

Dinner

Starters

Chili Lime

Brussels Sprouts (GF)

Roasted & Fried | Honey | Sambal Olek | Lime
Himalayan Salt | Balsamic Greens \$13½

Truffle Parmesan Fries (GF)

Skin-On Home Cut Fries | Shaved Parmesan
White Truffle Oil | Garlic Aioli \$10

Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Garlic Cream
Crispy Sage | Walnuts | Mushrooms \$15

Asian Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onions
Peanuts | Sweet Soy Lime | Wasabi Mango \$15

Steamed Mussels

PEI Mussels | Sambal Cream
Grilled Baguette \$18

Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun
Thai Sweet Chili, Salt & Pepper \$14

Add Carrot & Celery Sticks \$3

Add Blue Cheese or Ranch Dip \$1¼

Cauliflower “Wings”

Battered Cauliflower Florets | Greens

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun,
Thai Sweet Chili, Salt & Pepper \$14

Add Carrot & Celery Sticks \$3

Add Blue Cheese or Ranch Dip \$1¼

Calamari

Jalapeños | Tzatziki | Dill | Lemon \$14½

Nachos

Tomatoes | Onions | Olives | Jalapeños | Refried
Beans | Three Cheese Blend | Sour Cream | Salsa
Home-Cooked Corn Tortillas \$18

Add Guacamole \$3½ Chicken or Beef \$3½

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers
Cheese | Sour Cream | Salsa | Tortilla \$13

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 \$11½ Sub Yam Fries \$2

Shitake Miso Gravy \$11½ 

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 \$10

Grilled Salmon Salad (GF)

Wild BC Sockeye | Baby Greens | Cucumber
Cranberries | Goat Cheese | Pumpkin Seeds
Tomatoes | Carrots | Sunflower Sprouts
Blueberry Rosemary Vinaigrette \$17

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 \$14

Halloumi Greek Salad (GF)

Searred Halloumi | Green Peppers | Grape Tomatoes
Fennel | Cucumber | Crumbled Feta | Red Onions
Kalamatas | Dijon Red Wine Vinaigrette \$15

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Julienned Carrots | Mango
Spring Onions | Avocado | Pickled Ginger | Wonton
Crisps | Edamame Beans | Red & White Quinoa \$20

New York Strip Salad (GF)

8 oz Certified Angus Beef | Spring Mix | Carrots
Beets | Toasted Sunflower Seeds | Sprouts
Cucumber | Tomatoes | Tahini Vinaigrette \$20

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 \$2 | Gravy \$1½
Sub Caesar, Sweet Potato Fries or Potato Wedges \$2 | Sub Poutine \$4

100 Mile Burger

Hormone-Free Creston Grass Fed Beef
Local Organic Sesame Brioche Bun \$16

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 \$18

Farmhouse Burger

Hormone-Free Creston Grass Fed Beef
Canadian Back Bacon | Smoked Applewood
Cheddar | Onion Ring Garnish \$18

The Dublin

100 Mile Beef | Guinness Infused Aged
Cheddar | Prosciutto | Caramelized Onions
Spring Mix | Garlic Aioli | Pretzel Bun \$18

Hume-mungous Burger

“The Works” | 100 Mile Grass Fed Beef
Bacon | Ham | Cheese | Mushrooms
Organic Brioche Bun \$20

Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed
& Oat Patty | Avocado | Spring Mix \$16
Add Mushrooms & Jalapeño Jack Cheese \$2

Chicken, Brie & Fig Burger

Grilled Chicken Breast | Double Cream Brie
Fig Jam | Cinnamon Bourbon Apples
Spring Mix | Roasted Garlic Aioli
Organic Brioche Bun \$17

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Spring Mix
Cheddar | Tomato | Triple Decker \$15

New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast
Onion Rings \$20 Add Mushrooms \$1½

Salmon Filet Burger

Wild BC Sockeye | Spring Greens | Red Onion
Lemon Caper Tartar Sauce \$17

Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut
German Dill Mustard | Pretzel Bun \$15

The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$15

Try it Philly Cheese Steak Style with
Green Peppers | Onions | Cheese \$2½

Butternut Schnitzel BLT

Avocado | Coconut Bacon | Spring Mix
Red Onion | Turmeric Aioli | Dijon
Pretzel Bun \$15

Dinner

Pastas & Bowls

Seafood Fettuccine

Wild BC Salmon | Halibut | Prawns | PEI
Mussels | Crimini Mushrooms | Spicy Sambal
Cream | Spinach Fettuccine | Garlic Toast \$24
Add Starter Caesar or House Salad \$4
Sub Gluten-Free Corn Penne Pasta \$3

Ravioli

Portabello & Crimini Mushroom Medallions
Creamy Sundried Tomatoes | Garlic Toast \$20
Add Starter Caesar or House Salad \$4

Chicken & Prawn Tortellini

Grilled Chicken Breast | Tiger Prawns | Creamy
Tomato and Basil Sauce | Tri-Colored Cheese
Tortellini | 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 \$18

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Julienned Carrots
Mango | Spring Onions | Avocado | Pickled
Ginger | Wonton Crisps | Edamame Beans
Red & White Quinoa \$20

Spaghetti Bolognese

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

Favourites

Sesame Ginger Stir-Fry

Snap Peas | Broccoli | Cauliflower | Cabbage
Julienned Carrots | Peppers | Ginger | Cilantro
Roasted Cashews | Vermicelli Rice Noodles \$17½
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 \$8

Fish Tacos

Wild BC Sockeye Salmon | Blackened Cod
Pickled Onions | Cabbage | Creole Mayo
Fresh Cut Salsa | Guacamole | Tortillas \$18

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad
Home Cut Fries | Honey Mustard, Plum, or
Lemon Caper Tartar Sauce \$14½

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 \$24

Smoky Paprika Salmon

BC Salmon | Orange & Ginger Fennel Salsa
Wild Mushroom Pilaf | Lemon Zest
Broccolini \$29

Lamb Medallions

Herb Roasted | Balsamic Plum Reduction
Thyme-Roasted Red Potatoes
Lemon Zest Broccolini \$30

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 or Full Pound market price

Add to Any Steak

- ◇ ½ Pound of King Crab MP
- ◇ 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 \$32 12oz \$39
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 \$41

Steak & Prawns

Certified Angus Beef Striploin | Garlic Tiger
Prawns | Lemon Zest Broccolini
Thyme-Roasted Red Potatoes \$39

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 \$37 10oz Heritage \$40



GST Not Included
Ask For Our Gluten-Free Menu!