

## 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 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

### kfc chicken

korean fried chicken + gochujang sauce, peanuts, scallions 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

### 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



## 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 28 ¾ ●

### fisherman-lobster spaghetti

local fish, scallops, prawns, split-lobster, portofino sauce,  
parmigiano reggiano 33 ¾

### twin cracked east coast lobster tails

two cold water lobster tails, split and grilled + hot drawn  
garlic butter for dipping 49 ¼ ●

### havana-jambalaya + spanish rice

spicy sausage, chicken, prawns, bell peppers, tomato,  
coconut milk + spanish rice, crème fraîche 28 ¼ ●

### baseball peppercorn sirloin

certified canadian angus beef® 8 oz sirloin, peppercorn crust +  
bourbon pepper-cream sauce 29 ¾

### chicken breast supreme

stuffed chicken breast with fresh spinach, mango + brie cheese,  
honey-tarragon sauce 29 ¾

### millionaire's cut filet mignon

8 oz certified black angus® albertan beef +  
thyme-peppercorn demi glace 44 ¼ ●

### cowboy ribeye steak

certified angus beef® 24 oz bone-in ribeye +  
mushrooms, demi glace 59 ¾ ●

### canadian certified black angus striploin

12 oz certified angus beef® reserve, new york steak with cracked  
pepper + sea salt cooked over an open fire, demi glace 38 ¾ ●

\*only top 5-8% of CAB is certified as reserve

### land + sea

8 oz certified black angus® sirloin steak, baseball cut, thyme-demi jus,  
served with a 4-5 oz canadian cold water lobster tail  
+ hot drawn garlic butter 49 ¾ ●

### lamb rack + balsamic red grape reduction

balsamic red grape reduction, dijon herb crust  
+ balsamic demi-glace 38 ¼ ●

**enhancements** | brussel sprouts, capers, lemon, garlic, parmesan 7 ¼  
4-5 oz lobster tail 21 ¾ | peppercorn sauce 3 ½ | skillet of garlic prawns 8 ¾  
mushrooms + demi glace 4 ¾ | 8 oz king crab + hot drawn garlic butter 19 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 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 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 ¼

## 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



follow cresthote for specials & updates

[www.cresthotebc.com](http://www.cresthotebc.com)