

# Dinner

## Starters

### Chili Lime

#### Brussels Sprouts (GF)

Roasted & Fried | Honey | Sambal Olek | Lime  
Himalayan Salt | Sumac Red Onion Salad \$17

#### Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Garlic Cream  
Crispy Sage | Walnuts | Mushrooms \$17

#### Spicy Ahi Bites (GF)

Ahi Tuna Salad | Crispy Sushi Rice Cakes  
Avocado | Jalapeño | Sweet Chili  
Seaweed Caviar \$19

#### King Oyster Mushroom

#### "Calamari" Rings

Black Garlic Tzatziki | Spicy Marinara \$17

#### Potatoes Pave (GF)

Golden Brown Potato Slices | House-Made  
French Onion Dip | Seaweed Caviar \$16

#### Steamed Mussels

PEI Mussels | Sambal Cream  
Grilled Baguette \$21

#### Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun  
Thai Sweet Chili, Salt & Pepper \$17  
Add Carrot & Celery Sticks \$3  
Add Blue Cheese or Ranch Dip \$2


#### Cauliflower "Wings"

Battered Cauliflower Florets | Greens  
Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun,  
Thai Sweet Chili, Salt & Pepper \$17  
Add Carrot & Celery Sticks \$3  
Add Blue Cheese or Ranch Dip \$2

#### Nachos (GF)

Tomatoes | Onions | Olives | Jalapeños  
Refried Beans | 3 Cheese Blend | Sour Cream  
Salsa | Home-Cooked Corn Tortillas \$24  
Add Guacamole \$3½ Chicken or Beef \$4


#### Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers  
Cheese | Sour Cream | Salsa | Tortilla \$16  
With Home Cut Fries or Tossed Salad Add \$2  
Try it Vegetarian with Beans Instead 

#### Truffle Parmesan Fries (GF)

Skin-On Home Cut Fries | Shaved Parmesan  
White Truffle Oil | Garlic Aioli \$12

#### Poutine

Home-Cut Fries | Quebecois Curds  
Hume's Own Gravy \$14 Sub Yam Fries \$2  
Shiitake Miso Gravy \$11½ 

### Soup of the Day

Chef's Daily Creation Cup \$7 Bowl \$9

#### Homemade Borscht

Doukhobor Style Vegetarian Soup  
Cabbage | Beets | Potato | Carrots | Dill  
French Bread Cup \$9 Bowl \$11

#### French Onion Soup

Gruyère | Caramelized Onions  
Cognac | Toasted Baguette \$12

#### Grilled Salmon Salad (GF)

Wild BC Sockeye | Baby Greens | Cucumber  
Cranberries | Goat Cheese | Pumpkin Seeds  
Tomatoes | Carrots | Sunflower Sprouts  
Blueberry Rosemary Vinaigrette \$20

### Caesar Salad

Crisp Romaine | House Made Croutons  
Shaved Parmesan | Hume's Dressing \$18

#### Beet Salad (GF)

Rosemary Infused Roasted Beets | Spring Mix  
Goat Cheese | Candied Pecans | Walnut Oil  
Balsamic Reduction \$19

#### Halloumi Greek Salad (GF)

Seared Halloumi | Green Peppers | Grape Tomatoes  
Fennel | Cucumber | Crumbled Feta | Red Onions  
Kalamatas | Dijon Red Wine Vinaigrette \$18

#### New York Strip Salad (GF)

8 oz Certified Angus Beef | Spring Mix | Carrots  
Beets | Toasted Sunflower Seeds | Sprouts  
Cucumber | Tomatoes | Tahini Vinaigrette \$25

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

## Burgers & Sandwiches

Your choice of House-Cut Fries, Daily Soup or Tossed Salad | Try 2 for \$3  
Add Gravy \$2 | Sub Caesar, Sweet Potato Fries or Potato Wedges \$2  
Sub Poutine \$4 | Gluten Free Bun or Lettuce Bun \$2

#### 100 Mile Burger

Hormone-Free Creston Grass Fed Beef  
Local Organic Sesame Brioche Bun \$20  
Additional Toppings \$1½ each

#### The Farmhouse

Hormone-Free Creston Grass Fed Beef  
Canadian Back Bacon | Smoked Applewood  
Cheddar | Onion Ring Garnish \$22

#### The Dublin

100 Mile Beef | Caramelized Onions  
Guinness Infused Cheddar | Prosciutto  
Spring Mix | Garlic Aioli | Pretzel Bun \$22

#### Hume-mungous Burger

"The Works" | 100 Mile Grass Fed Beef  
Bacon | Ham | Cheese | Mushrooms | Spring  
Mix | Organic Brioche Bun \$24 Extra Patty \$8

#### Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed  
& Oat Patty | Avocado | Spring Mix \$20  
Add Mushrooms & Swiss Cheese \$2

#### Salmon Filet Burger

Wild BC Sockeye | Spring Mix | Red Onion  
House Tartar Sauce \$21

#### Chicken, Brie

#### & Fig Burger

Grilled Chicken Breast | Double Cream Brie  
Fig Jam | Cinnamon Bourbon Apples  
Spring Mix | Roasted Garlic Aioli  
Organic Brioche Bun \$21

