

# Breakfast

Served until 3 pm

## Silver Start \$12

Two eggs any style, three strips of bacon or two maple breakfast sausages, breakfast tots, your choice of toast  
*available gluten free*

## Smoked Salmon Bagel \$12

Smoked salmon, cream cheese, everything bagel, fried capers, red onion, cup of fresh fruit

## Daily Omelette \$13

Three egg omelette, breakfast tots, your choice of toast  
*available gluten and dairy free*

## Breakfast Burrito \$13

Mixed peppers, jalapeno, ham, bacon, egg, sriracha aioli, American cheese, breakfast tots  
*available vegetarian*

## Bacon & Egg on Brioche \$12

Fried egg, three strips of bacon, cheese, tomato, mayo, brioche, breakfast tots

## Silver Stack \$12

Four fluffy pancakes with butter and Camps maple syrup

## Kids/Senior Breakfast

### Bacon & Egg \$9

One egg, two pieces of bacon, breakfast tots, one piece of toast

### Pancakes \$9

Three buttermilk pancakes, Camps maple syrup, butter

#### Add:

Extra egg \$2  
Three strips of bacon \$3  
Two pieces of sausage \$3  
Bowl of Fruit \$5  
Cup of Fruit \$3



#### Choices of toast:

White  
Brown  
Rye  
Multigrain

## Small Plates or Share

### Mick's Chips \$6

Sriracha aioli  
*dairy & gluten free*

### Chicken Wings \$17

1½ pounds  
BBQ, hot, teriyaki, honey garlic, salt & pepper or dry cajun, ranch for dipping  
*available gluten & dairy free*

### Nachos Full \$18

Mixed cheese, fresh jalapeno, olive, tomato, green onion, crème fraiche Half \$11

*gluten free* Indie \$9

*Add spicy chicken, guacamole* \$3

### Chilaquiles \$15

Tortilla, confit pork, pico de gallo, guacamole, sour cream, fried egg  
*available vegetarian*

### Meatball Sliders \$18

(4 Sliders)  
Hand-rolled pork meatballs, tomato sauce, cheese

### Chicken Fingers and Fries \$17

Served with sriracha aioli

### White Cheddar Fondue \$18

Garlic baguette, apples, Strawberries

### Hummus \$15

Grilled naan, carrots, cucumber, tomato

### Chicken and Vegetable Gyoza \$16

Spicy ponzu

#### On the side

Fries \$3  
Gravy \$2  
Garlic Baguette (2) \$4  
Dipping Sauce \$2

## Soups & Salads

Silver Springs Mushroom Soup Or  
Soup of the Day

Cup \$7 Bowl \$10

*gluten free*

**Tuna Poke \$18**

Ahi tuna, avocado, cucumber,  
pickled onions, lemon dressed greens,  
wonton crisps

**Caesar Salad ½ \$10**

Crisp romaine, croutons, **Full \$14**

parmesan cheese

*available gluten free*

**House Garden Salad ½ \$10**

Heritage blend lettuce, **Full \$14**

dried cranberries, goat  
cheese, pumpkin seeds,  
candied pecans,

strawberry vinaigrette

*gluten & dairy free*

**Add:**

Grilled chicken breast \$6

Crispy skin salmon \$8

**Ginger Beef Salad ½ \$10**

Mixed greens, cucumber, **Full \$14**

carrots, red onion,

roasted cashew, ginger beef,

sesame hoisin dressing

*dairy free, available vegetarian*

**Cobb Salad ½ \$11**

Butterleaf, romaine, **Full \$18**

butter milk ranch dressing,

grilled chicken breast,

avocado, honey ham, tomato,

white cheddar, ramen egg

*available vegetarian*

**Chicken Souvlaki Salad \$18**

Marinated chicken, romaine,  
creamy garlic dressing, tomato,

red onion, cucumber, kalamata olives,

goat milk feta

*available vegetarian*

**Thai Noodle Salad \$18**

Rice noodles, peanut soy dressing,

mixed peppers, onions, spicy chicken,

ramen egg, green onion

*available vegetarian*

## Handhelds & More

Gluten free buns / bread is available

**Flank Steak Tacos \$19**

Three tacos, house smoked flank  
steak, pico de gallo, monterey jack,  
spicy cabbage

