

# Dinner

## Starters

### Chili Lime

#### Brussels Sprouts (GF)

Roasted & Fried | Honey | Sambal Olek | Lime  
Himalayan Salt | Balsamic Greens \$14

### Ahi Poke Nachos

Marinated Ahi Tuna | Mango | Spring Onions  
Pickled Ginger | Avocado | Wasabi Crema  
Bonito Flakes | Crispy Wonton Tortillas \$21

### Confit Tomatoes


Garlic Confit Heirloom Tomatoes | Whipped Feta  
Fresh Dill | Kootenay Bakery Sourdough \$14  
*Ask for tortillas instead of bread* (GF)

### 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 \$16

*Try it Vegetarian with Jerk Tempeh Instead* 

### Steamed Mussels

PEI Mussels | Sambal Cream  
Grilled Baguette \$18

### Calamari

Tzatziki | Dill | Lemon \$15

### 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*


### Classic Nachos

Tomatoes | Onions | Olives | Jalapeños | Refried  
Beans | Three Cheese Blend | Sour Cream | Salsa  
Home-Cooked Corn Tortillas \$19

*Add Guacamole \$3½ Chicken or Beef \$4*

### Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers  
Cheese | Sour Cream | Salsa | Tortilla \$14  
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 \$14

### Truffle Parmesan Fries (GF)

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

### Poutine

Home-Cut Fries | Quebecois Curds  
Hume's Own Gravy \$12 Sub Yam Fries \$2  
Shitake Miso Gravy \$1½ 

## Soups & Salads

### Soup of the Day

Chef's Daily Creation Cup \$6 Bowl \$8

### Homemade Borscht

Local Vegetarian Love | French Bread  
Cup \$7 Bowl \$9

### 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 \$18

### Beet & Cauliflower (GF)

Beets | Curry Roasted Cauliflower | Baby Greens  
Crispy Chickpeas | Za'tar Spice | Grilled Avocado  
Squash Chips | Creamy Tahini Lemon Dressing \$16

### Steelhead Salad (GF)

Steelhead Trout | Roasted Fennel Bulbs | Grapefruit  
Curry Roasted Cauliflower | Baby Greens | Wasabi Crema  
Dijon Red Wine Vinaigrette \$17

### Caesar Salad

Crisp Romaine | House Made Croutons  
Shaved Parmesan | Hume's Dressing \$15

### Halloumi Greek Salad (GF)

Seared Halloumi | Green Peppers | Grape Tomatoes  
Fennel | Cucumber | Crumbled Feta | Red Onions  
Kalamatas | Dijon Red Wine Vinaigrette \$16

### New York Strip Salad (GF)

8 oz Certified Angus Beef | Spring Mix | Carrots  
Beets | Toasted Sunflower Seeds | Sprouts  
Cucumber | Tomatoes | Tahini Vinaigrette \$21

**Add Grilled Chicken Breast, Salmon Filet  
or Tiger Prawn Skewer \$9**

## Burgers & Sandwiches

Your choice of Home Cut Fries, Daily Soup or Tossed Salad | Try 2 for \$2 | Gravy \$2  
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 \$17

*Additional Toppings \$1¼ each*

### Black & Blue

Cajun-Rubbed 100 Mile Beef | Crumbled Blue Cheese  
Caramelized Onions | Bacon Jam  
Spring Mix | Roasted Garlic Aioli \$19

### The Farmhouse

Hormone-Free Creston Grass Fed Beef  
Canadian Back Bacon | Smoked Applewood  
Cheddar | Onion Ring Garnish \$19

### The Dublin

100 Mile Beef | Guinness Infused Aged Cheddar  
Prosciutto | Caramelized Onions | Spring Mix  
Garlic Aioli | Pretzel Bun \$19

### Hume-mungous Burger

“The Works” | 100 Mile Grass Fed Beef  
Bacon | Ham | Cheese | Mushrooms | Spring Mix  
Organic Brioche Bun \$21

### Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed  
& Oat Patty | Avocado | Spring Mix \$17  
*Add Mushrooms & Swiss Cheese \$2*

### Salmon Filet Burger

Wild BC Sockeye | Spring Mix | Red Onion  
Lemon Caper Tartar Sauce \$18

### Jerk Tempeh Wrap

Caribbean Jerk Marinade | Romaine | Julienned Carrots  
Pickled Onions | Avocado | Mango Corn Salsa \$15

