

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

Valentina aioli
dairy & gluten free

Chicken Wings \$17

1½ pounds
BBQ, hot, teriyaki, honey garlic, salt & pepper or chipotle mango, ranch for dipping
available gluten & dairy free

Nachos Full \$18

Mixed cheese, fresh Half \$11

jalapeno, olive, tomato, Indie \$9

green onion, crème fraiche
gluten free

add souvlaki chicken or guacamole \$3

Chilaquiles Sliders \$17

(4 Sliders)

Valentina slaw, confit pork

Chicken Fingers and Fries \$17

Served with plum sauce

Cheesy Bean Dip & Guacamole \$16

Choice of garlic baguette, grilled naan, tortilla chips, or all three

available gluten free

Stuffed Baby Yorkshires (6) \$17

Prime rib, horseradish aioli, au jus

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

Wonton Soup \$16
Pork wontons (6),
spicy chicken broth, green onion

Caesar Salad ½ \$12
Romaine, croutons, Full \$16
parmesan cheese
available gluten free

House Garden Salad ½ \$12
Heritage blend lettuce, Full \$16
dried cranberries, goat
cheese, pumpkin seeds,
candied pecans,
strawberry vinaigrette
gluten & dairy free

Autumn Peach & Greens \$15
Heritage lettuce, balsamic
vinaigrette, red & green peppers,
peach, pumpkin seed,
crispy chow mein
dairy free, available gluten free

McCool Mega Bowl \$15
Toasted quinoa, lemon herb
vinaigrette, avocado, feta,
cucumber, roasted red pepper,
nuts and pumpkin seeds
gluten free

Add:
Grilled chicken breast \$6
Pan seared salmon \$8

Ginger Beef Salad ½ \$11
Mixed greens, cucumber, Full \$16
carrots, red onion,
roasted cashew, ginger beef,
sesame hoisin dressing
dairy free, available vegetarian

Steak Salad \$21
Romaine, greens, red onions,
cucumbers, red & green peppers,
roasted red pepper vinaigrette,
flank steak, white cheddar crumble
gluten free

Handhelds & More

Gluten free buns / bread is available

Smoked Duck Tacos (2) \$19
Smoked duck breast, hoisin sauce,
valentina slaw
available gluten free

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 - 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

Chicken Souvlaki \$18
Marinated souvlaki chicken,
tzatziki, romaine, red onion,
tomato, grilled naan

The above come with your choice of:
Fries, Cup of soup, Tater tots, House garden
salad, Caesar salad, Yam fries +\$2

Fish & Chips 1 pc \$12 2 pc \$17
Battered haddock loin, coleslaw,
tartar sauce, charred lemon

Chef's Signature Pizza's

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

	8"	12"
Doctor Zhivago	\$19	\$25

Roasted red pepper, red onion,
roasted mushroom, goat cheese,
fresh tomato

The Yellowstone	\$19	\$25
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Ranch base, house smoked flank
steak, roasted mushroom, red
onion, red pepper

Get it to The Greek	\$19	\$25
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Souvlaki chicken, black olive,
feta, fresh tomato, tzatziki drizzle

Blazing Saddle	\$19	\$25
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Spicy pizza sauce, house made
pork grind, jalapeno, pineapple.

Have It Your Way	8"	12"
10" gluten free \$17	\$17	\$19

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

house made pork grind

pepperoni

ham

souvlaki chicken

flank steak

green pepper

red pepper

roasted red pepper

red onion

sliced black olive

fresh jalapeno

fresh tomato

roasted mushroom

pineapple

After 5

Short Rib	\$22
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Mashed potato, roasted roots,
tomato, house gravy

Randy's Ravioli	\$21
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Mushroom stuffed ravioli,
short rib, padano, porcini dust

Pork Medaglioni	\$21
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House made pork grind,
tomato sauce, mozzarella,
garlic baguette

Silver Salmon	\$26
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Pan seared Atlantic Salmon,
carrot ginger purée, buttered
green peas

Alberta Lamb Shank	\$35
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White cheddar Israeli couscous,
roasted squash, lemon greens,
demi glaze

Kids 12 & under

Chicken Fingers & Fries	\$10
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Pizza	\$10
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Pepperoni or cheese

Grilled Cheese & Fries	\$10
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(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

Chocolate Torte \$12

House made compote,
seasonal berries

Gluten free

Noto Black Cherry Gelato \$12

3 scoops of locally made gelato

Ice Cream \$2 Per Scoop

Strawberry, Vanilla, Chocolate

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

Dona Paula Estate Malbec Argentina	\$36
Navardia Crianza Rioja, Organic Rioja, Spain	\$44
Three Fingered Jack Old Vine Zinfandel Lodi, California	\$44
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
Castelvechi 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

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

Cocktails

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

Mocktails

Arnold Palmer	\$2.50
½ & ½ lemonade & iced tea	
Roy Rogers	\$2.50
Pepsi & grenadine	
Shirley Temple	\$4.00
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 <i>Pear or Apple</i>	\$6.00

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

Half Hitch Farmer's Daughter

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

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

