

Dinner

Starters

Short Rib Tacos

Slow Braised Beef Short Rib | Feta
Pickled Red Cabbage | Salsa Verde
Pico de Gallo | Chipotle Aioli | Cilantro \$19
Try it Vegetarian with Crispy Artichokes

Spicy Ahi Bites

Ahi Tuna Salad | Crispy Seared Rice Cakes
Avocado | Jalapeño | Sweet Chili Soy
Seaweed Caviar \$21

Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Garlic Cream
Crispy Sage | Walnuts | Mushrooms \$18

Szechuan Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onion
Peanuts | Sweet Soy Lime | Wasabi Mango
Romaine Lettuce Cups \$21½
Try Vegetarian with Crispy Tofu
Vegan with Tofu and no Wasabi Mango
Ⓜ with no Wontons

Steamed Mussels

PEI Mussels | Sambal Cream
Herbs | Grilled Focaccia \$22
Gluten Free with no Focaccia

Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun
Korean Gochujang, Salt & Pepper \$19
+ *Carrot & Celery Sticks* \$3
+ *Blue Cheese or Ranch Dip* \$2
Ⓜ Except Honey Garlic & Teriyaki

Cauliflower “Wings”

Battered Cauliflower Florets
Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun,
Korean Gochujang, Salt & Pepper \$19
Add Carrot & Celery Sticks \$3
Add Blue Cheese or Ranch Dip \$2

Nachos

Tomatoes | Onions | Olives | Jalapeños
Refried Beans | 3 Cheese Blend | Sour Cream
Salsa | Home-Cooked Corn Tortillas \$26
Add Guacamole \$3½ *Chicken or Beef* \$4

Poutine

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

Soups & Salads

Soup of the Day

Chef's Daily Creation Cup \$8 Bowl \$10

Homemade Borscht

Doukhobor Style Vegetarian Soup
Cabbage | Beets | Potato | Carrots | Dill
French Bread Cup \$10 Bowl \$12
Gluten Free with no bread

French Onion Soup

Gruyère | Caramelized Onions
Cognac | Toasted Baguette \$13

Grilled Salmon Salad

Marinated Wild BC Sockeye | Spring Mix
Cucumber | Cranberries | Goat Cheese
Pumpkin Seeds | Tomatoes
Carrots | Sunflower Sprouts
Blueberry Rosemary Vinaigrette \$24

Caesar Salad

Crisp Romaine | House Made Croutons
Parmesan | Hume's Dressing \$19

Beet Salad

Rosemary Marinated Beets | Mixed Greens
Whipped Feta | Pistachio Dukkah | Spiced Chickpeas
Apple Cider Gastrique | Lemon Oil \$21

Halloumi Greek Salad

Seared Halloumi | Bell Peppers | Grape Tomatoes
Fennel | Cucumber | Crumbled Feta | Red Onions
Kalamatas | Dijon Red Wine Vinaigrette \$21

New York Strip Salad

8 oz AAA Butcher Block Striploin | Mixed Greens
Roasted Cherry Tomatoes | Shredded Beets & Carrots
Toasted Sunflower Seeds | Sprouts | Shaved Pecorino
Salsa Verde | Tahini Vinaigrette \$26½

+ **Grilled Chicken Breast or Salmon Filet \$10**

Burgers & Sandwiches

Your choice of House-Cut Fries, Daily Soup or Tossed Salad | Try 2 for \$3
Add Garlic Aioli or Gravy \$2 | Sub Caesar, Sweet Potato Fries or Potato Wedges \$2
Sub Poutine \$5 | Gluten Free Bun or Lettuce Bun \$2

*All Burgers are topped with Spring Mix, Tomato, Pickle and Red Onion

Heritage Burger

100% Canadian Angus Beef
Local Organic Sesame Brioche Bun \$21
Try a Hume-mongous Burger loaded \$26
Additional Toppings \$1½ each

The Seoulmate

Our Burger Month Submission | Beef Patty
Gochujang Pork Belly | Fior Di Latte
Charred Scallion & Jalapeño Aioli
Local Organic Brioche Bun \$23

Dublin Burger

Caramelized Onions | Prosciutto | Garlic Aioli
Guinness Infused Cheddar | Pretzel Bun \$23

Kootenay Veggie Burger

Brown Rice, Mushroom, Cheese, Flax Seed
& Oat Patty | Smashed Avocado \$23
+ *Mushrooms & Swiss Cheese* \$3

Salmon Filet Burger

Wild BC Sockeye | Lemon Caper Tartar \$23

Chicken, Brie & Fig Sandwich

Grilled Chicken Breast | Double Cream Brie
Fig Jam | Cinnamon Bourbon Apples
Spring Mix | Roasted Garlic Aioli
Organic Brioche Bun \$23

Crispy Artichoke Sandwich

Smashed Avocado | Eggplant 'Bacon'
Seared Halloumi | Coleslaw | Jalapeños
Chipotle Aioli | Ciabatta Bun \$20

Falafel Wrap

Falafel Balls | Grilled Halloumi Cheese
Banana Peppers | Tomato | Cucumber | Carrots
Beets | Pickled Red Cabbage | Spring Mix
Baba Ganoush | Garlic Tourn Sauce \$21
Ask to hold Halloumi & Tourn Sauce

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Spring Mix
Cheddar | Tomato | Triple Decker \$21

