

Dinner

Starters

Short Rib Tacos

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

Spicy Ahi Bites

Ahi Tuna Salad | Crispy Seared Rice Cakes
Avocado | Jalapeno | 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 \$21
Try Vegetarian with Crispy Tofu
Vegan with Tofu and no Wasabi Mango
with no Wontons

Steamed Mussels

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

Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun
Thai Sweet Chili, Salt & Pepper \$18½
+ 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,
Thai Sweet Chili, Salt & Pepper \$18
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

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers
Cheese | Sour Cream | Salsa | Tortilla \$17
With Home Cut Fries or Tossed Salad Add \$2
Try it Vegetarian with Beans Instead

Truffle Parmesan Fries

Skin-On Home Cut Fries | Shaved Parmesan
White Truffle Oil | Garlic Aioli \$13

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

Wild BC Sockeye | Spring Mix | Cucumber
Cranberries | Goat Cheese | Pumpkin Seeds
Tomatoes | Carrots | Sunflower Sprouts
Blueberry Rosemary Vinaigrette \$23

Caesar Salad

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

Beet Salad

Rosemary Infused Roasted Beets | Spring Mix
Goat Cheese | Candied Pecans | Walnut Oil
Balsamic Reduction \$21

Halloumi Greek Salad

Seared Halloumi | Bell Peppers | Grape Tomatoes
Fennel | Cucumber | Crumbled Feta | Red Onions
Kalamatas | Dijon Red Wine Vinaigrette \$20

New York Strip Salad

8 oz AAA Butcher Block Striploin | Spring Mix
Carrots | Beets | Toasted Sunflower Seeds | Sprouts
Cucumber | Tomatoes | Tahini Vinaigrette \$26

+ 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 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 \$20
Additional Toppings \$1½ each

Farmhouse Burger

Back Bacon | Smoked Applewood Cheddar
Garlic Aioli | Onion Ring Garnish \$22

Dublin Burger

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

Hume-mungous Burger

“The Works” | Bacon | Ham | Cheese
Mushrooms | Organic Brioche Bun \$25

Kootenay Veggie Burger

Brown Rice, Mushroom, Cheese, Flax Seed
& Oat Patty | Smashed Avocado \$22
+ Mushrooms & Swiss Cheese \$3

Salmon Filet Burger

Wild BC Sockeye | Lemon Caper Tartar \$22

Chicken, Brie & Fig Sandwich

Grilled Chicken Breast | Double Cream Brie
Fig Jam | Cinnamon Bourbon Apples
Spring Mix | Roasted Garlic Aioli
Organic Brioche Bun \$22

Crispy Artichoke Sandwich

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

Falafel Wrap

Falafel Balls | Grilled Halloumi Cheese
Pickled Onions | Cucumber | Tomatoes | Beets
Carrots | Spring Mix | Banana Peppers
Hummus | Tzatziki | Flour Tortilla \$20

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Spring Mix
Cheddar | Tomato | Triple Decker \$20

Montreal Reuben

Pastrami | Swiss Cheese | Sauerkraut
German Dill Mustard | Pretzel Bun \$20

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 \$26
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 \$28

Add Starter Caesar or House Salad \$7

Sub Corn Penne Pasta + \$3 GF

Mushroom Ravioli

Portobello & Crimini Mushroom Medallions
Creamy Sundried Tomato Sauce
Garlic Toast \$25

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 \$27

Add Starter Caesar or House Salad \$7

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 \$23

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Carrot Ribbons
Mango | Green Onions | Avocado
Pickled Ginger | Wonton Crisps
Edamame Beans | Quinoa \$25
Hold the Wonton Crisps for Gluten-Free GF
Try it Vegan with Crispy Tofu V

Spaghetti Bolognese

Made Famous by our Italian Feasts
Garlic Toast \$18 Add 2 Meatballs \$4
Sub Corn Penne Pasta + \$3 GF

Favourites

The Stir-Fry

Broccoli | Cauliflower | Cabbage | Baby Bok Choy
Bell Peppers | Carrots | Edamame | Mushrooms
Roasted Peanuts | Sesame Seeds | Szechuan
Sauce | Rice Noodles or Quinoa \$22
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 \$19

General Store Cabbage Rolls

Ground Beef & Rice | Tomato Sauce
Cheese | House Salad | Garlic Toast \$21

Specialty Plates

Available 5:00 to 9:30pm

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

Sesame Crusted Eggplant

Pearl Couscous Tabouli | Baba Ghanoush
Spiced Tomato Sauce | Feta | Fennel &
Mint Salad | Za'atar | Pomegranate Sumac
Vinaigrette \$27

Jose's Halibut

Chorizo | Thyme Roasted Potatoes | Asparagus
Wild Mushrooms | Onions | Chimichurri \$36

Lamb Medallions

Herb Roasted | Balsamic Plum Reduction
Crispy Lemon & Garlic Potatoes
Lemon Zest Broccolini \$36

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 \$35

Liver & Onions

Sautéed Onions | Bacon | Hume Gravy
Garlic Mashed Potatoes
Seasonal Vegetables \$26

Add to Any Steak

- ♦ Prawn Skewer \$12
- ♦ 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 \$39 12oz \$50
Recommended with Peppercorn Sauce

Filet Mignon

BC Free Range AAA Tenderloin
Morel Butter | Lemon Zest Broccolini
Thyme-Roasted Red Potatoes 6oz \$49

Steak & Prawns

AAA Butcher Block Beef Striploin
Garlic Prawns | Lemon Zest Broccolini
Thyme-Roasted Red Potatoes 8oz \$49

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 \$40 10oz Heritage \$48

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



GST Not Included
Ask For Our Gluten-Free Menu!

 Vegetarian  Vegan  Gluten-Free  Oceanwise