



lunch

to share

truffle fries grana padano, garlic aioli 13 ¾

poutine cheese curd, scallion, gravy 14 ¾

humbolt squid garlic, onion, romesco sauce, orange, chirozo sausage 20 ½ ●

salmon tataki medium rare, ginger + wasabi 19 ¾ ● gluten friendly soy sauce on request

sweet potato fries chipotle dip 14 ¼

charley's hot wings carrot sticks, bleu cheese dip 16 ¾

cajun shrimp fry cajun dusted shrimp, scallions, fries, lime-chipotle drizzle 17 ¾

brie cheese to share sun-dried tomato compote + warm baguette rounds 20 ¾

shrimp martini cocktail sauce 18 ¾ ●

edamame beans sea salt 12 ¾ ●

shrimp gyoza wasabi drizzle 15 ¾

crispy pork bites pepper, sea salt 17 ¼ ●

soup + fresh greens

rain coast chowder surf + cockle clams, potatoes, cream 13 ½

seafood potage shrimp, fish bites, clams, thyme, potato + smoked salmon 16 ¾

french onion soup fresh herbs, garlic, caramelized onions, white wine, melting mozzarella-gruyere cheese 14 ¼

classic caesar traditional flavours of anchovy-garlic, lemon, dijon, croutons, shaved parmigiana 15 ½

steak salad 8oz black angus ® sirloin steak, peppers, tomato, cucumber, goat cheese, greens, balsamic dressing 29 ¾ ●

elevate your salad

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

please advise your server of any allergies

caesar + strips + dips crunchy fried chicken tenders + caesar salad, duo of sauces 18 ¾

fresh greens + chilled lox

capers, boiled egg, pea shoots, tomato confit, lemon-sherry dressing 18 ¼

tan tan salad fresh greens, almonds, dates, orange, basil, avocado, tomato, goat cheese, key lime dressing 17 ¾ ●
add blackened chicken + 7

beet salad + whipped goat cheese dill, watermelon radish, orange, fresh greens, candied pecans, shaved parmesan 16 ¼ ●

cowgirl salad pecans, dates, feta, corn, tortilla, greens, sweet honey-lime dressing 17 ¾ ● add blackened chicken + 7

vegan zen bowl marinated tofu, grapes, kale, sprouts, organic brown rice-ancient grains, avocado, tahini dressing 21 ½
● gluten friendly on request

soup + salad combo clam chowder with green salad or our caesar salad 17 ¾

brunch

hollandaise dishes served to 2pm

eggs benedict poached eggs, ham, toasted english muffin, topped with hollandaise sauce + potatoes 18 ½



west coast benny lox, shrimp two poached eggs + hollandaise, spinach, sauce, shoots, grilled baby potato 23 ½

all day canadian breakfast two eggs, potatoes, choice of bacon, sausage, or ham + choice of toast or english muffin 16 ¾

dynamite omelette mushroom, chicken, jack cheese with a spicy serrano-chili hollandaise + your choice of toast 18 ¾

gratuities not included | add 5% GST

waterfront restaurant + charley's lounge

  follow @cresthotel for specials and updates www.cresthotelbc.com

lunch casual plates

battered cod from the west coast, mild white fish, crispy fries, tartar sauce, home made apple-coleslaw & lemon one piece 17 ¾ | add a second piece 7 ¾

dockside halibut fry north coast, longline caught, battered halibut + fries, tartar sauce, apple-coleslaw & lemon one piece 23 ¾ | add a second piece 12 ¾

butter chicken mac & cheese our authentic butter-sauce, boneless tandoori chicken, melting cheese, mac noodles + naan 24 ¾

indian butter chicken tandoori chicken basmati rice, riata, mango chutney, fried papadum + grilled naan bread 26 ¼

vegetarian butter curry paneer cashew paste, spinach, basmati rice, naan 24 ¾

devil chicken spiced, hotter on request, boneless chicken, garlic, ginger, peppers, soy-tomato sauce, hot basmati rice 19 ¾

chicken mushroom pasta garlic-alfredo sauce + arugula, mushrooms, tomato, 26 ¾

vegetarian penne vegetables, spinach + blush tomato sauce, parmesan 24 ¾

burgers + sandwiches

served with fries or side salad

bacon havarti burger bc havarti cheese, onion rings, pickle, leaf lettuce 22 ¾

the original cajun chicken sandwich blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli on a grilled ciabatta bun 21 ¾

pulled pork cubano with ham, pickles, emmental cheese, banana pepper garnish, maple-mustard on a pretzel bun 21 ½

the peppercorn burger 7 oz patty with cracked peppercorns, crispy onion, whiskey-peppercorn sauce 22 ¾

● indicates gluten friendly item
pastas & burgers GF upon request
we cannot guarantee any items to be 100% gluten free

blue's burger 7 oz patty, caramelized onions, thyme & honey compound butter, bleu cheese, arugula, garlic mayo 22 ¾

yardbird burger grilled chicken breast, brie, fig-onion jam, greens, grilled apple, garlic aioli + ciabatta bun 21 ¾

vegetarian burger tomato, cheese, crispy onion, fresh grilled spinach, pickle, lettuce, roasted garlic aioli 20 ¾

classic corn beef on rye swiss cheese, sauerkraut, russian dressing, grilled corn beef, side of dijon 18 ¾

the french dip slow roasted beef, onion jam, swiss cheese, garlic mayo, au jus, 20 ½

substitute: clam chowder 4 | poutine 4 ½
yam fries, onion rings or caesar salad 3 ¾
seafood potage 4 ½ | gluten free bun + 2

beverages

chilled soft drinks 3 ½
coke, diet coke, coke zero, ginger ale, rootbeer, sprite

blackberry charcoal kombucha 6
blueberry passion fruit kombucha 6

san pellegrino 3 ½
orange aranciata or limonata

san pellegrino sparkling mineral water
500ml 5 ½ | 750ml 8

lemonade or nestea iced tea 4

virgin daiquiri 5 ¾
strawberry, mango, or lime

virgin pina coloda 5 ¾

shirley temple 3 ¾

DAVIDsTEA

house blend david's breakfast
buddha's blend | david's chai
dragon jasmine green tea | orange pekoe
cream of earl grey | pumpkin chai
traditional earl grey 4 ¼



herbal decaf teas
peppermint | chamomile | forever nuts
pink flamingo | hibiscus splash 4 ¼

starbucks 

caramel latte 5 ½ *iced or hot*
latte 4 ¾ | americano 3 ½ | cafe mocha 5 ½
chai tea latte 5 ½ | autumn fog 5 ½
caramel macchiato 5 ½ | london fog 5 ½
cappuccino 4 ¾ | espresso 2 ½ double 3 ½

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