

to share

truffle fries

truffle, grana padano, garlic aioli 9 ¾

marinated olives

mediterranean mix, olive oil, garlic + herbs 7 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 ¼

potstickers

shrimp potstickers, scallions + wasabi aioli 11 ¼

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

kfc chicken

korean fried chicken + gochujang sauce, peanuts, scallions 14 ¼

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

feature soup

please ask your server 9 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 ●

fried greek salad + red wine crème fraîche

fried feta, fresh dill + olives 14 ¾

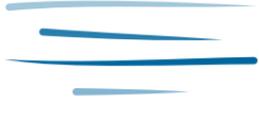
elevate your salad

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



casual plates

halibut trio

one piece crispy halibut + clam chowder + fries 19 ¼

north coast halibut + chips

two pieces of local halibut in a crispy batter + fries, tartar sauce, lemon, coleslaw + house dressing 24 ¼

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 ¼

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 ¼

vegan nourish bowl

avocado, chick peas, hemp seeds, beets, cucumbers, tomato, roasted brussel sprouts, spinach, romaine, shoots + tahini-organic tamari dressing 16 ¼ ●

caesar + strips + dips

crunchy fried chicken tenders + our caesar salad + cool ranch, sweet chili thai dip 16 ¼

steak salad

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

peppercorn cab steak

certified canadian angus beef® 8 oz sirloin, peppercorn sauce + fries, garlic baguette, caesar salad 28 ¼

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



follow cresthôtel for specials & updates
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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

garden veggie burger

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

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

speciality brunch

hollandaise dishes to 2pm

spicy chicken omelette

mushroom, chicken + jack cheese in a 3 egg omelette with serrano-chili hollandaise sauce 15 ¾

classic eggs benedict

poached eggs, fresh grilled ham + hollandaise sauce served with fried breakfast potatoes 14 ¾

all day canadian breakfast

two eggs, fried breakfast potatoes, choice of bacon, sausage or ham + toast or english muffin 14 ½

vegetarian frittata

goat cheese, peppers, red onions, mushrooms, tomatoes, fresh greens + choice of toast 16 ¾

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