

# Dinner

## Starters

### Short Rib Tacos

Slow Braised Beef Short Rib | Feta  
Shaved Cabbage | Pickled Avocado  
Pico de Gallo | Chipotle Aioli | Cilantro \$18½  
*Try it Vegetarian with Crispy Artichokes*

### Spicy Ahi Bites (GF)

Ahi Tuna Salad | Crispy Seared Rice Cakes  
Avocado | Jalapeno | Sweet Chili Soy  
Seaweed Caviar \$20

### Black Truffle Sacchetti

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

### Chili Lime Brussels Sprouts (GF)

Roasted & Fried | Honey | Sambal Olek  
Lime | Himalayan Salt \$17½

### Szechuan Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onion  
Peanuts | Sweet Soy Lime | Wasabi Mango \$19½  
*Try Vegetarian with Crispy Tofu*  
*Vegan with Tofu and no Wasabi Mango*  
*Gluten Free with no Wontons*

### 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 \$18  
+ Carrot & Celery Sticks \$3  
+ Blue Cheese or Ranch Dip \$2

### Cauliflower "Wings"

Battered Cauliflower Florets  
Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun,  
Thai Sweet Chili, Salt & Pepper \$18  
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 \$25  
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 \$1½

## Soups & Salads

### 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 \$10 Bowl \$12

### French Onion Soup

Gruyère | Caramelized Onions  
Cognac | Toasted Baguette \$12

### Grilled Salmon Salad (GF)

Wild BC Sockeye | Spring Mix | 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 | Bell Peppers | Grape Tomatoes  
Fennel | Cucumber | Crumbled Feta | Red Onions  
Kalamatas | Dijon Red Wine Vinaigrette \$18

### New York Strip Salad (GF)

8 oz AAA Butcher Block Striploin | Spring Mix  
Carrots | Beets | Toasted Sunflower Seeds | Sprouts  
Cucumber | Tomatoes | Tahini Vinaigrette \$25

+ Grilled Chicken Breast, Salmon Filet or 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  
\*All Burgers are topped with Spring Mix, Tomato, Pickle and Red Onion

### 100 Mile Burger

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

### Farmhouse Burger

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

### Dublin Burger

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

### Hume-mungous Burger

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

### Kootenay Veggie Burger

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

### Salmon Filet Burger

Wild BC Sockeye | Lemon Caper Tartar \$21

### Chicken, Brie & Fig Sandwich

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

### Crispy Artichoke Sandwich

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

### Falafel Wrap

Falafel Balls | Grilled Halloumi Cheese  
Pickled Onions | Cucumber | Tomatoes | Beets  
Carrots | Spring Mix | Banana Peppers  
Hummus | 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 | Ciabatta Bun \$19  
*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 \$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 \$6  
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 \$6

### 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 \$6  
Sub Gluten-Free Corn Penne Pasta \$3

### Barrister's Bowl

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

### 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 

### 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 | Bell Peppers  
Carrots | Ginger | Roasted Cashews  
Vermicelli Rice Noodles or Quinoa \$19  
Add Crispy 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

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

## Specialty Plates

Available 5:00 to 9:30pm

Add a Starter Caesar, House Salad or Cup of Daily Soup \$6

### Cauliflower Steak

Charred & Oven-Roasted | Crispy Rice Cake  
Olive Oil & Za'atar Spice | Toasted Almonds  
Fresh Parsley | Harissa Sauce | Chimichurri  
Drizzle | Lemon Zest Broccolini \$26

### Jose's Halibut

Chorizo | Thyme Roasted Potatoes | Asparagus  
Wild Mushrooms | Onions | Chimichurri \$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 \$28

### 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 \$25

### Add to Any Steak

- ◇ Prawn Skewer \$10
- ◇ Jack Daniels Peppercorn  
Mushroom Cream Sauce \$4
- ◇ Sautéed Wild Mushrooms \$5

### New York Strip

AAA Butcher Block Beef Striploin  
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

AAA Butcher Block Beef Striploin  
Garlic 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 and served with  
Yorkshire Pudding, Garlic Mashed  
Potatoes, Gravy and Seasonal Vegetables

8oz Petite \$39 10oz Heritage \$44

Add Starter Caesar, House Salad or  
Cup of Daily Soup for \$6



GST Not Included  
Ask For Our Gluten-Free Menu!