

# 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*   
*(GF) 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  
*(GF) 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 \$1½ 

## 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 Toum Sauce \$21  
 Ask to hold Halloumi & Toum 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

# 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

GST Not Included



Vegetarian



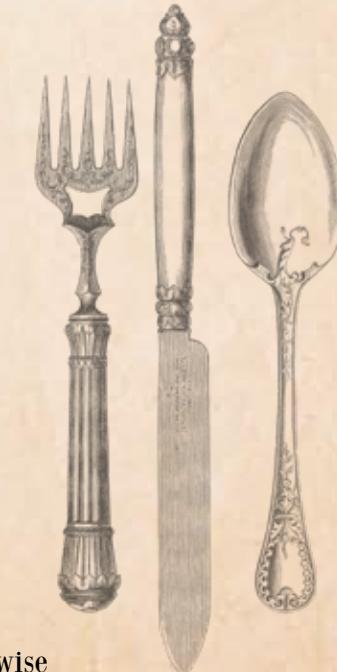
Vegan



Gluten-Free



Oceanwise



## 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