

BACCHUS

restaurant & lounge

LUNCH

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

For The Table

Bacchus Two Tier Seafood Tower	225
Poached Lobster, Albacore Tuna Tataki, Chilled Prawns & Cocktail Sauce, Poached Mussels Tartare, Dungeness Crab Roll, Marinated Baby Shrimp in Marie Rose Sauce, Oysters, Candied Salmon, Scallop Ceviche	
Local West Coast Oysters	6 for 26 12 for 50
Classic Mignonette & Cocktail Sauce	

Appetizers & Soups

Pumpkin Soup (VE) (GF) Pumpkin Seed Oil, Chives +Scallop 6	17
Avocado Shrimp (GF) Marie Rose Sauce, Dill Aioli, Micro Greens	23 / 38
Albacore Tuna Leche De Tigre Coconut, Calamansi, Ginger, Jalapeno, Pickled Shallot	26
Duck Liver Parfait Plum Jam, Sweet Wine Gelée, Candied Pecans, Brioche	24
Gorgonzola Ricotta Ravioli (V) Citrus Beurre Blanc, Toasted Walnuts, Ricotta	20 (3pcs) / 32 (5pcs)

Salads

Chopped Salad (V) (GF) Chickpeas, Cucumber, Celery, Tomato, Apple, Fennel, Pumpkin Seeds, Lemon Vinaigrette	23
+ Grilled Chicken Breast +20 + Salmon +22	
The Cobb Salad (GF) Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing	25
Bacchus Caesar Salad Heart of Romaine, Oven Dried Tomatoes, Sourdough Croutons, Parmesan	23
+ Grilled Chicken Breast +20 + Salmon +22	

Mains

Fresh Seared BC Salmon (GF) Crushed Potatoes, Cauliflower, Lemon Caper Butter	38
Truffled Mushroom Risotto (V) Mushrooms, Herbs, White Wine Beurre Blanc, Pecorino	34
Chicken Schnitzel Herbed Spaetzle, Creamy Mushrooms, Cranberries, Lemon	38
Venison Bolognese Tagliarini, Parmigiano	34
Bacchus Coq au Vin Red Wine Jus, Lardon, Root Vegetable, Cippolini Onion, Cremini Mushroom, Mashed Potato	40
Grilled Striploin 6oz Creamy Peppercorn Shallot Demi-Glaze, Green Beans, Pommes Frites	48
Hand-Peeled Shrimp or Turkey Club Sandwich Toasted Multi-Grain, Double-Smoked Bacon, Aioli, Butter Lettuce, Tomato, Pommes Frites (Substitute Mini Cobb Salad +5)	26
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
Baja Fish Tacos Battered Ling Cod, Chipotle Aioli, Shaved Cabbage, Pico de Gallo, Flour Tortilla, Lime Wedge + Sea Salted Pommes Frites +8 + or Truffle Pommes Frites +14	22

From Our Pizza Oven

Margherita Pizza Tomato Sauce, Fresh Basil, Buffalo Mozzarella Cheese	23
Pepperoni Pizza Pepperoni, Parmesan, Mozzarella	25
Pizza Funghi (V) Seasonal Mushrooms, Goat Cheese, Buffalo Mozzarella, Basil	25

Enhancements

Bacchus Truffle Pommes Frites, Chives, Grana Padano, Truffle Aioli (V) (GF) 14	Pan-Seared Foie Gras 22
Confit Garlic Cheese Bread (V) 12	White Wine & Garlic Prawns (3pcs) 16
Sweet & Spicy Roasted Brussel Sprouts Grated Pecorino (V) 14	Seared Scallops (3pcs) 18
Grilled Broccolini, Lemon Zest, Shaved Almonds (VE) 14	Creamy Garlic Mashed Potatoes (V) (GF) 14

Executive Chef | Stefan Hartmann

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A service charge of 18% will be added to all parties of six (6) or more. (GF) Gluten Free (V) Vegetarian (VE) Vegan

