

# Dinner

## Starters

### Chili Lime

#### Brussels Sprouts GF

Roasted & Fried | Honey | Sambal Olek | Lime  
Himalayan Salt | Sumac Red Onion Salad \$12½

#### Mac n' Cheese Balls

Elbow Pasta | Truffle Oil | Aged Cheddar  
Panko Breading | Spicy Marinara \$13


#### Poke Tower

Marinated Ahi Tuna | Avocado Mash | Ginger  
Mango Salsa | Citrus Basil Rice | Nori  
Wasabi Crema \$17

#### Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta  
Garlic Cream | Crispy Sage | Walnuts  
Mushrooms \$14½

#### Asian Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onions  
Peanuts | Sweet Soy Lime | Wasabi Mango \$14  
*Try it Vegetarian w/ Bourbon Jackfruit and  
Pickled Chanterelles \$14 *

#### Steamed Mussels

PEI Mussels | Sambal Cream  
Grilled Baguette \$17

#### Homemade Veggie Nuggets V

Chickpea | Wheat Gluten | Panko | Tamari  
Sumac Red Onion Salad | Sriracha Remoulade  
6 pc \$11 9 pc \$16

#### Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic or  
Thai Sweet Chili \$13

*Add Carrot & Celery Sticks \$3*

*Add Blue Cheese or Ranch Dip \$1*

#### Cauliflower "Wings"

Lightly Battered Cauliflower Florets | Green  
Onion | Sumac Red Onion Salad | Cajun,  
Teriyaki, Honey Garlic, BBQ or Thai Chili \$12½

*Add Carrot & Celery Sticks \$3*

*Add Blue Cheese or Ranch Dip \$1*

#### Calamari

Jalapeños | Tzatziki | Dill | Lemon \$13

#### Truffle Parmesan Fries GF

Skin-On Home Cut Fries | Shaved Parmesan  
White Truffle Oil | Garlic Aioli \$9½


#### Nachos

Tomatoes | Onions | Olives | Jalapeños | Refried  
Beans | Three Cheese Blend | Sour Cream | Salsa  
Home-Cooked Corn Tortillas \$17½

*Add Guacamole \$3 Add Chicken or Beef \$3½*

#### Chicken Quesadilla


Seasoned Chicken Breast | Bell Peppers  
Cheese | Sour Cream | Salsa | Tortilla \$12  
With Home Cut Fries or Tossed Salad Add \$2

*Try it Vegetarian with beans instead *

#### Stuffed Mushroom Caps

Baked Rock Crab | Garlic | Cream Cheese  
Parmesan | Garlic Toast \$13½

#### Poutine

Home-Cut Fries | Quebecois Curds  
Hume's Own Gravy \$10 Sub Yam Fries \$2  
Vegetarian Shitake Miso Gravy \$1 

## Soups & Salads

### Soup of the Day

Chef's Daily Creation Cup \$5 Bowl \$6½

#### Homemade Borscht

Local Vegetarian Love | French Bread  
Cup \$6 Bowl \$8½

#### Summer Salad GF V

Spring Mix | Watermelon Radish | Orange  
Shaved Brussels & Fennel | Goat Cheese  
Figs | Avocado | Pistachios \$15

#### Grilled Salmon Salad GF

Wild BC Sockeye | Baby Greens | Cucumber  
Cranberries | Goat Cheese | Pumpkin Seeds  
Tomatoes | Carrots | Sunflower Sprouts  
Blueberry Rosemary Vinaigrette \$16

#### Beet Salad GF

Rosemary Infused Roasted Beets | Spring Mix  
Goat Cheese | Candied Pecans | Walnut Oil  
Balsamic Reduction \$15

#### Caesar Salad

Crisp Romaine | House Made Croutons  
Shaved Parmesan | Hume's Dressing \$12½

#### Halloumi Greek Salad GF

Green Peppers | Grape Tomatoes | Fennel  
Cucumber | Crumbled Feta | Red Onions | Kalamatas  
Seared Halloumi | Dijon Red Wine Vinaigrette \$14½

#### Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Julienned Carrots | Mango  
Spring Onions | Avocado | Pickled Ginger | Wonton  
Crisps | Edamame Beans | Red & White Quinoa \$19

#### New York Strip Salad

8 oz Certified Angus Beef | Spring Mix | Carrots  
Beets | Toasted Sunflower Seeds | Sprouts  
Cucumber | Tomatoes | Tahini Vinaigrette \$18½

