

Dinner

Starters

Chili Lime

Brussels Sprouts


Roasted & Fried | Honey | Sambal Olek | Lime
Himalayan Salt | Balsamic Greens \$16

Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Garlic Cream
Crispy Sage | Walnuts | Mushrooms \$16

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 \$19

Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun
Thai Sweet Chili, Salt & Pepper \$16

Add Carrot & Celery Sticks \$3

Add Blue Cheese or Ranch Dip \$1½

Cauliflower “Wings”

Battered Cauliflower Florets | Greens
Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun,
Thai Sweet Chili, Salt & Pepper \$16

Add Carrot & Celery Sticks \$3

Add Blue Cheese or Ranch Dip \$1½


Nachos

Tomatoes | Onions | Olives | Jalapeños | Refried
Beans | Three Cheese Blend | Sour Cream | Salsa
Home-Cooked Corn Tortillas \$22

Add Guacamole \$3½ Chicken or Beef \$4

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers
Cheese | Sour Cream | Salsa | Tortilla \$15
With Home Cut Fries or Tossed Salad Add \$2

Try it Vegetarian with Beans Instead 

Truffle Parmesan Fries

Skin-On Home Cut Fries | Shaved Parmesan
White Truffle Oil | Garlic Aioli \$11

Poutine

Home-Cut Fries | Quebecois Curds
Hume's Own Gravy \$13 Sub Yam Fries \$2
Shitake Miso Gravy \$1½ 

Soup of the Day

Chef's Daily Creation Cup \$6 Bowl \$9

Homemade Borscht

Local Vegetarian Love | French Bread
Cup \$8 Bowl \$10

French Onion Soup

Gruyere | Caramelized Onions
Cognac | Toasted Baguette \$11

Grilled Salmon Salad

Wild BC Sockeye | Baby Greens | Cucumber
Cranberries | Goat Cheese | Pumpkin Seeds
Tomatoes | Carrots | Sunflower Sprouts
Blueberry Rosemary Vinaigrette \$19

Caesar Salad

Crisp Romaine | House Made Croutons
Shaved Parmesan | Hume's Dressing \$17

Beet Salad

Rosemary Infused Roasted Beets | Spring Mix
Goat Cheese | Candied Pecans | Walnut Oil
Balsamic Reduction \$18

Halloumi Greek Salad

Seared Halloumi | Green Peppers | Grape Tomatoes
Fennel | Cucumber | Crumbled Feta | Red Onions
Kalamatas | Dijon Red Wine Vinaigrette \$17

New York Strip Salad

8 oz Certified Angus Beef | Spring Mix | Carrots
Beets | Toasted Sunflower Seeds | Sprouts
Cucumber | Tomatoes | Tahini Vinaigrette \$23

**Add Grilled Chicken Breast, Salmon Filet
or Tiger Prawn Skewer \$10**

Burgers & Sandwiches

Your choice of Home Cut Fries, Daily Soup or Tossed Salad | Try 2 for \$3 | 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 \$19

Additional Toppings \$1½ each

The Black & Blue

Cajun-Rubbed 100 Mile Beef | Crumbled Blue Cheese
Caramelized Onions | Bacon Jam
Spring Mix | Roasted Garlic Aioli \$21

The Farmhouse

Hormone-Free Creston Grass Fed Beef
Canadian Back Bacon | Smoked Applewood
Cheddar | Onion Ring Garnish \$21

The Dublin

100 Mile Beef | Guinness Infused Aged Cheddar
Prosciutto | Caramelized Onions | Spring Mix
Garlic Aioli | Pretzel Bun \$21

Hume-mungous Burger

“The Works” | 100 Mile Grass Fed Beef
Bacon | Ham | Cheese | Mushrooms | Spring Mix
Organic Brioche Bun \$23 Extra Patty \$8

Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed
& Oat Patty | Avocado | Spring Mix \$19
Add Mushrooms & Swiss Cheese \$2

