

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

Baeri | 150

Kristal | 175

20g of your selection, traditional accompaniments:
Blinis, Potato Rösti, Chives, Shallots, Egg White, Egg Yolk, Crème Fraîche

APPETIZERS

Albacore Tuna Teriyaki (DF) | 26

Avocado, Mango, Bell Pepper, Yuzu, Wonton

Poached Nova Scotia Lobster Salad (DF) | 30

Heirloom Tomatoes, Sorbet and Jus, Semi-Dried Tomatoes, Aioli, Tarragon

Truffled Beef Tartare | 34

Pearl Onions, Pickled Quail Egg, Truffled Mayo, Crostini

Belgioioso Burrata (V) | 28

Compressed Melon Salad, Cucumber, Basil, Sunflower Seeds, Focaccia

Klippers Organic Acres Summer Greens (VE) | 23

Mixed Greens, Strawberries, Balsamic Dressing, Pumpkin Seeds

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.

MID - COURSE

Bacchus Chowder (GF) | 24

Seared Scallop, Poached Salt Spring Island Mussels, Dill

Asparagus Ricotta Ravioli (V) | 4pcs 20 | 7pcs 32

Butter Emulsion, Semi-Dried Tomatoes, Domenica Fiore Olive Oil, Parmesan
+3pcs Seared Scallops (GF) 18 | +3pcs Sautéed Prawns (GF) 16

Sweet Corn Risotto (V) | 34

Charred Corn, Green Beans, Mascarpone, Pine Nut Crumble
Available as an Entrée | 38

ENTRÉES

Fresh BC Salmon (GF) | 38

Pomme Purée, Fennel, Arugula & Apple Salad, Lemon Vinaigrette

Pan Seared BC Halibut (GF) | 58

Prawn Risotto, Green Asparagus, Snap Peas, Champagne Beurre Blanc

Prawn and Scallop Tagliarini | 44

Lobster Bisque, Blistered Cherry Tomato, Chili, Fresh Basil

Spiced Curry Squash (V) (GF) | 38

Halloumi, Red Lentils, Curried Cauliflower, Swiss Chard

Braised Wagyu Beef Cheeks (GF) | 60

Pomme Purée, Heirloom Carrots, Cipollini Onions, Bordeaux Jus

Boneless Grilled Alberta Lamb Saddle | 62

Lamb Lasagna, Artichoke, Green Peas, Rosemary Jus

Grilled Beef Tenderloin (6 oz.) (GF) | 72

Potato Gratin, Confit Leeks, Chanterelle Mushrooms, Red Wine Jus

ENHANCEMENTS

Seared Scallops (3 pcs) (GF) | 18

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

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

Confit Garlic Cheese Bread (V) | 12

Pan-Seared Foie Gras | 22

Mushroom Medley (V) | 16

Available as an Appetizer with Blueberry & Duck Jus | 28

Pomme Noisettes, Herbs, Pecorino (V) | 14

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

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

Sweet & Spicy Roasted Brussels Sprouts, Pecorino | 14

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