**Add Grilled Chicken Breast or Salmon Filet \$8**  
**Add Prawn Skewer \$8**

## Burgers & Sandwiches

Your choice of Home Cut Fries, Daily Soup or Tossed Salad | Try 2 for \$1½ | Gravy \$1  
Sub Caesar \$1½ | Sub Sweet Potato Fries or Potato Wedges \$2 | Sub Poutine \$4

#### 100 Mile Burger

Hormone-Free Creston Grass Fed Beef  
Local Organic Sesame Brioche Bun \$15  
*Add Organic Peppercorn Gouda \$1½*  
*Additional Toppings \$1¼ each*  
*Try the 'Loaded' Hume-mungous Burger \$19*

#### Black & Blue Burger

Cajun-Rubbed 100 Mile Beef | Crumbled Blue  
Cheese | Caramelized Onions | Bacon Jam  
Spring Mix | Roasted Garlic Aioli \$17½

#### The Dublin

100 Mile Beef | Guinness Infused Aged  
Cheddar | Prosciutto | Caramelized Onions  
Spring Mix | Garlic Aioli | Pretzel Bun \$17½

#### Shrimp Po' Boy

Old Bay Popcorn Shrimp | Creamy Miso  
Coleslaw | Pickled Enoki Mushrooms  
Sriracha Remoulade | Sub Bun \$16

#### Chicken, Brie & Fig

Grilled Chicken Breast | Double Cream Brie  
Fig Jam | Cinnamon Bourbon Apples  
Arugula | Roasted Garlic Aioli  
Organic Brioche Bun \$16½

#### Silver King Clubhouse

BC Free-Range Turkey | Bacon | Spring Mix  
Cheddar | Tomato | Triple Decker \$14½

#### New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast  
Onion Rings \$19 *Add Mushrooms \$1½*

#### Coconut Crumbled

#### Chicken Burger

Brined Coconut & Panko Breaded Chicken  
Breast | Tumeric Aioli | Pickled Red Onion  
Spring Mix \$17

#### Farmhouse Burger

Hormone-Free Creston Grass Fed Beef  
Canadian Back Bacon | Smoked Applewood  
Cheddar | Onion Ring Garnish \$17½

#### Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed  
& Oat Patty | Avocado | Spring Mix \$14½

*Add Mushrooms & Jalapeño Jack Cheese \$2*

#### Salmon Filet Burger

Wild BC Sockeye | Spring Greens | Red Onion  
Lemon Caper Tartar Sauce \$15½

#### Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut  
German Dill Mustard | Pretzel Bun \$14½

#### The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$14½  
*Try it Philly Cheese Steak Style with  
Green Peppers | Onions | Cheese \$2½*  
*Add Side Guinness Cheddar Dip \$5*

#### Veggie "Pulled Pork" Sand

Bourbon BBQ Jackfruit | Pickled Red Onion  
Cashews | Pickled Chanterelles | Creamy Miso  
Coleslaw | Garlic Aioli | Pretzel Bun \$14½



# Dinner

## Pastas & Bowls

### Ravioli

Portabello & Crimini Mushroom Medallions  
Creamy Sundried Tomatoes | Garlic Toast \$18½  
Add Starter Caesar or House Salad \$4

### Roasted Sunchoke Pasta

Quinoa Noodles | Pickled Chanterelles  
Kalamata Olives | Spinach | Sundried Tomatoes  
White Wine | Fresh Herbs \$18  
Add Starter Caesar or House Salad \$4  
Add Beef or Chicken \$3½

### Skillet Lasagna

Layered Pasta | Bolognese Sauce | Cottage  
Cheese | Buffalo Mozzarella | Fresh Basil Par-  
mesan | Caesar Salad | Garlic Toast \$18½

### Spaghetti Bolognese

Made Famous by our Italian Feasts  
Garlic Toast \$13½ Add 2 Meatballs \$2½

### Chicken & Prawn Tortellini

Grilled Chicken Breast | Tiger Prawns | Creamy  
Tomato and Basil Sauce | Tri-Colored Cheese  
Tortellini | Garlic Toast \$20½  
Add Starter Caesar or House Salad \$4

### Seafood Fettuccine

Wild BC Salmon | Halibut | Prawns | PEI  
Mussels | Crimini Mushrooms | Spicy Sambal  
Cream | Spinach Fettuccine | Garlic Toast \$21½  
Add Starter Caesar or House Salad \$4

