

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 \$1½ 

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 \$16

Caesar Salad

Crisp Romaine | House Made Croutons
Shaved Parmesan | Hume's Dressing \$14

Halloumi Greek Salad (GF)

Seared 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*

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

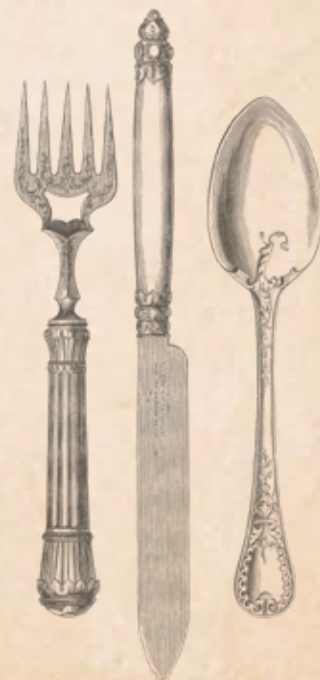
Weekend Prime Rib

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!