Salmon Filet Burger

Wild BC Sockeye | Spring Mix | Red Onion
Lemon Caper Tartar Sauce \$20

Jerk Tempeh Wrap

Caribbean Jerk Marinade | Romaine | Julienned Carrots
Pickled Onions | Avocado | Mango Corn Salsa \$17

Falafel Wrap

Falafel Balls | Grilled Halloumi Cheese
Pickled Onions | Cucumber | Tomatoes | Beets
Carrots | Spring Mix | Banana Peppers | Tzatziki
Hummus | Flour Tortilla \$18

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Spring Mix
Cheddar | Tomato | Triple Decker \$18

Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut
German Dill Mustard | Pretzel Bun \$18

The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$18

*Try it Philly Cheese Steak Style with
Green Peppers | Onions | Swiss Cheese \$3*

New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast
Onion Rings \$23 *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 \$20

*Groups of 8 or more will be subject to an automatic gratuity of 18%.

Dinner

Pastas & Bowls

Seafood Fettuccine

Wild BC Salmon | Halibut | Prawns | PEI Mussels
Crimini Mushrooms | Spicy Sambal Cream
Fettuccine | Garlic Toast \$26

Add Starter Caesar or House Salad \$6

Sub Gluten-Free Corn Penne Pasta \$3

Mushroom Ravioli

Portabello & Crimini Mushroom Medallions
Creamy Sundried Tomatoes | Garlic Toast \$23

Add Starter Caesar or House Salad \$6

Chicken & Prawn Tortellini

Grilled Chicken Breast | Tiger Prawns | Creamy
Tomato and Basil Sauce | Tri-Colored Cheese
Tortellini | Garlic Toast \$25

Add Starter Caesar or House Salad \$6

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 \$20

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Julienned Carrots
Mango | Spring Onions | Avocado | Pickled Ginger
Wonton Crisps | Edamame Beans
Red & White Quinoa \$23

Spaghetti Bolognese

Made Famous by our Italian Feasts

Garlic Toast \$16 *Add 2 Meatballs \$3*

Sub Gluten-Free Corn Penne Pasta \$3

Favourites

Sesame Ginger Stir-Fry

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 \$23 2 Pieces \$28

Additional Piece of Halibut \$9

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad
Home Cut Fries | Honey Mustard, Plum, or
Lemon Caper Tartar Sauce \$17

General Store Cabbage Rolls

Baked Ground Beef & Rice | Tomato Sauce
Cheese | House Salad | Garlic Bread \$19

Specialty Plates

Available 5:00 to 9:30pm

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

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 \$25

Lamb Medallions

Herb Roasted | Balsamic Plum Reduction
Thyme-Roasted Red Potatoes
Lemon Zest Broccolini \$33

Veal Cutlets

Lightly Breaded | Hume Gravy | Garlic
Mashed Potatoes | Seasonal Vegetables \$28

Chicken Cordon Bleu

Black Forest Ham | Swiss Cheese | Stuffed Breaded
Chicken Breast | Mushroom Sauce | Garlic Mashed
Potatoes | Seasonal Vegetables \$31

Liver & Onions

Local Tarzwell Farms Beef Liver
Sautéed Onions | Bacon | Hume Gravy | Garlic
Mashed Potatoes | Seasonal Vegetables \$25

Add to Any Steak

◇ Tiger Prawn Skewer \$10

◇ 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 \$35 12oz \$43

Recommended with Peppercorn Sauce

Filet Mignon

6 oz BC Free Range AAA Tenderloin
Morel Butter | Lemon Zest Broccolini
Thyme-Roasted Red Potatoes \$45

Steak & Prawns

8 oz Certified Angus Beef Striploin
Garlic Tiger Prawns | Lemon Zest Broccolini
Thyme-Roasted Red Potatoes \$45

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 \$39 10oz Heritage \$43



GST Not Included
Ask For Our Gluten-Free Menu!