**Crispy Haddock Hoagie \$17**

Battered haddock loin, tartar sauce,  
coleslaw, onion hoagie bun

**Grilled Salmon Sandwich \$18**

Salmon, maple mustard,  
lemon greens, brioche bun

*available dairy free*

**Lobster Roll \$16**

Lobster salad, lettuce, tomato,  
buttered twisty bun

**The Club \$19**

Grilled chicken breast, bacon,  
Swiss, cheddar, lettuce, tomato,  
mayo, multigrain bread

**The Double \$18**

Two 3oz chuck patties, lettuce,  
tomato, onion, pickle,  
burger sauce, American cheese

*Add for \$2 each:*

Extra patty - Bacon

*Add for \$1.50 each:*

Cheese - Fresh jalapeños - Fried egg

**Steak Sandwich \$22**

6oz AAA top sirloin, garlic baguette

*Add garlic mushrooms for \$4*

**French Dip \$18**

Thinly sliced prime rib,  
pretzel baguette, au jus

**The above come with your choice of:**

Fries, Cup of soup, Tater tots, House garden  
salad, Caesar salad, Yam fries +\$2

**Zesty Chicken and Broccoli Bowl \$17**

House made sauce, toasted peanuts,  
fresh cabbage mix, onions

**Fish & Chips 1 pc \$12 2 pc \$17**

Battered haddock loin, coleslaw,  
tartar sauce, charred lemon

**Grilled Shrimp Lettuce Wraps \$19**

Hoisin, cucumbers, crispy noodles  
*available vegetarian*

## Chef's Signature Pizza's

We use house made pizza dough & sauce  
10"gluten free crust available \$19

	8" 12"
<b>Doctor Zhivago</b>	\$18 \$24
Roasted red peppers, red onion, roasted mushrooms, goat cheese, fresh tomato	
<b>Buffalo Chicken</b>	\$18 \$24
Ranch base, spicy chicken, bacon, onions, valentina crema	
<b>The Carnivore</b>	\$19 \$25
Pepperoni, ham, bacon, sausage, spicy chicken	
<b>Vegetable Delight</b>	\$17 \$23
Green and red peppers, roasted mushrooms, onions, olives, fresh tomato, ranch drizzle	
<b>Have It Your Way</b>	8" 12"
10"gluten free \$17	\$16 \$18

All pizzas come with mozzarella cheese

### *Choose your base:*

Pizza sauce or Ranch

### *Toppings* 8" \$1 each 12" \$2 each

mozzarella cheese  
monterey jack & cheddar cheese  
goat cheese  
bacon  
pepperoni  
ham  
spicy italian sausage  
spicy chicken  
green peppers  
red peppers  
roasted red peppers  
red onion  
sliced black olives  
fresh jalapenos  
fresh tomato  
roasted mushrooms  
pineapple

## After 5

<b>Liver &amp; Onions</b>	\$20
Veal liver, onions, bacon, gravy, Chef's vegetables, mashed potato	
<b>Scotty's Spaghetti's</b>	\$21
Three hand-rolled meatballs, tomato sauce, pecorino, garlic baguette <i>available vegetarian</i>	
<b>Silver Salmon</b>	\$21
Pan seared Atlantic salmon, Chef's vegetables, barley risotto, compound butter	
<b>Veal Con Fungi</b>	\$29
Milk fed veal, mushrooms, onions, pink peppercorn demi glaze, Chef's vegetables	
<b>Rib Eye</b>	\$35
10oz AAA rib eye steak, Chef's vegetables choice of mashed or dauphinoise potato	
<b>Canadian Lobster Tail</b>	\$ 40
Canadian lobster, spaghetti carbonara, drawn butter, garlic baguette	
<b>Kids 12 &amp; under</b>	
<b>Chicken Fingers &amp; Fries</b>	\$10
<b>Pasta</b>	
Tomato or alfredo	\$10
<b>Pizza</b>	\$10
Pepperoni or cheese	
<b>Chicken &amp; Rice Bowl</b>	\$10
The above kid's meals include a scoop of vanilla ice cream with chocolate sauce	