### Barrister's Bowl

Wild BC Salmon or Marinated Tofu | Red &  
White Quinoa | Julienned Carrots | Cabbage  
Peppers | Daikon Sprouts | Black Sesame Seeds  
Ginger Soy Dressing \$17½

## Favourites


### Medley Stir-Fry

Snap Peas | Broccoli | Cauliflower | Cabbage  
Julienned Carrots | Peppers | Ginger | Cilantro  
Roasted Cashews | Vermicelli Rice Noodles  
Sesame Ginger or Yellow Curry Sauce \$16½  
Add Tofu or Quinoa \$2½  
Add Beef or Chicken \$3½

### NBC Fish & Chips

Nelson Brewing Company Ale Battered Halibut  
House Salad | Fries | Lemon Caper Tartar Sauce  
1 Piece \$20 2 Pieces \$25  
Additional Piece of Halibut \$7

### Fish Tacos

Wild BC Sockeye Salmon | Blackened Cod  
Pickled Onions | Cabbage | Creole Mayo  
Fresh Cut Salsa | Guacamole | Tortillas \$17½  
Try it Vegetarian w/ Bourbon Jackfruit and  
Pickled Chanterelles \$17½ 

### Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad  
Home Cut Fries | Honey Mustard, Plum, or  
Lemon Caper Tartar Sauce \$14

### General Store Cabbage Rolls

Baked Ground Beef & Rice | Tomato Sauce  
Cheese | House Salad | Garlic Bread \$17½

### Halloumi Latke Stack

Sweet Potato | Kale | Green Onions | Carrots  
Seared Halloumi Cheese | Chive Oil | Harissa  
Fresh Greens \$17

## Specialty Plates

Available 5:00 to 9:30pm

Specialties begin with choice of Daily Soup Cup, House Salad or Caesar Salad

### Pistachio & Fennel

#### Crusted Sablefish

BC Sablefish | Pickled Chanterelles  
Farro & Kale Pilaf | Lemon Zest Broccolini  
Cherry Greek Yogurt | Watermelon Radish \$30

#### Spicy Korean Salmon

BC Salmon | Gochujan Chili | Honey | Sesame  
Furkake Seasoning | Farro & Kale Pilaf  
Lemon Zest Broccolini \$28

#### Lamb Medallions

Herb Roasted | Balsamic Plum Reduction  
Thyme-Roasted Red Potatoes  
Lemon Zest Broccolini \$28

#### Chicken Cordon Bleu

Black Forest Ham | Swiss Cheese | Stuffed  
Breaded Chicken Breast | Mushroom Sauce  
Garlic Mashed Potatoes | Seasonal Veg \$27

#### Liver & Onions

Local Tarzwell Farms Beef Liver  
Sautéed Onions | Bacon | Hume Gravy  
Garlic Mashed Potatoes | Seasonal Veg \$23

#### Veal Cutlets

Lightly Breaded | Hume Gravy  
Garlic Mashed Potatoes | Seasonal Veg \$25

#### King Crab Dinner

Alaskan King Crab Legs | Hot Clarified Butter  
Farro & Kale Pilaf | Lemon Zest Broccolini  
Half Pound \$35 Full Pound \$48

### Add to Any Steak

- ◇ ½ Pound of King Crab \$20
- ◇ Prawn Skewer \$8
- ◇ Jack Daniels Peppercorn  
Mushroom Cream Sauce \$3
- ◇ Sautéed Wild Mushrooms \$5

#### New York Strip

Certified Angus Beef | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes  
8oz \$29 12oz \$35  
Recommended with Tiger Prawns or  
Jack Daniels Peppercorn Cream Sauce

#### Filet Mignon

BC Free Range AAA Tenderloin | Lemon Zest  
Broccolini | Thyme-Roasted Red Potatoes  
6oz \$39 8oz \$45

#### Steak & Prawns

Certified Angus Beef Striploin | Garlic Tiger  
Prawns | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes \$37

#### Châteaubriand For Two

(By Advance Reservation Only)  
BC Free Range AAA Tenderloin  
Duchess Potatoes | Seasonal Vegetables  
Peppercorn Cream | Béarnaise Sauce \$89

## Weekend Prime Rib

Served Friday, Saturday & Sunday  
5:00 to 9:30pm

### Prime Rib Dinner

Oven-Roasted with choice of  
Daily Soup, House or Caesar Salad  
and served with Garlic Mashed  
Potatoes, Gravy, and Seasonal Veg

8oz Petite \$36 10oz Heritage \$39



GST Not Included