

# season's greetings

## LUNCH FEATURES

### TO START

#### **mussels + clams**

spanish flavours, olive oil, chorizo sausage, tomato, peas, basil, garlic 19 ¼ ●

#### **apple-walnut salad**

apple, candied walnuts, oranges, grains, cherry tomato, sun-dried berries, lemon-honey dressing 12 ¾ ●

#### **shrimp martini**

prince rupert shrimp, avocado + cocktail sauce 14 ¾ ●

### LUNCH MAINS

#### **featured sandwich**

featured soup or clam chowder + chef's sandwich 15 ¾  
\*sub seafood chowder + 3 ¼

#### **dynamite benny**

poached eggs, spicy hollandaise sauce, cheddar beer biscuits, chorizo sausage + baby potato, fresh greens 16 ¾

#### **baja fish tacos**

warm flour tortilla, fried fish, slaw, pico de gallo, lime, cilantro, sour cream + side salad 17 ¾

#### **roast turkey filone**

roast turkey breast on a grilled filone bread with cranberry mayonnaise, tomatoes, baby greens, havarti cheese + crispy bacon 16 ¾

#### **lester's smoked brisket on rye**

sliced pulled smoked brisket on rye, sauerkraut, side of hot dijon mustard, crispy bacon 16 ¾

#### **buddha bowl**

protein packed buddha bowl, marinated grilled tofu, sweet potato, onion, chickpeas, greens, avocado, carrot 16 ¾ ●

### SWEETS

full dessert menu available

#### **warm ginger cake**

caramel sauce + vanilla ice cream 10 ¼

● indicates gluten friendly item

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

*follow cresthotel for specials and updates*

