

# fresh sheet

## to start

### **pacific shrimp cocktail**

bed of greens, avocado, chilled shrimp 15 ¾

### **french onion soup au gratin**

caramelized onion, white wine, fresh thyme,  
rich beef stock, shaved parmesan 10 ¾

### **chopped wedge salad**

crisp iceberg, warm bacon, cherry tomato +  
chunky bleu cheese dressing 12 ¾

### **fresh bc mussels marinara**

garlic, wine, shallots, san marzano  
tomato broth 16 ¾

## entrées

### **red wine braised beef osso bucco + lamb chops**

boneless braised shanks osso bucco + marinated  
lamb chops, accompanied with potato du jour,  
market vegetables 34 ¾

### **jumbo butterfly shrimp**

garlic-herb butter, steamed fresh vegetables,  
organic brown rice + grains 31 ¾

### **spinach - gnocchi**

house-made spinach gnocchi, sun-dried  
tomato, soy bean, pesto, caulilini,  
goat cheese cream 26 ¾

### **californian - new york cut strip + fish cake**

thick center cut, sterling silver ny striploin,  
thyme demi glace + rain coast fish cake with  
halibut, shrimp, mustard sauce 39 ¾

### **salmon with beets three ways + black pepper vinaigrette**

grilled wild sockeye, red, golden, chioggia  
beets, fingerling potatoes, shoots 29 ¾

*follow cresthotehotel for specials and updates*

