

Breakfast

Served until 3 pm

Silver Start \$12

Two eggs any style, three strips of bacon
or two maple breakfast sausage,
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

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

Add:

Extra egg \$2

Three strips of bacon \$3

Two pieces of sausage \$3

Choices of toast:

White

Brown

Rye

Multigrain



Small Plates or Share

Escargot \$14
Strasbourg snails, butter, red wine,
garlic baguette

Mick's Chips \$6
Sriracha aioli
dairy & gluten free

Bruschetta \$13
Roasted tomato, goat cheese,
balsamic
available dairy free

Lobster & Spinach Dip \$17
Your choice of baguette,
tortilla chips or naan
available gluten free

Grilled Shrimp Cocktail \$17
Roasted garlic &
red pepper grilled prawns
dairy free

Chicken Wings \$17
1½ pounds
BBQ, hot, teriyaki, honey garlic,
salt & pepper or dry cajun,
ranch for dipping
available gluten & dairy free

Nachos ½ \$9
Mixed cheese, fresh Full \$18
jalapeno, olive, tomato,
green onion, crème fraiche
gluten free
Add spicy chicken, beef, guacamole \$3

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

Wonton Soup \$15
Pork wontons,
spicy chicken broth

Beef & Sui Choy Rice Stir Fry \$18
House made stir fry sauce,
calrose rice, cucumber,
roasted cashew
gluten free

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

Chicken Taco Salad ½ \$10
Mixed lettuce, Sante fe Full \$14
ranch, red onion, tomato,
spicy chicken, guacamole,
fresh jalapeno, crispy tortilla
gluten free

Chef's Signature Pizza's

We use house made pizza dough & sauce

10" gluten free crust available \$19

	8"	12"
Doctor Zhivago	\$17	\$23
Roasted red peppers, red onion, roasted mushrooms, goat cheese, fresh tomato		
Tropic Thunder	\$17	\$23
Ranch base, spicy chicken, bacon, jalapeno, pineapple		
Sombrero	\$17	\$23
Taco beef, sausage, red onion, tomato, sour drizzle		
Double Down	\$17	\$23
Double dose of pepperoni		

Have It Your Way	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

taco beef

spicy chicken

green peppers

red peppers

roasted red peppers

red onion

sliced black olives

fresh jalapenos

fresh tomato

roasted mushrooms

pineapple

Handhelds & More

Gluten free buns / bread is available

Lobster Roll \$18
Lobster salad, tomato, lettuce,
brioche roll
dairy free

Carnitas \$17
Confit pork shoulder,
pickled onion, feta, flour tortilla
available gluten free

Grilled Salmon Sandwich \$18
Salmon, maple mustard,
lemon greens, poppy seed, bagnet
available dairy free

Polpette on Ciabatta \$17
Hand rolled pork meatballs,
mozzarella, tomato sauce

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 \$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, Garden salad,
Caesar salad, Yam fries +\$2

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

Spicy Chicken Quesadilla \$17
Chicken, mixed cheese,
green onion, enchilada sauce,
tortilla chips, salsa & sour cream

After 5

Smoked Sable Fish \$30
Celeriac & citrus puree,
grilled beans, pickled celery root
gluten free

Roasted Squash Cannelloni \$21
Butternut squash, tomato sauce,
cheese curds

Liver & Onions \$20
Veal liver, onions, bacon, gravy,
Chef's vegetables, mashed potato

Mama Soch's Meatloaf \$21
Pork meatloaf, mashed potato,
corn & marsala gravy

Grilled Shrimp \$30
Ten grilled tiger prawns,
Chef's vegetables, sticky rice
gluten free

Butter Chicken \$21
Coconut basmati & grilled naan

Kids 12 & under

Chicken Fingers & Fries \$10
Plum sauce

Spider Dog \$10
Fries or salad

Pizza \$10
Pepperoni or cheese

**The above kid's meals include a scoop
of vanilla ice cream with chocolate sauce**

Bacon & Egg (until 3pm) \$9
One egg, two pieces of bacon,
breakfast tots, one piece of toast

Pancakes (until 3pm) \$9
Three buttermilk pancakes,
Camps maple syrup, butter

Dessert

Cheesecake \$12
Ask your server for Chef's selection

Sticky Toffee Pudding \$12
Vanilla ice cream

Espresso crème brulee \$12
Pistachio, strawberries

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 the Glass & Bottle

	6oz	9oz	Bottle
Campagnola Valpolicella			
Veneto, Italy	\$8.50	\$12	\$32
Manos Negras Malbec			
Mendoza, Argentina	\$9.50	\$13	\$34
Carmen Grand Reserva Cabernet Sauvignon			
Maipo, Chile	\$9.50	\$13	\$34
Fontella Chianti DOCG			
Tuscany, Italy	\$9.50	\$13	\$34
Cortes de Cima Courela Blend			
Alentejo, Portugal	\$10.50	\$14	\$36
Donna Laura Bromosia Chianti Classico			
Tuscany, Italy	\$11.50	\$15	\$37
De Fournier Pinot Noir			
Loire, France	\$12.50	\$16	\$38

Whites by the Glass & Bottle

	6oz	9oz	Bottle
Campagnola Pinot Grigio			
Veneto, Italy	\$8.50	\$12	\$32
Zenato Pinot Grigio			
Veneto, Italy	\$9.50	\$13	\$34
Manos Negras Chardonnay			
Mendoza, Argentina	\$9.50	\$13	\$34
Scaia Bianco Tenuta Garganega Chardonnay			
Veneto, Italy	\$10.50	\$14	\$36
Hugel Gentil Blend			
Alsace, France	\$11.50	\$15	\$37

Rosé by the Glass & Bottle

	6oz	9oz	Bottle
Joya Rosé			
Lisboa, Portugal	\$9.50	\$13	\$34
Lake Breeze Rosé			
Okanagan, BC	\$12.50	\$16	\$38

Sparkling

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

Bottle Reds

Columbia Valley Merlot Columbia Valley, Washington	\$40
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
Red Rooster Rare Bird Meritage Okanagan, BC	\$48
Flechas de los Andres Gran Malbec Mendoza, Argentina	\$49
Oak Ridge Ancient Vines Zinfandel Lodi, California	\$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
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	

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

Mocktails

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

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
Steigl Radler Can	\$7.50

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
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

Half Hitch Shotgun Wedding

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

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

Highland

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

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

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

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

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

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

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

Lowland

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