## Dessert

Cheesecake	\$12
Ask your server for Chef's selection	
Sticky Toffee Pudding	\$12
Vanilla ice cream	
Strawberry & Apple Crème Brulé	\$12
Noto Pistachio Gelato	\$12
3 scoops of locally made gelato	

## After Dinner

Baileys & Coffee	\$8
Blueberry Tea	\$7
Hot Toddy	\$7
Irish Coffee	\$7
Espresso shot	\$2
Cappuccino single	\$3
Cappuccino double	\$6
Latte single	\$3
Latte double	\$6
Iced Coffee	\$4



## Reds by Glass & Bottle

	6oz	9oz	Bottle
Campagnola Valpolicella Veneto, Italy	\$8.50	\$12	\$32
Carmen Grand Reserva Cabernet Sauvignon Maipo, Chile	\$9.50	\$13	\$33
Manos Negras Malbec Mendoza, Argentina	\$11.50	\$15	\$35
11th Hour Pinot Noir Lodi, California	\$11.50	\$15	\$35
Bertaine et Fils Pinot Noir Aude Valley, France	\$11.50	\$15	\$35
Donna Laura Bromosia Chianti Classico Tuscany, Italy	\$12.50	\$16	\$36
Barrel Burner Cabernet Sauvignon California	\$13.50	\$17	\$37

## Whites by Glass & Bottle

	6oz	9oz	Bottle
Campagnola Pinot Grigio Veneto, Italy	\$8.50	\$12	\$32
Zenato Pinot Grigio Veneto, Italy	\$9.50	\$13	\$33
Tread Softly Sauvignon Blanc South Australia	\$10.50	\$14	\$34
Mount Riley Sauvignon Blanc New Zealand	\$11.50	\$15	\$35
Manos Negras Chardonnay Mendoza, Argentina	\$11.50	\$15	\$35
Hugel Gentil Blend Alsace, France	\$12.50	\$16	\$36
Lake Breeze Pinot Blanc Okanagan, BC	\$13.50	\$17	\$37

## Rose by the Glass & Bottle

	6oz	9oz	Bottle
Joya Rosé Lisboa, Portugal	\$9.50	\$13	\$33
Lake Breeze Rosé Okanagan, BC	\$13.50	\$17	\$37

## Sparkling

Tintoretto Prosecco Extra Dry Venezia, Italy			\$34
Villa Teresa Prosecco (200ml) Veneto, Italy			\$14

## Bottle Reds

Navardia Crianza Rioja, Organic Rioja, Spain			\$44
Three Fingered Jack Old Vine Zinfandel Lodi, California			\$44
Michael David Petite Petit Lodi, California			\$45
J.Lohr Seven Oaks Cab Sav Paso Robles, California			\$47
Tolaini Al Passo Tuscany, Italy			\$47
Red Rooster Rare Bird Meritage Okanagan, BC			\$48
Flechas de los Andres Gran Malbec Mendoza, Argentina			\$49
Aristeo Corte Medicea, Super Tuscan Tuscany, Italy			\$49
Castelvecchi Chianti Classico Veneto, Italy			\$49
Oak Ridge Ancient Vines Zinfandel Lodi, California			\$50
Lamelson Cuveé Pinot Noir Willamette Valley			\$50
Francis Coppola Diamond Claret (Bordeaux) Napa, California			\$52
La Crema Pinot Noir Sonoma, California			\$55
Clarendelle Saint Emilion Bordeaux Saint Emilion, France			\$65
Zenato Amarone Sant'Ambrogio, Italy			\$70
Altesino Brunello di Montalcino DOCG Montalcino, Italy			\$75
Volunteer Cabernet Sauvignon Napa, California			\$75
Freemark Abbey Merlot Napa, California			\$76
Rainwater Cabernet Napa, California			\$100
Orin Swift Palermo Cabernet Napa, California			\$110

