

# Dinner

## Starters

### Chili Lime

#### Brussels Sprouts (GF)

Roasted & Fried | Honey | Sambal Olek | Lime  
Himalayan Salt | Balsamic Greens \$12½

#### Mac n' Cheese Balls

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

#### 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

#### Steamed Mussels

PEI Mussels | Sambal Cream  
Grilled Baguette \$17

#### Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun  
Thai Sweet Chili, Salt & Pepper, \$13

*Add Carrot & Celery Sticks \$3*

*Add Blue Cheese or Ranch Dip \$1*

#### Cauliflower "Wings"

Battered Cauliflower Florets | Sumac Red Onion  
Salad | Hot, Teriyaki, BBQ, Honey Garlic,  
Dry Cajun, Thai Sweet Chili, Salt & Pepper \$13

*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 \$11 Sub Yam Fries \$2

Vegetarian Shitake Miso Gravy \$1 

## Soups & Salads

### Soup of the Day

Chef's Daily Creation Cup \$5 Bowl \$7

#### Homemade Borscht

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

#### French Onion Soup

Gruyere | Caramelized Onions  
Cognac | Toasted Baguette \$9½

#### Grilled Salmon Salad (GF)

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

#### Warm Brussels Sprouts Salad (GF)

Maple Bacon | Red Onion | Spring Mix  
Slivered Almonds | Shaved Beets & Carrots  
Fresh Parmesan | Balsamic Reduction \$16

#### Caesar Salad

Crisp Romaine | House Made Croutons  
Shaved Parmesan | Hume's Dressing \$13

#### 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*

#### Black & Blue Burger

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

#### Farmhouse Burger

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

#### The Dublin

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

#### Hume-mungous Burger

"The Works" | 100 Mile Grass Fed Beef  
Bacon | Ham | Cheese | Mushrooms  
Organic Brioche Bun \$19

#### Chicken, Brie & Fig

Grilled Chicken Breast | Double Cream Brie  
Fig Jam | Cinnamon Bourbon Apples  
Spring Mix | 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*

#### Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed  
& Oat Patty | Avocado | Spring Mix \$15  
*Add Mushrooms & Jalapeño Jack Cheese \$2*

#### Salmon Filet Burger

Wild BC Sockeye | Spring Greens | Red Onion  
Lemon Caper Tartar Sauce \$16

#### 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 \$21½*

#### Butternut Schnitzel BLT

Avocado | Coconut Bacon | Spring Mix | Dijon  
Red Onion | Turmeric Aioli | Pretzel Bun \$14



# Dinner

## Pastas & Bowls

### Ravioli

Portabello & Crimini Mushroom Medallions  
Creamy Sundried Tomatoes | Garlic Toast \$19  
*Add Starter Caesar or House Salad \$4*

### Skillet Lasagna

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

### 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*  
*Sub Gluten-Free Corn Penne Pasta \$3*

### Seafood Fettuccine

Wild BC Salmon | Halibut | Prawns | PEI  
Mussels | Crimini Mushrooms | Spicy Sambal  
Cream | Spinach Fettuccine | Garlic Toast \$22  
*Add Starter Caesar or House Salad \$4*  
*Sub Gluten-Free Corn Penne Pasta \$3*

### 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

### Spaghetti Bolognese

Made Famous by our Italian Feasts  
Garlic Toast \$13½ *Add 2 Meatballs \$2½*  
*Sub Gluten-Free Corn Penne Pasta \$3*

## 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 \$17  
*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

### 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 \$18

## Specialty Plates

Available 5:00 to 9:30pm

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

### Eggplant Rollatini

Panko Crusted Eggplant | Sundried Tomatoes  
Rosemary Ricotta | Spicy Marinara | Porcini  
Hazelnut Cream | Balsamic Greens \$23

### Pistachio & Fennel

### Crusted Sablefish

BC Sablefish | Pickled Chanterelles  
Wild Mushroom Pilaf | Lemon Zest Broccolini  
Cherry Greek Yogurt \$30

### Spicy Korean Salmon

BC Salmon | Gochujan Chili | Honey | Sesame  
Furkake Seasoning | Wild Mushroom 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 \$28

### 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  
Wild Mushroom Pilaf | Lemon Zest Broccolini  
Half Pound \$35 Full Pound \$48

### Add to Any Steak

- ◇ ½ Pound of King Crab \$20
- ◇ Prawn Skewer \$8
- ◇ Charred Miso Cabbage \$5
- ◇ 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 \$30 12oz \$36  
*Recommended with Tiger Prawns or  
Jack Daniels Peppercorn Cream Sauce*

### Filet Mignon

BC Free Range AAA Tenderloin | Morel Butter  
Lemon Zest Broccolini | Thyme-Roasted  
Red Potatoes 6oz \$40 8oz \$46

### Steak & Prawns

Certified Angus Beef Striploin | Garlic Tiger  
Prawns | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes \$38

### Châteaubriand For Two

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

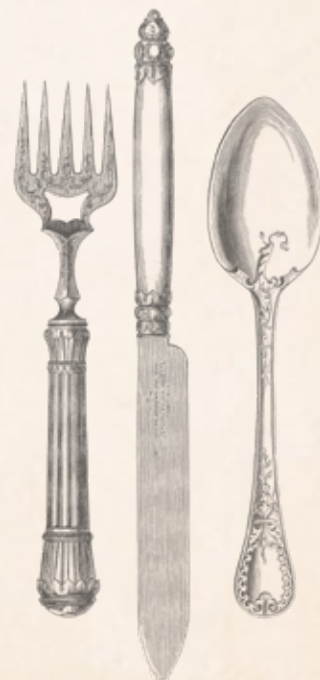
## Weekend Prime Rib

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