

fresh sheet

to start

smoked sablefish and apple chowder

14 ³/₄

mediterranean hummus

olive oil, sundried tomato, chickpea 12 ³/₄

west coast mussels + olive toast

garlic, tomato concasse, olive tapenade 17 ¹/₄

sweet thai chili-chicken

cucumber, cracked wonton, cilantro 14 ¹/₄

charcuterie plate

prosciutto, alpen salami, cervelat salami,
semi dry chorizo, grapes, hot mustard,
fig jam, olives, bleu cheese 22 ¹/₄

bc salmon cakes

wild salmon, three mustard sauce 16 ¹/₄

dinner mains

hecate strait halibut

fresh off the boat as available, pan-fired halibut
with thyme-lemon butter, fennel purée,
fennel and orange vinaigrette 39 ³/₄

cornmeal crusted squid salad

lemon poblano mayo, corn and green tomato
relish, sweet and sour red onions
+ corn chips 24 ³/₄

north coast sablefish

caramelized with soy and sake marinade, ginger,
orange reduction 39 ³/₄

beef short rib

slow braised bone-in shortrib, red wine,
root vegetables + potato du jour 34 ¹/₂

chicken florentine

breast of chicken stuffed with ricotta cheese,
spinach, sun-dried tomato, served with a
white wine mushroom cream sauce 29 ³/₄

aussie lamb sirloin

chargrilled lamb sirloin, baby anna potato, warm
arugula salad, goat cheese crumbles, bacon,
tomato, fresh vegetables 31 ³/₄ ●

salmon and kale salad

with pear, dried cranberries, hazelnuts +
cook house dressing, served with fresh
vegetables in season 26 ³/₄ ●

● indicates gluten-friendly item

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