

Brunch

10am - 2:30pm

Burgers & Sandwiches

Comes with your choice of Daily Soup, Tossed Salad or Fries | Choose 2 for \$2
Sub Caesar Salad, Sweet Potato Fries or Potato Wedges \$2 | Sub Poutine \$4

100 Mile Burger

Naturally Raised Creston Grass Fed Beef
Local Organic Multigrain Bun \$17
Additional Toppings \$1¼ ea

Jerk Tempeh Wrap

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

Salmon Filet Burger

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

Kootenay Veggie Burger

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

Chicken, Brie & Fig

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

Silver King Clubhouse

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

The Baron

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

New York Steak Sandwich

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

Breakfast

Green Goddess Omelette

Kale | Nut Free Pesto | Green Onion
Feta | Mushrooms | Toast
Pan Potatoes or Mixed Greens \$15

Shakshuka Skillet

Paprika Tomato Stew | Artichokes | Kalamata
Olives | Bell Peppers | Feta | Poached Eggs
Avocado | Grilled Sourdough \$16
*Gluten-Free Without Bread

Kootenay Hash

Two Poached Eggs | Sausage
Seasonal Mushrooms | Crispy Hash
Fresh Salsa | Sambal Aioli \$16

Avocado Toast

Smashed Avocado | Grilled Sourdough
Chili & Thyme Roasted Cherry Tomatoes
Sprouts | Goat Cheese | Za'tar Spice \$12

Pacific Benny

Butter Poached Rock Crab | Poached BC
Free Range Eggs | Avocado | Wasabi Hollandaise
Microgreens | Toasted English Muffin
Potatoes or Greens \$16

Veggie Benny

Seared Halloumi | Spinach | Caramelized Onions
Mushrooms | House Hollandaise | Microgreens
Grilled Tomato Base | Potatoes or Greens \$15

Classic Benny

Black Forest Ham | House Made Hollandaise
English Muffin | Pan Potatoes or Greens \$15

Eggs Any Style

Pan Potatoes or Mixed Greens | Toast | Preserves
One Egg \$10
Two Eggs \$12 Extra Egg \$2
Add Bacon, Ham or Sausage \$3

Classics

Soup of the Day

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

Homemade Borscht

Local Vegetarian Love Cup \$7 Bowl \$9

Truffle Parmesan Fries

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

Classic Nachos

Tomatoes | Onions | Olives | Jalapeños
Refried Beans | Three Cheese Blend | Sour Cream
Salsa | Home-Cooked Corn Tortillas \$19
Add Guacamole \$3½ Add Extra Cheese \$3
Add Chicken or Ground Beef \$4

Chicken or Cauli Wings

Hot, Teriyaki, BBQ, Honey Garlic, Thai
Sweet Chili, Salt & Pepper, Dry Cajun \$14
Add Carrot & Celery Sticks \$3
Add Blue Cheese or Ranch Dip \$1¼

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad
Home Cut Fries | Honey Mustard, Plum, or
Lemon Caper Tartar Sauce \$15

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Julienned Carrots | Mango
Spring Onions | Avocado | Pickled Ginger
Wonton Crisps | Edamame Beans | Quinoa \$22

Grilled Salmon Salad

Wild BC Salmon | Baby Greens | Tomatoes
Cranberries | Goat Cheese | Pumpkin Seeds
Blueberry Rosemary Vinaigrette \$18

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