

fresh sheet

to start

golden curry coconut dal

deep and delicious vegan, indian soup with lentils, onions, sweet potatoes, carrots 11 ¾ ●

fresh clams portuguese-style

chorizo, bacon, garlic, wine, tomato, olives, onion, sweet pepper + grilled ciabatta bun 17 ¾ ●

beet + arugula salad

beets, orange, hazelnuts, goat cheese, arugula, lemon-honey vinaigrette 12 ¾ ●

classic shrimp martini

+ fiery cocktail sauce 14 ¾ ●

dinner mains

fresh coastal halibut filet

fresh halibut with sun-dried tomato compote, bay shrimp, micro greens, roasted cauliflower and purée + grains 42 ¼ ●

rain coast salmon duo

pan roasted wild salmon, béarnaise sauce, salmon cake, scallion oil 36 ¾

indian gobi manchurian rice bowl

cauliflower, spinach, tomato, peppers, scallions, chickpeas, indo-asian flavours over steamed basmati rice 22 ¾ ●

wagyu flat iron steak + shrimp

premium japanese wagyu beef (medium rare +) thyme demi-glace, teamed up with prince rupert shrimp in the shell with drawn garlic butter 44 ¾

chicken + prawn supreme

breast of chicken stuffed with brie cheese, spinach & prawn, served with a light white wine, thyme-honey sauce 31 ¾

bbq spareribs

back ribs, house-made backyard bbq sauce, coleslaw + fresh corn on the cob
full rack 29 ¾ | half rack 22 ¾

crispy tofu rice bowl

tofu, szechuan sauce, organic brown rice, grains, spinach, cucumber, avocado, tomato, edamame, radish + tahini-tamari dressing 18 ¾ ●

● indicates gluten-friendly item
fresh seafood based on availability
follow cresthote for specials and updates

