

Happy Easter!

Executive Chef: Jeff Westbrook
Sous Chef: Alvaro Sanchez

Sous Chef: Alejandro Zambrano

Today's Appetizers



Primavera Ravioli

Served with porcini mushroom marsala sauce 18.95

Pizza Di Parma

Fresh mozzarella, roma tomatoes, prosciutto, and basil on a hand stretched crust 17.50

Soup of the Day

Tuscan white bean

Cup 10.50 Bowl 12.95

Oysters on the Halfshell

"Buckley Bay" - Fanny Bay, BC

Half Dozen 15.95 Full Dozen 24.95

Entree Salad Specials

Skirt Steak Salad

Grilled and served over mixed greens with grilled vegetables, goat cheese, pine nuts and balsamic vinaigrette 28.25

Asian Chicken Salad

Crisp lettuce and fresh vegetables tossed in a tangy sesame dressing with wonton, cilantro and almonds 26.95

Today's Entree Specials



Norwegian Salmon

Chargrilled and topped with porcini butter and truffled pecorino. With dijon-roasted fingerling potatoes 36.95

Pair with a glass of Robert Hall Artisan Sauvignon Blanc

Pair with a glass of Intercept Pinot Noir



California Seabass

Sautéed with wild mushrooms and asparagus in a chardonnay cream. Served over grilled polenta 34.95

Pair with a glass of Bonterra Chardonnay

Pair with a glass of Pommery POP Champagne split



Hawaiian Mahi Mahi

Grilled with a macadamia nut crust and topped with mango salsa and coconut key lime sauce.

Served with jasmine rice 34.95

Pair with a glass of Brancott Sauvignon Blanc

Pair with a pint of Hopnosis IPA



Canadian Halibut

Blackened and topped with a lemon saffron aioli. Served over sauteed spinach with roasted garlic mashed potatoes 36.95

Pair with a glass of Alfaro Chardonnay

Pair with a glass of Robert Hall Artisan Sauvignon Blanc

Brunch Specials, Served until 3:30pm:

Eggs Benedict

Two poached eggs and Canadian bacon on grilled english muffins. Served with hollandaise sauce, home fries, and fresh fruit 23.50

Dungeness Crabcake Benedict

Our famous crabcakes with poached eggs and hollandaise sauce over an english muffin. Served with home fries, and fresh fruit 27.25

Chicken Apple Sausage Omelette

Stuffed with tomatoes, mushrooms, spinach, cheddar, and jack cheese. Served with home fries and toast 19.25

Brioche French Toast

Served with strawberries and vanilla syrup 18.50

Country Benedict

House-made grilled biscuits topped with scrambled eggs, sausage patty, and country gravy. Served with home-fried potatoes 20.50

House Made Dessert Specials

...to complement our Dessert, After-Dinner Drink, and Espresso Coffees menu

Peach Tart

With almond short dough and vanilla ice cream 12.50

Carrot Cake

Served with vanilla bean ice cream 12.50

Wine Specials

Intercept Pinot Noir

A local wine showing delicate tanins and a long juicy finish of strawberry and nutmeg
Glass 12.00 Bottle 47.00

Coppoh Pinot Grigio

Bright green apple and melon notes with a crisp acidity
Glass 10.00 Bottle 39.00

J Lohr Hiltop Cabernet Sauvignon

Features of blackberry, plum, blueberry, with a bold and dry finish
Glass 10.00 Bottle 40.00

Juggernaut Sauvignon Blanc

Flavours of passion fruit and grapefruit with a crisp finish
Glass 11.75 Bottle 46.00

Bonterra Chardonnay

Features bold buttery flavors with hints of pear and green apple with subtle citrus finish
Glass 11.00 Bottle 43.00



denotes house specialty

Crow's Nest



denotes sustainable seafood choice

Crow's Nest Gift Certificates: Simply the perfect gift
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