

to start

truffle fries

grana padano, garlic aioli 11 ¾

marinated olives

olive oil, served warm, ciabatta point 8 ¾

sweet potato fries

garlic aioli 10 ¾

shrimp gyoza

shrimp dumplings, ponzu sauce 14 ¼

classic buffalo wings

celery sticks, chunky bleu cheese dip 14 ¾

fried calamari

old bay seasoning + duo of sauces 16 ¾

edamame beans

soy beans + sea salt 9 ½ ●

scallop spoons

blackened scallops, lemon aioli 18 ¾ ●

crispy pork bites

boneless pork + pepper, sea salt 15 ¾ ●

salmon tataki

medium rare + pickled ginger + wasabi 17 ¾

**gluten friendly soy sauce on request ●*

shrimp martini

chilled bay shrimps, cocktail sauce 14 ¾ ●

to share

beef carpaccio

arugula, mustard aioli, crispy capers + crostini 19 ¾

warm artisan bread

bocconcini, arugula pesto + sundried tomato oil 10 ¾

warm brie cheese

full wheel of cheese, sun-dried tomato compote, baguette 18 ¾

vegan pakora

medley of vegetables in chickpea batter, tamarind sauce 14 ¾ ●

soup + fresh greens

rain coast clam chowder

surf & cockle clams, potatoes, cream 12 ¼

north coast seafood potage

seafood chowder with shrimp, fish bites, clams, thyme, potato + smoked salmon 16 ¼

blt caesar

warm bacon, tomato, ciabatta croutons, parmesan cheese + roasted garlic-anchovy dressing 14 ½

mixed greens

crisp veggies, beets, lemon vinaigrette 10 ¾ ●

cowgirl salad

pecans, dates, feta, corn, tortilla, greens + sweet honey-lime dressing 16 ¼ | add blackened chicken +7 ●

cowboy steak salad

8oz sirloin steak, peppers, tomatoes, cucumber, goat cheese, mixed greens + balsamic dressing 28 ½

elevate your salad

shrimp 7 | blackened chicken 7 | salmon 12 ¾
avocado 5 | garlic baguette 2 ½ | cheese baguette 3 ½
skillet of garlic prawns 9 ¾ | crispy szechuan tofu 5

please advise your server of any food allergies you may have
● indicates gluten friendly item

waterfront



principal plates

seafood mains served with organic rice-ancient grains as applicable.
meat entrées served with our potato du jour ●

fisherman-lobster spaghetti

local fish, scallops, prawns, lobster, portofino sauce,
parmigiano + baguette 38 ¼
sub gluten free pasta + 3 ½ ●

twin cracked canadian lobster

twin 5oz lobster tails, split and grilled + hot drawn
garlic butter for dipping 49 ¾ ●

scallops, shrimp + lemon caper sauce

pan-seared scallops, sustainable shrimp + capers,
chardonnay butter sauce 36 ¾ ●

millionaire's cut filet mignon

certified angus beef® albertan beef + fresh
thyme-peppercorn demi glace 46 ¾ ●

baseball peppercorn cab sirloin

certified angus beef® steak with peppercorn crust +
bourbon pepper-cream sauce 31 ¾

cowboy ribeye steak

certified angus beef® 24 oz bone-in ribeye +
mushrooms, demi glace 59 ¾ ●

albertan new york striploin

coarse sea salt, cracked peppercorns, cooked over an open fire,
topped with maître d' butter 39 ¾ ●

earth + surf

8 oz albertan sterling silver® sirloin steak, baseball cut,
thyme-demi jus, served with a 4oz canadian lobster tail
+ hot drawn garlic butter 49 ¾ ●

aussie lamb rack

balsamic red grape reduction, dijon herb crust
+ balsamic demi-glace 39 ¾ ●

enhancements | garlic baguette 2 ½ | cheese baguette 3 ½
peppercorn sauce 3 ¾ | mushrooms + demi 4 ¾
skillet of garlic prawns 9 ¾ | lobster tail m/p