The Baron

Slow Roasted Beef | Au Jus | Ciabatta Bun \$20
Try it Philly Cheese Steak Style with
Bell Peppers, Onions & Swiss Cheese \$3

New York Steak Sandwich


8oz AAA Butcher Block Beef Striploin
Garlic Toast | Onion Ring Garnish \$27
Add Mushrooms \$2

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

Dinner

Pastas & Bowls


Seafood Linguine

Wild BC Salmon | Halibut | Prawns
PEI Mussels | Crimini Mushrooms
Spicy Sambal Cream | Garlic Toast \$29
Add Starter Caesar or House Salad \$7
Sub  Corn Penne Pasta +\$3

Mushroom Ravioli

Portobello & Crimini Mushroom Medallions
Creamy Sundried Tomato Sauce
Garlic Toast \$26 *Add Chicken \$4*
Add Starter Caesar or House Salad \$7

Miso Mushroom Carbonara

Marinated Shiitake & King Mushrooms
Linguine Noodles | White Miso | Chives
Walnut Parmesan | Tofu 'Bacon' \$24
Add Grilled Chicken Breast or Salmon Filet \$10
Starter Caesar or House Salad \$7
Sub  Corn Penne Pasta +\$3


Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Kimchi Pickled Carrot
Mango | Green Onions | Avocado
Pickled Ginger | Wonton Crisps
Edamame Beans | Quinoa \$26
Hold the Wonton Crisps for Gluten-Free 
Try it Vegan with Crispy Tofu 

The Stir-Fry

Ginger & Soy Marinated Eggplant | Bok Choy
Green Beans | Mushrooms | Carrots | Edamame
Peanuts | Thai Basil | Szechuan Sauce
Sesame Seeds | Rice Noodles or Quinoa \$23
Add Beef, Chicken or Pork Belly \$4 Add Tofu \$3

Spaghetti Bolognese

Made Famous by our Italian Feasts
Garlic Toast \$18½ *Add 2 Meatballs \$4*
Sub Corn Penne Pasta +\$3 

Classics

NBC Fish & Chips

Nelson Brewing Company Ale Battered Halibut
House Salad | Fries | House Tartar Sauce
1 Piece \$24½ 2 Pieces \$30
Additional Piece of Halibut \$9

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad
Home Cut Fries | Honey Mustard, Plum, BBQ or
House Tartar Sauce \$20

Specialty Plates

Available 5:00 to 9:30pm
Add a Starter Caesar, House Salad or Cup of Daily Soup \$7

Eggplant Parmigiano

Fior Di Latte | Roasted Squash | Broccolini
Quinoa | Toasted Almonds | Tomato & Basil
Sauce | Almond & Red Pepper Purée
Fennel Slaw \$27

Ling Cod

Pan-Seared | Crushed Lemon & Garlic
Potatoes | Green Beans | Pickled Mushrooms
Fried Kale | Caper Olive Brown Butter
Romesco Sauce \$36

Confit Duck Leg

Duck Croquette | Wild Mushroom & Spinach
Barley Risotto | Broccolini | Braised Red
Cabbage | Fennel & Honey Roasted Carrots
Red Wine & Fig Jus \$35


Beef Short Rib

Red Wine Braised | Pommes Purée
Fennel & Honey Roasted Carrots
Broccolini | Pickled Mustard Seeds
Fresh Horseradish | Carrot Chips \$38

Chicken Cordon Bleu

Stuffed & Breaded Chicken Breast
Swiss Cheese | Prosciutto | Broccolini
Roasted Mushroom Sauce | Pommes Purée
Fennel & Honey Roasted Carrots \$37

Liver & Onions

Sautéed Onions | Bacon | Pomme Purée
Broccolini | Roast Squash | Fennel & Honey
Roasted Carrots | Garlic Mashed Potatoes
Hume Gravy \$27
Hold the Gravy for  option

Add to Any Steak

- ◇ Garlic Prawn Skewer \$12
- ◇ Peppercorn Sauce \$6
- ◇ Port Wine Jus \$5
- ◇ Sautéed Wild Mushrooms \$5

The Ribeye

Reserve Angus Beef
Caramelized Onion Soubise | Broccolini
Crushed Lemon & Garlic Potatoes
Port Wine Jus 12oz \$55

New York Strip

Reserve Angus Beef Striploin
Caramelized Onion Soubise | Broccolini
Crushed Lemon & Garlic Potatoes
Port Wine Jus 10oz \$46 12oz \$55

Filet Mignon

BC Free Range AAA Beef Tenderloin
Caramelized Onion Soubise | Broccolini
Crushed Lemon & Garlic Potatoes
Morel Butter | Port Wine Jus 6oz \$52

Steak & Prawns

10oz Reserve Angus Beef Striploin
Garlic Prawn Skewer | Broccolini
Caramelized Onion Soubise | Crushed Lemon
& Garlic Potatoes | Port Wine Jus \$58

Weekend Prime Rib

Served Friday, Saturday & Sunday
5:00 to 9:30pm

Prime Rib Dinner

Oven-Roasted and served with
Yorkshire Pudding, Garlic Mashed
Potatoes, Gravy and Seasonal Vegetables

10oz Petite \$49 12oz Heritage \$56

Add Starter Caesar, House Salad or
Cup of Daily Soup for \$7



GST Not Included

 Vegetarian  Vegan  Gluten-Free  Oceanwise