

to share

truffle fries

truffle, grana padano, garlic aioli 9 ¾

bc albacore tuna

yuzu juice, cilantro, soy, mango + wonton crisps 16 ¾ ●

marinated olives

mediterranean mix, olive oil, garlic + herbs 7 ¾ ●

kfc chicken

korean fried chicken + gochujang sauce, peanuts, scallions 14 ¾

warm artisan bread

melting bocconcini, arugula pesto + sun dried tomato oil 9 ¾

black angus beef carpaccio

arugula, mustard aioli, crispy capers + crostini 17 ¾

sriracha spiked wings

bleu cheese crumbles + carrot hay 14 ¾

gobi manchurian

indo-chinese fusion, fried cauliflower + bold flavours 10 ¾

potstickers

shrimp potstickers, scallions + wasabi aioli 11 ¾

calamari + shrimp fritters

onions, peppers, jalapeños, yogurt-cucumber dip + cocktail sauce 16 ¾

edamame beans

steamed soy beans, sea salt 8 ¾ ●

scallop spoons

pan-fired scallops + tropical salsa, lemon aioli 16 ¾ ●

crispy pork bites

boneless pork, cracked pepper, sea salt 13 ¾ ●

salmon tataki

medium rare + pickled ginger + wasabi 16 ¾

**gluten friendly soy sauce on request*

warm three cheese spinach-artichoke dip

+ warm tortilla chips 14 ¾

baked brie to share

sun-dried tomato compote + toasted crostini 16 ¾

chef's nachos

ground beef, tomato, peppers, melting cheese, scallions, jalapeño, pico de gallo, sour cream 17 ¾ **vegetarian on request* ●

soup + fresh greens

roasted san marzano tomato bisque

melting cheese, floating croutons + jalapeño cornbread 10 ¾

rain coast clam chowder

surf & cockle clams, potatoes, cream + shoots 11 ¾

north coast seafood potage

seafood chowder with shrimp, fish bites, clams, thyme, potato + smoked salmon 13 ¾

caesar salad

parmesan flakes + garlic-anchovy dressing 10 ¾ | meal size 14 ¾

beet + arugula salad

beets, tomatoes, goat cheese + lemon-honey vinaigrette 11 ¾ | meal size 15 ¾ ●

big bowl cowgirl salad

candied pecans, dates, feta cheese, corn, tortilla, tuscan greens + sweet honey-lime dressing 14 ¾ | add blackened chicken +5 ●

chopped winter salad

kale, greens, quinoa, bermuda onion, apple, white cheddar, candied almonds, beets + apple-champagne vinaigrette 12 ¾ ●

fried greek salad + red wine crème fraîche

fried feta, fresh dill + olives 14 ¾

elevate your salad

shrimp 6 | blackened chicken 5 | grilled salmon 9 ¾ | baguette 2
cheese baguette 3 ½ | skillet of garlic prawns 8 ¾ | szechuan tofu 4

please advise your server of any allergies you may have

● indicates gluten friendly item

waterfront



DINE OUT PRINCE RUPERT

principal plates

seafood mains served with organic rice-ancient grains as applicable.
meat entrées served with our potato du jour

creole prawns

with garlic, shallots, tomato, peppers + spanish rice,
fresh vegetables 26 ¾ ●

cajun coastal ling cod

blackened ling cod, authentic southern seasonings,
spicy cajun cream + fresh lime 28 ¾ ●

truffled spaghetti + signature meatballs

truffle cream, herbed ricotta, spicy tomato sauce
+ home made meatballs 27 ¾

fisherman-lobster spaghetti

local fish, scallops, prawns, split-lobster, portofino sauce,
parmigiano reggiano 31 ¾

twin cracked east coast lobster tails

two cold water lobster tails, split and grilled + hot drawn
garlic butter for dipping 44 ¾ ●

gnocchi butternut cream

with brussel sprouts, shoots, roasted rainbow carrots
+ tomato raisins 25 ¾

havana-jambalaya + spanish rice

spicy sausage, chicken, prawns, bell peppers, tomato,
coconut milk + spanish rice, crème fraîche 27 ¾ ●