### Falafel Wrap

Falafel Balls | Grilled Halloumi Cheese  
Pickled Onions | Cucumber | Tomatoes | Beets  
Carrots | Spring Mix | Banana Peppers | Tzatziki  
Hummus | Flour Tortilla \$16

### Silver King Clubhouse

BC Free-Range Turkey | Bacon | Spring Mix  
Cheddar | Tomato | Triple Decker \$16

### Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut  
German Dill Mustard | Pretzel Bun \$16

### The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$16  
*Try it Philly Cheese Steak Style with  
Green Peppers | Onions | Swiss Cheese \$2½*

### New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast  
Onion Rings \$21 *Add Mushrooms \$2*

### Chicken, Brie & Fig Burger

Grilled Chicken Breast | Double Cream Brie  
Fig Jam | Cinnamon Bourbon Apples  
Spring Mix | Roasted Garlic Aioli  
Organic Brioche Bun \$18

# Dinner

## Pastas & Bowls

### Seafood Fettuccine

Wild BC Salmon | Halibut | Prawns | PEI Mussels  
Crimini Mushrooms | Spicy Sambal Cream  
Spinach Fettuccine | Garlic Toast \$25  
*Add Starter Caesar or House Salad \$5*  
*Sub Gluten-Free Corn Penne Pasta \$3*

### Ravioli

Portabello & Crimini Mushroom Medallions  
Creamy Sundried Tomatoes | Garlic Toast \$21  
*Add Starter Caesar or House Salad \$5*

### Chicken & Prawn Tortellini

Grilled Chicken Breast | Tiger Prawns | Creamy  
Tomato and Basil Sauce | Tri-Colored Cheese  
Tortellini | Garlic Toast \$23  
*Add Starter Caesar or House Salad \$5*  
*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 \$22

### Spaghetti Bolognese

Made Famous by our Italian Feasts  
Garlic Toast \$14 *Add 2 Meatballs \$3*  
*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 \$18  
*Add Tofu or Quinoa \$3*  
*Add Beef or Chicken \$4*

### NBC Fish & Chips

Nelson Brewing Company Ale Battered Halibut House  
Salad | Fries | Lemon Caper Tartar Sauce  
1 Piece \$21 2 Pieces \$26  
*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 \$15

### 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

### Crusted Steelhead Trout

Oven-Roasted | Goji Berry & Almond Crust  
Thyme-Roasted Red Potatoes  
Lemon Zest Broccolini \$31

### Cauliflower Steak

Charred & Oven-Roasted | Olive Oil & Za'tar Spice  
Toasted Almonds | Fresh Parsley | Harissa Sauce  
Chimichurri Drizzle | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes \$24

### Lamb Medallions

Herb Roasted | Balsamic Plum Reduction  
Thyme-Roasted Red Potatoes  
Lemon Zest Broccolini \$31

### Veal Cutlets

Lightly Breaded | Hume Gravy | Garlic  
Mashed Potatoes | Seasonal Vegetables \$26

### Chicken Cordon Bleu

Black Forest Ham | Swiss Cheese | Stuffed Breaded  
Chicken Breast | Mushroom Sauce | Garlic Mashed  
Potatoes | Seasonal Vegetables \$29

### Liver & Onions

Local Tarzwell Farms Beef Liver  
Sautéed Onions | Bacon | Hume Gravy | Garlic  
Mashed Potatoes | Seasonal Vegetables \$24

### King Crab Dinner

Alaskan King Crab Legs | Hot Clarified Butter  
Thyme-Roasted Red Potatoes  
Lemon Zest Broccolini  
Half Pound \$40 Full Pound \$65

### Add to Any Steak

- ◇ 1/2 Pound King Crab \$30
- ◇ Tiger Prawn Skewer \$9
- ◇ Jack Daniels Peppercorn  
Mushroom Cream Sauce \$4
- ◇ Sautéed Wild Mushrooms \$5

### New York Strip

Certified Angus Beef | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes  
8oz \$33 12oz \$40

*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 \$42

### Steak & Prawns

Certified Angus Beef Striploin  
Garlic Tiger Prawns | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes \$40

## 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 Yorkshire Pudding,  
Garlic Mashed Potatoes, Gravy, and a  
Seasonal Vegetable

8oz Petite \$38 10oz Heritage \$41



GST Not Included  
Ask For Our Gluten-Free Menu!