

BACCHUS

restaurant & lounge

LUNCH

Monday to Friday | 11:30 am - 2:00 pm

Appetizers & Soups

Butternut Squash and Ginger Soup (V)(GF) toasted pumpkin seeds, chives	17
Tuna Tartare albacore tuna, oranges, tomato, avocado, tamari reduction, tempura, wonton	21
Duck Liver Parfait fig compote, sweet wine gelée, brioche	24
Avocado Shrimp (GF) marie rose sauce, dill aioli, micro greens	23 / 38
Potato Sage Ravioli (V) roasted pine nuts, sweet peas, white wine beurre blanc	18 (3pcs) / 32 (6pcs)
Heart of Romaine Salad bacchus caesar dressing, sourdough croutons, parmesan	18

Mains

Grilled Flat Iron Steak (6 oz.) peppercorn demi-glaze, haricots verts, pommes frites	42
Madeira-Braised Pork Cheeks potato puree, roasted heirloom carrots	38
Prawn and Scallop Taglierini white wine, blistered cherry tomatoes, chili, basil	42
Chicken Schnitzel `bratkartoffeln` potatoes, green salad, citrus vinaigrette, cold-stirred cranberries	38
Wild Mushroom Risotto (V)(GF) mushrooms, herbs, pecorino, white wine beurre blanc	32
Pan-Seared Steelhead parsnips three ways, brussel sprouts, raisin-pinenut beurre blanc	38
The Bacchus Burger alberta beef, double smoked bacon, aged cheddar, lettuce, tomato, onion, pickle, bacchus sauce, house-made sesame bun, pommes frites (substitute mini cobb salad +5)	28
Orange & Fennel Chopped Salad (V)(GF) quinoa, sunflower seeds, feta, lemon vinaigrette + grilled chicken breast 16 + pan-seared steelhead 18	22
The Cobb Salad (GF) turkey, crispy prosciutto, blue cheese, avocado, egg, creamy danish blue dressing	24
Baja Fish Tacos batter ling cod, chipotle aioli, shaved cabbage, pico de gallo, flour tortilla, lime wedge	20
Hand-Peeled Shrimp or Turkey Club Sandwich toasted multi-grain, double-smoked bacon, aioli, butter lettuce, tomato, pommes frites (substitute mini cobb salad +5)	25

From Our Pizza Oven

Margherita Pizza tomato sauce base, fresh basil, buffalo mozzarella cheese	21
Pepperoni Pizza pepperoni, parmesan, mozzarella	23
Pizza Funghi (V) seasonal mushrooms, goat cheese, buffalo mozzarella, basil	23

Enhancements

Pan-Seared Foie Gras	22
White Wine & Garlic Prawns (3pcs)	16
Seared Scallops (3pcs)	19
Grilled Chicken Breast	16
Pan-Seared Steelhead	18
Bacchus Truffle Pommes Frites (V)(GF) chives, grana padano, truffle aioli	14
Confit Garlic Cheese Toast (V)(2pcs)	10
Sweet & Spicy Roasted Brussel Sprouts (V) shaved pecorino	14
Orange Braised Heirloom Carrots (V)(GF) coriander, parsley	14

Executive Chef
Stefan Hartmann

(GF) Gluten Free (V) Vegetarian