chicken breast supreme

stuffed chicken breast with fresh spinach, mango + brie cheese,
honey-tarragon sauce 28 ¾

millionaire's cut filet mignon

8 oz certified black angus® albertan beef +
thyme-peppercorn demi glace 44 ¾ ●

baseball cut sirloin café de paris

certified canadian angus beef® 8 oz sirloin, café de paris butter
+ cheddar scalloped potato 29 ¾

cowboy ribeye steak

certified angus beef® 24 oz bone-in ribeye +
mushrooms, demi glace 49 ¾ ●

usda prime marbled new york striploin

hand cut 12 oz new york steak cooked over an open fire
+ cracked peppercorns, coarse sea salt 44 ¾ ●

*only top 3% of usda beef is certified as prime

land + sea

8 oz certified black angus® sirloin steak, baseball cut, thyme-demi jus,
served with a 5-6 oz canadian cold water lobster tail
+ hot drawn garlic butter 44 ¾ ●

aussie lamb chop broil

with honey-lime grains, cucumber, tomato, yogurt + mint leaves 28 ¾ ●

lamb rack + balsamic red grape reduction

balsamic red grape reduction, dijon herb crust
+ balsamic demi-glace 34 ¾ ●

enhancements | brussel sprouts, capers, lemon, garlic, parmesan 7 ¼
lobster tail 21 ¾ | peppercorn sauce 3 ½ | mushrooms + demi glace 4 ¾
skillet of garlic prawns 8 ¾ | garlic baguette 2 | cheese baguette 3 ½

all prices are subject to 5% gst- gratuities not included

casual plates

north coast halibut + chips

2 piece halibut in crispy batter, fries, tartar sauce, lemon + coleslaw 24 ¾

bombay butter chicken

indian butter chicken, basmati rice, jeera papadum, traditional raita, fried pappadum + grilled naan bread 20 ¼

vegetarian palak channa

masala, chick peas, spinach, cauliflower, bell pepper + basmati rice, traditional raita, grilled naan bread 19 ¾

chicken-arugula penne

grilled chicken, white wine, mushrooms, arugula, basil, smashed tomatoes in an asiago cream sauce
+ garlic baguette 24 ¼ *vegetarian on request | gluten free pasta +2

energy rice bowl

steamed ancient grains, fresh spinach, beets, almonds, tomatoes + szechuan tofu, pea shoots drizzled with tahini-organic tamari dressing 16 ¾

vegan nourish bowl

avocado, chick peas, hemp seeds, beets, cucumbers, tomato, roasted brussel sprouts, spinach, romaine, shoots + tahini-organic tamari dressing 16 ¾ ●

steak salad

8 oz certified black angus® sirloin steak with bell peppers, tomatoes, cucumber, goat cheese, mixed greens + balsamic dressing 26 ¼ ●

burgers + sandwiches

our gluten free burgers are made in-house, lean ground chuck, served with lettuce, crispy onion, tomato + pickle spear

canadian burger

crisp bacon strips, melting cheddar cheese 17 ¾

peppercorn burger

cracked peppercorns, whiskey peppercorn sauce 16 ¾

bleu's burger

bleu cheese crumbles, crispy bacon 17 ¾

crest signature burger

twin burger patties with all the groceries 21 ¾

southern yardbird burger

grilled chicken, fig-onion jam, melting brie, spinach + garlic aioli on a toasted ciabatta bun 17 ¾

the original cajun chicken sandwich

blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli on a grilled ciabatta bun 16 ¾

the beef dip

emmental cheese, caramelized onions on a grilled panini served au jus + house fries 16 ¾

garden veggie burger

vegetarian patty with mushrooms, cheddar cheese, chipotle dressing, pickle spear + brioche bun 16 ¾

sandwiches + burgers served with french fries or side salad + house dressing or soup du jour ● gluten free bun available upon request + 1 ½

substitute | yam fries, onion rings or caesar salad 3 | poutine 4 ½
seafood potage 4 ½ | rain coast clam chowder 3 ½

waterfront restaurant + rockwell bistro + charley's wine & martini bar



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