



## lunch

### to share

**truffle fries** grana padano, garlic aioli 13 ¾

**scallop spoons** blackened seasoning, + lime-aioli 19¾ ●

**nepalese chili prawns** medium spice 16 ¾ ●

**poutine** cheese curd, scallion, gravy 14 ¾

**cow bay poutine** pulled short rib, cheese curd, caramelized onion, gravy, topped with a bbq drizzle 16 ¾

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

**fresh bc mussels** coconut-lime broth 19 ¾

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

**shrimp gyoza** wasabi drizzle 15 ¾

**crispy pork bites** pepper, sea salt 17 ¼ ●

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

**shanghai wings** sesame seeds, ginger 16 ¾

**edamame beans** sea salt 12 ¾ ●

**sweet potato fries** chipotle dip 14 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

**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

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

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

**fresh artisan greens + chilled lox** capers, red onion, quinoa, shoots, tomato, radish, cucumber, lemon-sherry dressing 19 ¾

**beet & goat cheese salad** shredded beets, oranges, black berry-maple vinaigrette pecans, artisan greens, goat cheese 14 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

### 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

**please advise your server of any allergies**



gratuities not included | add 5% GST

**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

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

**waterfront restaurant + charley's lounge**

  follow @cresthotel for specials and updates [www.cresthotelbc.com](http://www.cresthotelbc.com)

## lunch casual plates

**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

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

**butter chicken mac & cheese** our twist, butter-sauce, boneless tandoori chicken, melting cheese, mac noodles + grilled naan bread, cilantro 24 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

**short rib burger** fire-grilled patty, pulled short rib, havarti cheese, leaf lettuce, caramelized onion, tomato 22 ¾

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

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

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

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

### wheelhouse brewing 473ml tall cans

kazu maru IPA 9 | flagship pale ale 9  
blacksmith brown ale 9  
foggy harbour north east IPA 9

**strongbow cider 7 | corona 7**

**budweiser 6 ½ | bud light 6 ½**

### rain forest salmon n' bannock

fresh traditional fry bread, north coast salmon, sage butter + local seafood chowder, bannock-kelp crouton 23 ½

**szechuan rice bowl** mild szechuan sauce, hotter on request, garden vegetables, sesame seeds, steamed jasmine rice  
tofu 19 ¾ or chicken 21 ½

**devil chicken** sri lanka bowl, spiced hotter on request, boneless chicken, garlic, ginger, peppers, soy-tomato sauce, + basmati rice 20 ½

**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

### old fashion tomato soup & tuna melt

with grilled cheese croutons + open faced cheddar tuna melt 19 ¾

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

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

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

## 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

### featured kombucha 6

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

**ask your server to see the house wine list**  
**burrowing owl merlot (BC)**

6oz 14 9oz 21 ½ litre 41 bottle 62


**noble ridge pinot grigio (BC)**

6oz 10 9oz 15 ½ litre 27 bottle 42

**sparkling wine**

**cordon nero (spain)** 200ml 9

**waterfront restaurant + charley's lounge**

  follow @cresthotel for specials and updates [www.cresthotelbc.com](http://www.cresthotelbc.com)