

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.



BACCHUS

restaurant & lounge

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



BACCHUS

restaurant & lounge

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 | 65

18oz Bone In-Striploin | 70

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

Executive Chef | Stefan Hartmann

(V) Vegetarian (GF) Gluten Free

