



## to start or share

**truffle fries** grana padano, garlic aioli 11 ¼

**marinated olives** mediterranean mix, olive oil, garlic + herbs 8 ¾ ●

**warm artisan bread** bocconcini, arugula pesto + sundried tomato oil 10 ½

**beef carpaccio** arugula, mustard aioli, crispy capers + crostini 18 ¾

**sweet potato fries** garlic aioli 10 ¼

**shrimp gyoza** shrimp dumplings, ponzu sauce, scallions + wasabi drizzle 11 ¾

**fried calamari** old bay seasoning + duo of sauces 16 ½

**edamame beans** soy beans + sea salt 9 ½ ●

**scallop spoons** blackened scallops, lemon aioli 17 ¾ ●

**crispy pork bites** boneless pork + pepper, sea salt 14 ¾ ●

**salmon tataki** medium rare + pickled ginger + wasabi 17 ½  
\* gluten friendly soy sauce on request

## soup + fresh greens

**rain coast clam chowder** surf + cockle clams, potatoes, cream 11 ¾

**north coast seafood potage** seafood chowder with shrimp, fish bites, clams, thyme, potato + smoked salmon 14 ¾

**blt caesar** warm bacon, tomato, ciabatta croutons, parmesan cheese + garlic-anchovy dressing 13 ¾

**cowgirl salad** pecans, dates, feta, corn, tortilla, greens, sweet honey-lime dressing 15 ¾ ● add blackened chicken + 7

**cowboy steak salad** 8oz certified black angus® sirloin steak with bell peppers, tomatoes, cucumber, goat cheese, mixed greens + balsamic dressing 28 ¼ ●

### elevate your salad

shrimp 6 | blackened chicken 7 | salmon 10 ¾  
crushed avocado 5 | garlic baguette 2 ½ | cheese baguette 3 ½  
skillet of garlic prawns 8 ¾ | crispy szechuan tofu 5

## casual plates

**hecate strait halibut** local halibut in a crispy batter served with coleslaw, french fries, lemon and house tartar sauce two piece 26 ¾ | one piece 21 ¾

**authentic butter chicken** indian butter chicken, basmati rice, raita, fried papadum + grilled naan bread 22 ¼

**vegan nourish bowl** avocado, chick peas, hemp seed, beets, cucumber, tomato, brussel sprouts, spinach, romaine, shoots + tahini-organic tamari dressing 17 ¾ ●

**caesar + strips + dips** crunchy fried chicken tenders + our caesar salad + cool ranch, sweet chili thai dip 16 ¾

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

## burgers + sandwiches

our gluten free beef burgers are lean ground chuck, served with french fries or side salad + house dressing

**backyard burger** bbq patty, cheese, tomato, creamy slaw, sesame seed-brioche bun 18 ¾  
add: fried egg, mushrooms or bacon + 2

**classic peppercorn burger** cracked peppercorns, whiskey peppercorn sauce 18 ½

**the new bleu's burger** thyme & honey compound butter, bleu cheese, caramelized onion, arugula + garlic mayo 18 ½

**garden veggie burger** with mushrooms, havarti cheese, arugula, tomato, chipotle dressing, pickle spear + brioche bun 17 ¾

**the original cajun chicken sandwich** blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli on a grilled ciabatta bun 17 ½

### substitute

yam fries, onion rings or caesar salad 3 | poutine 4 ½  
seafood potage 4 ½ | rain coast clam chowder 3 ½  
gluten free bun + 1 ½ ●

## specialty brunch

hollandaise dishes to 2pm

**dynamite omelette** mushroom, chicken + jack cheese 3 egg omelette with a spicy, serrano-chili hollandaise sauce 16 ½

**north coast benedict** poached eggs, cold smoked lox + hollandaise sauce served with fresh greens + fried breakfast potatoes 16 ¾

**all day canadian breakfast** two eggs, fried breakfast potatoes, choice of bacon, sausage or ham + toast or english muffin 14 ¾

● indicates gluten friendly item

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

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



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## chilled drinks

### chilled soft drinks 3

*coke, diet coke, coke zero, ginger ale, rootbeer, orange pop, sprite*

**bottled barq's spiced cherry craft soda 3 ¼**

**bottled coca cola georgia peach 3 ¼**

**rise organic ginger kombucha 6**

**xxx acai blueberry vitamin water 3 ½**

**monster energy 3 ½**

**monster café salted caramel 3 ¾**

**nestea iced tea 3 ½**

**lemonade 3 ½**

**san pellegrino 3**

*orange aranciata / limonata*

**san pellegrino sparkling mineral water**

500ml 5 ½ | 750 ml 7 ½

**bottled spring water 2 ¾**

**perrier sparkling water 3 ¼**

**non alcoholic fentiman's ginger beer 4 ½**

**tropicana orange juice 3 ¾**

**juices 3 ¼**

*apple, grapefruit, cranberry, tomato*

**2% milk / almond milk 3**



**starbucks**

*ask your server about our seasonal starbucks drinks*

**pike place blend (decaffeinated available) + refill 3 ½**

**latte iced or hot 4 ½**

**americano iced or hot 3 ½**

**caramel macchiato iced or hot 5 ¼**

**cappuccino 4 ½**

**espresso 2 ½**

**mocha 5 ¼**

**peppermint mocha 5 ½**

**london fog 4 ¾**

**chai tea latte 4 ¾**

**hot chocolate 3**

## indulge

**flavour shot hazelnut, vanilla, peppermint, caramel .50**

**whipped cream .50 | extra espresso shot 1**

**caramel or chocolate drizzle .50**

## DAVIDsTEA 4 ½

**house blend david's breakfast**

**buddha's blend | dragonwell green tea**

**pumpkin chai | orange pekoe | cream of earl grey**

**kashmiri chai | traditional earl grey**

## herbal decaf teas

**peppermint amour | chamomile | spiced apple**

**forever nuts | pink lemonade**

## desserts

*a peek at our dessert menu, ask your server for the full menu*

**sticky toffee cake** warm caramel sauce + vanilla ice cream  
11 ¾

**chocolate molten lava cake** warm chocolate filling topped +  
vanilla ice cream 10 ¾

**deep fried ice cream** sugared-cinnamon crusted bowl  
+ butterscotch 9

**crème brûlée** burnt sugar + whipped cream 9 ¾

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