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

north coast halibut + chips

two pieces local halibut + fries, tartar sauce, coleslaw 26 ¾ | one piece 22 ¾

authentic butter chicken

indian butter chicken, basmati rice, traditional raita, fried papadum
+ naan bread 23 ¾

vegan nourish bowl

avocado, chick peas, hemp seeds, beets, cucumbers, tomato,
brussels sprouts, spinach, romaine, shoots
+ tahini-organic tamari dressing 18 ¾ ●

caesar + strips + dips

crunchy fried chicken tenders + our caesar salad
+ cool ranch, sweet chili thai dip 17 ¾

burgers + sandwiches

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

surf + turf fix

6oz patty, havarti cheese, crispy onion, lettuce,
topped with lobster tail, prawn skewer 34 ¾

cheeseburger lettuce wrap

mustard grilled patty, fire-grilled onions, cheddar cheese, tomato, pickle,
fresh lettuce leaf 19 ¾ ●

backyard burger

bbq patty, cheese, tomato, creamy slaw, sesame seed-brioche bun 19 ¾
add: fried egg 2 | mushrooms or bacon + 2 ½

classic peppercorn burger

cracked peppercorns, whiskey peppercorn sauce 19 ½

the bleu's burger

bleu cheese crumbles, bacon + garlic mayo 19 ½

garden veggie burger

with mushrooms, havarti cheese, lettuce, tomato,
pickle spear + brioche bun 18 ¾

the original cajun chicken sandwich

blackened chicken, tomato, bacon, cheddar cheese, lettuce
+ adobo aioli on a grilled ciabatta bun 18 ¾

the classic beef dip

slow cooked beef, with havarti cheese, caramelized onions,
fries and steaming jus 17 ¾

substitute

yam fries, onion rings or caesar salad 3 ½
poutine with cheese curds, gravy 4 ½ | truffle fries 4 ½
seafood potage 4 ¾ | rain coast clam chowder 4
gluten free bun + 2 ●

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



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signature cocktails

chai infused long island iced tea

our take on this renowned comfort drink with infused chai tea to add a perfectly balanced unique flavour profile 9

bellini

fragrant peach medley slush with a cool blend of white rum + peach schnapps, topped off with sangria 8

dark n' stormy

dark rum, ginger beer + lime slice 9

charley's caesar

smirnoff vodka, clamato juice, spices + celery salt rim, pickled bean, hot banderillas skewer 8

cosmopolitan

stoli vodka, cointreau, cranberry, lime juice 8

apple martini

stoli vodka, sourpuss apple + white cranberry juice 8

pama mule

stoli vodka, pomegranate liqueur, ginger beer + fresh lime juice 10

local brew house draught

wheelhouse brewing company - prince rupert

gilnetter golden ale 8

sherwood mountain brewery - terrace

munich lager 7 | lava bed red 7 | parker's ipa 7

feature wine

burrowing owl chardonnay

glass 11 | ½ litre 32 | bottle 52

poplar grove merlot

glass 12 | ½ litre 35 | bottle 54

DAVIDsTEA specialty teas

featured blends 4 ¼ | house blend - david's breakfast 4 ¼

starbucks coffee

iced or hot available

starbucks coffee + decaffeinated available + refill | 3 ¾

latte 4 ½ | mocha 5 ¼ | americano 3 ½ | cappuccino 4 ½

espresso 2 ½ | extra shot +1 | chai tea latte 5 ¼

chilled water + beverages

fentiman's ginger beer 4 ½

chilled soft drinks 3 ¾

perrier sparkling water 3 ½

orange juice + pulp 3 ¾

san pellegrino mineral water

500 ml 5 ½ | 750 ml 8

juices

apple + grapefruit +

cranberry + tomato 3 ½

san pellegrino

orange aranciata + limonata 3 ¼

blackberry charcoal kombucha 6

monster energy or

monster salted caramel 3 ¾

lemonade + iced tea 3 ¾

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