

Brunch

Served 10am - 2pm Weekends & Holidays

Burgers & Sandwiches

Comes with your choice of Daily Soup, Tossed Salad or Fries | Choose 2 for \$3 Sub Caesar Salad, Sweet Potato Fries or Potato Wedges \$2 | Sub Poutine \$4 Gluten Free Bun or Lettuce Bun \$2
*All Burgers topped with Spring Mix, Tomato, Pickle & Red Onion

100 Mile Burger

Naturally Raised Creston Grass Fed Beef
Local Organic Multigrain Bun \$20
Additional Toppings \$1½ ea

Crispy Artichoke Sandwich

Smashed Avocado | Eggplant Bacon
Seared Halloumi | Coleslaw | Jalapeños
Chipotle Aioli | Ciabatta Bun \$19

Salmon Filet Burger

Wild BC Sockeye | Lemon Capers Tartar \$21

Kootenay Veggie Burger

Rice, Mushroom, Cheese, Flax Seed
& Oat Patty | Smashed Avocado \$21
+ Mushrooms & Swiss \$3

Chicken, Brie & Fig Sandwich

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

Silver King Clubhouse

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

The Baron

Slow Roasted Beef | Au Jus | Ciabatta \$19
Try it Philly Cheese Steak Style with
Bell Peppers, Onions & Cheese \$3

New York Steak Sandwich

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

*Groups of 8 or more subject to 18% gratuity.
GST not included in prices.

Breakfast

Green Goddess Omelette

Kale | Nut Free Pesto | Green Onion
Feta | Mushrooms | Toast
Pan Potatoes or Mixed Greens \$18

Shakshuka Skillet

Poached Eggs | Paprika Tomato Stew | Feta
Avocado | Artichokes | Kalamata Olives | Bell
Peppers | Avocado | Grilled Sourdough \$18
*Gluten-Free Without Bread

Kootenay Hash

Two Poached Eggs | Sausage
Seasonal Mushrooms | Crispy Hash
Fresh Salsa | Sambal Aioli \$18

Avocado Toast

Smashed Avocado | Grilled Sourdough
Chili & Thyme Roasted Cherry Tomatoes
Sprouts | Goat Cheese | Za'atar Spice \$14

Pacific Benny

Butter Poached Rock Crab | Poached Eggs
Avocado | Wasabi Hollandaise | Microgreens
Toasted English Muffin
Potatoes or Greens \$19

Veggie Benny

Seared Halloumi | Spinach | Caramelized Onions
Mushrooms | House Hollandaise | Microgreens
Grilled Tomato Base | Potatoes or Greens \$18

Classic Benny

Black Forest Ham | House Made Hollandaise
English Muffin | Pan Potatoes or Greens \$18

Eggs Any Style

Pan Potatoes or Mixed Greens | Toast | Preserves
One Egg \$12 Two Eggs \$14 Extra Egg \$2
Add Bacon, Ham or Sausage \$3

Classics

Soup of the Day

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

Homemade Borscht

Doukhorbor Style Vegetarian Soup
Cabbage | Beets | Potato | Carrots | Dill
French Bread Cup \$10 Bowl \$12

Szechuan Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onion
Peanuts | Sweet Soy Lime | Wasabi Mango \$19
Try Vegetarian with Crispy Tofu
Vegan with Tofu and no Wasabi Mango
Gluten Free with no Wontons

Classic Nachos

Tomatoes | Onions | Olives | Jalapeños
Refried Beans | 3 Cheese Blend | Sour Cream
Salsa | Home-Cooked Corn Tortillas \$25
Add Guacamole \$3½ Add Chicken or Beef \$4

Chicken or Cauli Wings

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun
Sweet Chili, Salt & Pepper, Thai \$17½

Chicken Strips

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

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Carrot Ribbons | Mango
Green Onions | Avocado | Pickled Ginger
Wonton Crisps | Edamame Beans | Quinoa \$24
Hold the Wonton Crisps for Gluten-Free
Try it Vegan with Crispy Tofu

Grilled Salmon Salad

Wild BC Salmon | Spring Mix | Tomatoes
Cranberries | Goat Cheese | Pumpkin Seeds
Blueberry Rosemary Vinaigrette \$20

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

Vegetarian GF Gluten-Free Oceanwise