

to share

truffle fries

grana padano, garlic aioli 11 ¼

marinated olives

mediterranean mix, olive oil, garlic + herbs 8 ¼ ●

warm artisan bread

bocconcini, arugula pesto + sun dried tomato oil 10 ½

beef carpaccio

arugula, mustard aioli, crispy capers + crostini 18 ¾

shrimp gyoza

shrimp dumplings, ponzu sauce, scallions + wasabi drizzle 11 ¾

fried calamari

old bay seasoning, + duo of sauces 16 ½

edamame beans

soy beans + sea salt 9 ½ ●

scallop spoons

blackened scallops, lemon aioli 17 ¼ ●

crispy pork bites

boneless pork + pepper, sea salt 14 ¼ ●

salmon tataki

medium rare + pickled ginger + wasabi 17 ½

**gluten friendly soy sauce on request*

soup + fresh greens

rain coast clam chowder

surf & cockle clams, potatoes, cream + shoots 11 ¾

north coast seafood potage

seafood chowder with shrimp, fish bites, clams, thyme, potato + smoked salmon 14 ¾

blt caesar

warm bacon, tomato, ciabatta croutons, parmesan cheese + garlic-anchovy dressing 13 ¾

cowgirl salad

pecans, dates, feta, corn, tortilla, greens + sweet honey-lime dressing 15 ¾ | add blackened chicken +7 ●

cowboy steak salad

8oz sirloin steak, peppers, tomatoes, cucumber, goat cheese, mixed greens + balsamic dressing 26 ¼

elevate your salad

shrimp 6 | blackened chicken 7 | salmon 10 ¾
crushed avocado 5 | garlic baguette 2 ½ | cheese baguette 3 ½
skillet of garlic prawns 8 ¾ | crispy szechuan tofu 5

please advise your server of any 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 reggiano + grilled baguette 36 ¼
gluten free pasta + 3 ●

twin cracked east coast lobster tails

twin 5oz lobster tails, split and grilled + hot drawn
garlic butter for dipping 49 ¼ ●

scallops, shrimp + lemon caper sauce

pan-seared scallops, sustainable shrimp + capers,
chardonnay butter sauce 33 ¼ ●

millionaire's cut filet mignon

certified sterling silver® albertan beef + fresh
thyme-peppercorn demi glace 44 ¼ ●

baseball peppercorn cab sirloin

sterling silver® steak with peppercorn crust +
bourbon pepper-cream sauce 30 ¾

cowboy ribeye steak

certified angus beef® 24 oz bone-in ribeye +
mushrooms, demi glace 59 ¼ ●

albertan new york striploin

coarse sea salt, cracked peppercorns, cooked over an open fire,
topped with maître d' butter 38 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 ¼ ●

aussie lamb rack

balsamic red grape reduction, dijon herb crust
+ balsamic demi-glace 38 ¼ ●

enhancements | garlic baguette 2 ½ | cheese baguette 3 ½
peppercorn sauce 3 ½ | mushrooms + demi 4 ¾
skillet of garlic prawns 8 ¾ | lobster tail m/p

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

casual plates

hecate strait halibut

local halibut in a crispy batter served with coleslaw, french fries, lemon and house tartar sauce two piece 26 ¾ | one piece 21 ¾

authentic butter chicken

indian butter chicken, basmati rice, raita, fried papadum
+ grilled naan bread 22 ¼

vegan nourish bowl

avocado, chick peas, hemp seeds, beets, cucumbers, tomato,
brussel sprouts, spinach, romaine, shoots
+ tahini-organic tamari dressing 17 ¾ ●

caesar + strips + dips

crunchy fried chicken tenders + our caesar salad
+ cool ranch, sweet chili thai dip 16 ¾

burgers + sandwiches

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

backyard burger

bbq patty, cheese, tomato, creamy slaw,
sesame seed-brioche bun 18 ¾
add: fried egg, mushrooms or bacon + 2

classic peppercorn burger

cracked peppercorns, whiskey peppercorn sauce 18 ½

the new bleu's burger

thyme & honey compound butter, bleu cheese,
caramelized onion, arugula + garlic mayo 18 ¾

garden veggie burger

with mushrooms, havarti cheese, arugula, tomato,
chipotle dressing, pickle spear + brioche bun 17 ¾

the original cajun chicken sandwich

blackened chicken, tomato, bacon, cheddar cheese, lettuce
+ adobo aioli on a grilled ciabatta bun 17 ½

substitute

yam fries, onion rings or caesar salad 3
poutine with cheese curds, gravy 4 ½
seafood potage 4 ½ | rain coast clam chowder 3 ½
gluten free bun + 1 ½ ●

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



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