pan-fried parmesan crusted halibut, caper butter, baby arugula, warm cherry tomatoes, watermelon radish, lemon herb vinaigrette 29 3/4

brunch

hollaindaise dishes served until 2 pm

canadian breakfast

bacon, sausage or ham, two eggs your way, fried smashed potatoes, with toast 18 3/4

the perfect omelette

ham, avocado, mushrooms, peppers, onions, fresh spinach, cherry tomato, mozzarella, toast 23 1/2

dynamite omelette

chicken, mushroom, jack cheese omelette + serrano hollandaise, fried smashed potatoes, toast 23 3/4

smoked salmon benny

cold-smoked BC lox, two soft poached eggs, english muffin, fried smashed potatoes, with hollandaise 27 1/4

waterfront eggs benedict

grilled ham, two soft poached eggs, english muffin, fried smashed potatoes, with hollandaise 21 3/4

add avocado, bacon or sausage +5



waterfront restaurant + charley's lounge

@cresthotel for specials and updates or cresthotelBC.com



lunch at the Crest

coconut chicken kuku paka

chargrilled chicken, onion, ginger, garlic, turmeric, garam masala, coconut curry, basmati rice, fresh cilantro 27 1/4 gf add grilled naan bread $+4^{1/2}$

devil chicken

spiced sri lankan bowl with boneless chicken, garlic, ginger, peppers, soy-tomato sauce, basmati rice 25 3/4 df

indian butter chicken

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

indian butter curry paneer

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

fish fry seafood platter

wild north pacific battered halibut + cod, fries, house tartar + chilled shrimp, cocktail sauce + rain coast clam chowder 44 1/2

dockside halibut fry

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

west coast battered cod

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

vegan zen bowl

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

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 or clam chowder +4 1/2

shrimp-halibut burger

grilled halibut filet, shrimp, lettuce, tomato, pickle, lemon-caper aioli on a grilled ciabatta bun 28 1/4

yard bird burger

grilled chicken breast, fig-onion jam, melted brie, spinach + garlic aioli on a toasted ciabatta bun $\,$ 25 $^{1/2}$

cajun chicken sandwich

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

the butcher's french dip

slow-roasted beef, swiss cheese, balsamic onion jam on a toasted baguette, with warm au jus 23 3/4

frozen & cold beverages

virgin pina colada 6 1/2 virgin daiquiris 6 1/2 strawberry, mango, or lime chilled soft drinks 4 coke, diet coke, coke zero, ginger ale, root beer, sprite lemonade or iced tea 4 1/2 shirley temple 5 3/4 san pellegrino sparkling mineral water 500 ml. 5 ^{1/2} | 750 ml. 8

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

chef's half-pound burger

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

halloumi vegetarian burger

grilled halloumi cheese, smashed avocado, tomato, banana pickles, leaf lettuce, smoky onion mayo 24 3/4 v

the blues burger

half-pound beef patty, caramelized onions, bleu cheese crumbles, lettuce, garlic aioli 25 1/4

the peppercorn burger

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

hot beverages

starbucks coffee®



pike place roast drip coffee + refills 4 1/2 espresso 3 | double espresso 5 | americano 4 3/4 cappuccino or latte 5 1/2 specialty coffee 5 3/4 iced or hot caramel macchiato, mocha, caramel latte, chai tea latte

assorted house tea

please inquire with our team about today's tea selection 4 1/2 | london fog 5 3/4

n indicates nuts

df indicates a dairy-friendly item

v indicates a vegetarian item

gf indicates a gluten-friendly item