

BACCHUS  
restaurant & lounge

DINNER

Daily | 5:30pm – 10:00pm

FOR THE TABLE

**Local West Coast Oysters (GF) | 6 for 26 | 12 for 50**

Classic Mignonette & Cocktail Sauce

**Seafood Platter | 120**

Albacore Tuna, Chilled Prawns & Cocktail Sauce, Dungeness Crab Roll,  
West Coast Oysters

**Bacchus Two Tier Seafood Tower | 225**

Poached Lobster, Albacore Tuna, Chilled Prawns & Cocktail Sauce, Poached  
Mussels Tartare, Dungeness Crab Roll, Marinated Baby Shrimp in Marie Rose  
Sauce, Oysters, Candied Salmon, Scallop Ceviche

**Kaviari® Caviar**

Transmontanus | 150    Kristal | 175

20g of your selection, traditional accompaniments:

Blinis, Potato Rosti, Chives, Shallots, Egg White, Egg Yolk, Crème Fraîche

APPETIZERS & SOUPS

**Albacore Tuna Crudo (GF)(DF) | 26**

Cantaloupe Gazpacho, Mango, Cucumber, Pumpkin Seed Macha

**Marinated Poached Nova Scotia Lobster (DF) | 30**

Leche de Tigre, Coconut, Micro Herbs, Kataifi, Lime

**Rabbit Terrine | 28**

Foie Gras Mousse, Pickled Vegetables, House-Made Mustard, Crostini

**Belgioioso Burrata (V) | 28**

Marinated Fennel, Pickled Enoki Mushrooms, Heirloom Tomato Broth, Focaccia

***Klippers Organic Acres Summer Greens (GF)(DF) (V) | 23***

Roasted Beets, Fennel, Strawberries, Toasted Sunflower Seeds, Honey-Lemon Vinaigrette

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.



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## MID - COURSE

### Lobster Bisque (GF) | 24

Seared Scallops, Fennel Soffritto

### Potato Ravioli (V) | 20 (3pcs) / 32 (5pcs)

Green Peas, Beurre Blanc, Crispy Shallots, Grana Padano  
+3pcs Seared Scallops (GF) 18 | +3pcs Sautéed Prawns (GF) 16

### Spring Pea Risotto (V) | 28

Parsley, Tarragon, Cherry Tomatoes, Pecorino  
*Available as an Entrée | 38*

## ENTRÉES

### Haida Gwaii Halibut | 54

Melted & Charred Leeks, Cauliflower Purée, Halibut Brandade, Salsa Verde

### Seared BC Salmon (GF) | 45

Pea Purée, Green Asparagus, Grilled Spring Onions, Gem Lettuce, Verbena Beurre Blanc

### Prawn and Scallop Tagliarini | 44

Lobster Bisque, Blistered Cherry Tomato, Chili, Fresh Basil

### Sweet Potato Gnocchi (V) | 38

Organic Swiss Chard, Pecorino, Brown Butter

### Seared Organic Chicken Breast (GF) | 45

Mashed Potato, Creamy Mushrooms, Port Wine Shallots, Madeira Jus

### Grilled Lamb Rack and Braised Lamb Shank Ragout (GF) | 68

Green Beans, Red Beets, Potato Pavé, Rosemary Jus

### Macleod's Leap Beef Tenderloin (6 oz.) | 68

Mediterranean Vegetables, Mushroom Arancini, Charred Broccolini, Red Wine Jus

## ENHANCEMENTS

Seared Scallops (3pcs) (GF) | 18

Creamy Garlic Mashed Potatoes (V) (GF) | 14

White Wine and Garlic Prawns (3pcs) (GF) | 16

Confit Garlic Cheese Bread (V) | 12

Pan-Seared Foie Gras | 22

Grilled Broccolini, Lemon Zest, Shaved  
Almonds (VE) | 16

Bacchus Truffle Pommes Frites, Chives,  
Grana Padano, Truffle Aioli (V) (GF) | 14

Sweet & Spicy Roasted Brussel Sprouts,  
Pecorino | 14

Executive Chef | Stefan Hartmann  
(V) Vegetarian (GF) Gluten Free



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## FROM THE GRILL

From the rolling grasslands of historic Fort MacLeod, Alberta, comes the signature MacLeod Leap's beef— grass-raised, grain--finished for exceptional flavour and tenderness. A true taste of Alberta's heartland, proudly brought to your table.

### CHOICE OF ALBERTA AAA BEEF

**8oz Tenderloin | 68**

**18oz Bone In-Striploin | 82**

**47oz Tomahawk | 175**

**Choice of Sauce |**

Red Wine Jus or Peppercorn Jus

*Upgrade to Hollandaise + 4*

### EXTRAS

Grilled Broccolini, Lemon Zest, Shaved  
Almonds (VE) | 16

Sweet and Spicy Roasted Brussel Sprouts | 14

Sautéed BC Green Asparagus (GF)(DF) | 13

French Style Green Beans (GF) | 13

Double Baked Russett Potatoes (GF) | 13

Herbed Shoestring Fries (GF) | 13

Potato Pavé (GF) | 13

Creamy Garlic Mashed Potatoes (V) (GF) | 14

Caramelized Hokkaido Scallops (3pcs) | 18

Seared Garlic Jumbo Shrimp (3 pcs) | 16

Pan Seared Foie Gras | 22

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(V) Vegetarian (GF) Gluten Free