## Cocktails

<b>Black Forest Martini 2oz</b>	<b>\$9.00</b>
Chocolate vodka, galliano, cherry whiskey	
<b>Blue Lagoon 2oz</b>	<b>\$8.50</b>
Vodka, blue curacao, lemonade	
<b>Caesar 1oz</b>	<b>\$9.00</b>
Your choice of vodka or gin	
<b>Cosmopolitan 2oz</b>	<b>\$11.50</b>
Vodka, triple sec, cranberry juice, lemon juice	
<b>Cuba Libre 1oz</b>	<b>\$7.50</b>
Dark rum, cola, lime juice	
<b>Dark 'n' Stormy 1oz</b>	<b>\$8.50</b>
Kraken rum, ginger beer	
<b>The Fairfield 1.5oz</b>	<b>\$8.50</b>
Bourbon, peach schnapps, lemonade, peach juice	
<b>French Martini 2oz</b>	<b>\$12.50</b>
Vodka, chambord, pineapple juice	
<b>Fuzzy Peach 2oz</b>	<b>\$9.50</b>
Vodka, peach schnapps, orange juice	
<b>John Daly 2.25oz</b>	<b>\$8.50</b>
Vodka, triple sec, lemon juice, iced tea	
<b>Long Island Iced Tea 2oz</b>	<b>\$11.00</b>
White liquors, pepsi, lime juice	
<b>Manhattan 3oz</b>	<b>\$13.50</b>
Gentleman Jack, vermouth, dash of bitters	
<b>Martini 3oz</b>	<b>\$13.50</b>
Your choice of vodka or gin	
premium martini	<b>\$16.50</b>
<b>The Masters Azalea 1.5oz</b>	<b>\$9.50</b>
Gin, pineapple juice, lemon juice, grenadine	
<b>Moscow Mule 1.5oz</b>	<b>\$9.50</b>
Vodka, ginger beer, lime & bitters, ginger ale	
<b>Mojito 1oz</b>	<b>\$9.50</b>
White rum, sugar, lime juice, soda water, mint	
<b>Negroni 3oz</b>	<b>\$13.50</b>
Gin, campari, red vermouth	
<b>Old Fashioned 1.5oz</b>	<b>\$10.50</b>
Gentleman Jack, brown sugar, dash of bitters	

## Cocktails

<b>Paralyzer 2oz</b>	<b>\$10.50</b>
Vodka, kahlua, milk, pepsi	
<b>Rob Roy 2.5oz</b>	<b>\$11.50</b>
Scotch & sweet vermouth, ice, dash of bitters	
<b>Rusty Nail 2oz</b>	<b>\$12.50</b>
Scotch & drambuie over ice	
<b>Sidecar 1.75oz</b>	<b>\$10.50</b>
Maker's Mark, triple sec, lemon juice	
<b>Shaken Margarita 2oz</b>	<b>\$11.50</b>
Over ice in a salted rim glass	
Premium Margarita	<b>\$13.50</b>
<b>Tom Collins 1.5oz</b>	<b>\$9.00</b>
Gin, lemon juice, soda, sugar	
<b>Whiskey Sour 2oz</b>	<b>\$11.50</b>
Bourbon, lemon juice, simple syrup	
<b>White Russian 2oz</b>	<b>\$10.50</b>
Vodka, kahlua, milk	
<b>Aperol Spritz 2.25oz</b>	<b>\$6.50</b>
Aperol, prosecco & soda	
<b>Canada's Cup 2.5oz</b>	<b>\$12.00</b>
Sweet vermouth, gin, Makers Mark bourbon, orange bitters, ginger beer	
<b>Garibaldi 1oz</b>	<b>\$6.00</b>
Campari, orange juice, soda & ginger ale	
<b>The Ochoa 2oz</b>	<b>\$18.50</b>
<i>Jim Reich Recommended!</i>	
1800 Anejo, grand marnier, lime juice, simple syrup	
<b>Sangria - Red or White 6.5oz</b>	<b>\$11.50</b>
6oz red or white wine, brandy, soda, cranberry juice, lime juice, seasonal fruit	

## Mocktails

<b>Arnold Palmer</b>	<b>\$2.50</b>
½ & ½ lemonade & iced tea	
<b>Roy Rogers</b>	<b>\$2.50</b>
Pepsi & grenadine	
<b>Shirley Temple</b>	<b>\$4.00</b>
OJ, 7- Up, grenadine	