#### Ahi Tuna Burger

Pickled Ginger | Carrot Ribbons | Pea Shoots  
Smashed Avocado | Butterleaf Lettuce  
Black Sesame Seeds | Jalapeno Beet Crema  
Local Organic Charcoal Bun \$22

#### Beet "Pastrami" Sandwich

Cured & Dry Roasted Beets | Sauerkraut  
Garlic Pickles | Thousand Island Dressing  
Swiss Cheese | Rye Bread \$18

#### Falafel Wrap

Falafel Balls | Grilled Halloumi Cheese  
Pickled Onions | Cucumber | Tomatoes | Beets  
Carrots | Spring Mix | Banana Peppers | Hummus  
Black Garlic Tzatziki | Flour Tortilla \$19

#### Silver King Clubhouse

BC Free-Range Turkey | Bacon | Spring Mix  
Cheddar | Tomato | Triple Decker \$19

#### Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut  
German Dill Mustard | Pretzel Bun \$19

#### The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$19  
Try it Philly Cheese Steak Style with  
Peppers | Onions | Swiss Cheese \$3

#### New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast  
Onion Ring Garnish \$25 Add Mushrooms \$2

\*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 Noodles  
Garlic Toast \$27

*Add Starter Caesar or House Salad \$7*  
*Sub Gluten-Free Corn Penne Pasta \$3*

### Mushroom Ravioli 🍄

Portabello & Crimini Mushroom Medallions  
Creamy Sundried Tomato Sauce  
Garlic Toast \$24

*Add Starter Caesar or House Salad \$7*

### Chicken & Prawn Tortellini

Grilled Chicken Breast | Tiger Prawns  
Creamy Tomato and Basil Sauce  
Tri-Colored Cheese Tortellini | Garlic Toast \$26

*Add Starter Caesar or House Salad \$7*  
*Sub Gluten-Free Corn Penne Pasta \$3*

### Bulgogi Beef Steak Bowl 🍷

Marinated Flank Steak | Kimchi | Edamame  
Wood Ear Mushrooms | Carrot Ribbons  
Miso Egg | Marinated Cucumbers | Spring Mix  
Seaweed Caviar \$23

### Barrister's Bowl 🌊 🍷 🌱

Wild BC Salmon or Marinated Tofu | Peppers  
Carrots | Cabbage | Daikon Sprouts  
Black Sesame Seeds | Rice Noodles  
Ginger Soy Dressing \$21

### Ahi Tuna Poke Bowl 🌊

Marinated Ahi Tuna | Carrot Ribbons  
Mango | Green Onions | Avocado  
Pickled Ginger | Wonton Crisps  
Edamame Beans | Spring Mix \$24

### Spaghetti Bolognese

Made Famous by our Italian Feasts  
Garlic Toast \$17 *Add 2 Meatballs \$4*  
*Sub Gluten-Free Corn Penne Pasta \$3*

## Favourites

### Sesame Ginger Stir-Fry 🌱 🌱

Broccoli | Cauliflower | Cabbage | Peppers  
Carrots | Ginger | Roasted Cashews  
Vermicelli Rice Noodles \$19  
*Add Tofu \$3 Add Beef or Chicken \$4*

### NBC Fish & Chips 🌊

Nelson Brewing Company Ale Battered Halibut  
House Salad | Fries | House Tartar Sauce  
1 Piece \$24 2 Pieces \$29  
*Additional Piece of Halibut \$9*

### Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad  
Home Cut Fries | Honey Mustard, Plum, BBQ or  
House Tartar Sauce \$18

### General Store Cabbage Rolls

Baked Ground Beef & Rice | Tomato Sauce  
Cheese | House Salad | Garlic Toast \$20

## 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 | Crispy Rice Cake  
Olive Oil & Za'atar Spice | Toasted Almonds  
Fresh Parsley | Harissa Sauce | Chimichurri  
Drizzle | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes \$27

### Miso Sake Ling Cod 🍷

Crispy Rice Cake | Wood Ear Mushrooms  
Broccolini | Bok Choy \$35

### Lamb Medallions 🍷

Herb Roasted | Balsamic Plum Reduction  
Thyme-Roasted Red Potatoes  
Lemon Zest Broccolini \$35

### Veal Cutlets

Lightly Breaded | Hume Gravy  
Garlic Mashed Potatoes  
Seasonal Vegetables \$29

### Chicken Cordon Bleu

Stuffed & Breaded Chicken Breast  
Black Forest Ham | Swiss Cheese  
Mushroom Sauce | Garlic Mashed Potatoes  
Seasonal Vegetables \$33

### Liver & Onions

Local Tarzwell Farms Beef Liver  
Sautéed Onions | Bacon | Hume Gravy  
Garlic Mashed Potatoes  
Seasonal Vegetables \$27

### 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 \$36 12oz \$44  
*Recommended with Peppercorn Sauce*

### Filet Mignon 🍷

BC Free Range AAA Tenderloin  
Morel Butter | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes 6oz \$46

### Steak & Prawns 🍷

Certified Angus Beef Striploin  
Garlic Tiger Prawns | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes 8oz \$46

## 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 \$40 10oz Heritage \$45



GST Not Included  
Ask For Our Gluten-Free Menu!