## Domestic Bottles

Big Rock Traditional	\$7.75
Bud	\$6.50
Bud Light	\$6.50
Bud Light Lime	\$6.50
Canadian	\$6.50
Coors Light	\$6.50
Keith's	\$6.50
Kokanee	\$6.50
Molson Ultra	\$6.50
Sleeman Honey Brown	\$7.75
Village Blonde	\$7.75
Village Blacksmith	\$7.75
Village Wit	\$7.75
Wild Rose IPA	\$7.75
Wild Rose Velvet Fog	\$7.75
Wild Rose Wraspberry	\$7.75

## Imported Beer

Corona	\$8.00
Heineken	\$8.00
Kronenbourg Blanc	\$8.00
Kronenbourg Rouge	\$8.00
Stella	\$8.00

## Gluten Free Beer

Whistler Forager	\$8.00
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## Non-Alcoholic Beer

Heineken 0.0	\$5.50
Bud Zero	\$5.50
Village Local Pale Ale	\$6.00
Village Local Blonde Ale	\$6.00
Village Local Stout	\$6.00

## Cider

Strongbow Can	\$7.50
Steigl Radler Can	\$7.50
Okanagan Springs Can	\$6.00
<i>Pear or Apple</i>	

## Draught Beer

### Local

#### Coors Light

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

#### Silver Springs Ale

14oz Sleeve	\$5.25
20oz Pint	\$6.75
Pitcher	\$19.00

#### Siding 14 Ten Wheeler IPA

14oz Sleeve	\$7.00
20oz Pint	\$10.00
Pitcher	\$25.00

#### Alexander Keith's

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

#### Rotating Keg

Please ask your server

14oz Sleeve	\$7.00
20oz Pint	\$10.00
Pitcher	\$25.00

#### Wild Rose Wred

14oz Sleeve	\$6.50
20oz Pint	\$9.50
Pitcher	\$23.00

### Import

#### Guinness

14oz Sleeve	\$8.75
20oz Pint	\$10.50
Pitcher	\$25.00

## Scotch

	1 oz	
Johnnie Walker Red	\$6.50	
Famous Grouse	\$7.50	
J & B Rare	\$7.00	

### *Island*

Talisker 10yr	1 oz	
Peaty, black pepper brine. Long embers, malt finish	\$10.50	

### *Islay*

Caol Ila 12yr	1 oz	
Light to medium with a sweet smokiness	\$10.00	

Lagavulin 16yr		
Thick & rich. Malty, sherry & fruity. Long peaty & spicy finish	\$14.00	

### *Speyside*

Cragganmore 12yr	1 oz	
Rich & spicy with a sherried backbone	\$9.00	

Glenfiddich 12yr		
Light & easy drinking	\$8.00	

Glenlivet 12yr		
Buttery with vanilla, oaky spice & malt	\$8.00	

Glenrothes Select Reserve		
Malty, sweet with gingerbread & honey. Chocolate finish	\$8.00	

Glenrothes Vintage Reserve		
Red berries, nutty, fruit cake apple skin	\$8.00	

## Scotch

### *Highland*

Glenmorangie LaSanta 12yr	1 oz	
Tart raspberry, marmalade, toasted nuts, brown sugar	\$10.00	

Glenmorangie Nectar d'or 12yr		
Silky, syrupy, vanilla & toasted brown sugar oak finish	\$11.00	

Glenmorangie Quinta Ruban 12yr		
Sweet & thick. Juicy Berries, barley sugar & cereal	\$10.00	

Highland Park Viking Honor 12yr		
Grilled orange, toast, green tea, peppery & wood finish	\$8.00	

Oban 14yr		
Thick & full. Citrus, smoke, seaweed. Fruity, oak finish	\$13.00	

Dalwhinnie 15yr		
Medium, fruity, gentle smoke	\$10.00	

Tomatin 14yr		
Soft & creamy. fruit, malt, caramel & citrus. Soft finish	\$11.00	

### *Lowland*

Glenkinchie 12yr	1 oz	
Medium, fruity & grassy with an oaky finish	\$9.00	

