

# LUNCH

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

## 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

## APPETIZERS & SOUPS

Oven-Roasted Tomato Bisque (V) (GF) | 17  
Mascarpone, Basil | + *Mini Grilled Cheese Sandwich 6* | + *Scallop 6*

Avocado Shrimp (GF) | 23 / 38  
Marie Rose Sauce, Dill Aioli, Micro Greens

Albacore Tuna Teriyaki (DF) | 26  
Avocado, Mango, Bell Pepper, Yuzu, Wonton

Belgioioso Burrata (V) | 28  
Compressed Melon Salad, Cucumber, Basil, Sunflower Seeds, Focaccia

## SALADS

Chopped Salad (V) (GF) | 25  
Feta, Tomato, Cucumber, Golden Beets, Artichoke, Shaved Fennel, Watermelon, Toasted Seeds  
English Mustard Dressing | + *Grilled Chicken Breast 20* | + *Seared Salmon 22* | + *Fresh BC Halibut 35*

The Cobb Salad (GF) | 25  
Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing

Bacchus Caesar Salad | 23  
Heart of Romaine, Organic Kale, Sourdough Croutons, Parmesan Crisp  
+ *Grilled Chicken Breast 20* | + *Seared Salmon 22* | + *Fresh BC Halibut 35*

## LUNCH CLASSICS

Baja Fish Tacos | 24  
Battered Ling Cod, Chipotle Aioli, Shaved Cabbage, Pico de Gallo, Flour Tortilla, Lime Wedge  
+ *Pommes Frites 8* | + *Truffle Pommes Frites 14*

Hand-Peeled Shrimp or Turkey Club Sandwich | 26  
Toasted Multi-Grain, Double-Smoked Bacon, Aioli, Butter Lettuce, Tomato, Pommes Frites  
(*Substitute Mini Cobb Salad +5*)

The Bacchus Burger | 28  
Alberta Beef, Double Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce,  
House-Made Sesame Bun, Pommes Frites (*Substitute Mini Cobb Salad +5*)

# BACCHUS

restaurant & lounge

## THE MAIN EVENT

Fresh BC Salmon (GF) | 38, *or* Haida Gwaii Halibut (GF) | 52  
Pomme Purée, Fennel Arugula Apple Salad Dressed With Lemon Vinaigrette

Sweet Corn Risotto (V) (GF) | 34  
Charred Corn, Green Beans, Mascarpone, Pine Nut Crumble

Prawn and Scallop Tagliarini | 44  
Lobster Bisque, Blistered Cherry Tomato, Chili, Fresh Basil

Asparagus Ricotta Ravioli (V) | 20 (4 pcs) / 32 (7 pcs)  
Butter Emulsion, Semi-Dried Tomatoes, Domenica Fiore Olive Oil, Parmesan

Chicken Schnitzel | 38  
Potatoes Cucumber Salad, Cranberries, Lemon

Braised Bison Short Rib Gnocchi | 42  
Green Asparagus, Peas, Pecorino

Grilled Beef Tenderloin (5 oz.) (GF) | 58  
Potato Gratin, Peppercorn Jus, Green Beans, Tomatoes

## FROM OUR PIZZA OVEN

Margherita (V) | 23  
Tomato,  
Fresh Basil, Buffalo  
Mozzarella

Funghi (V) | 25  
Seasonal Mushrooms,  
Goat Cheese,  
Fresh Basil

Pepperoni | 25  
Buffalo Mozzarella,  
Pepperoni, Parmigiano  
Reggiano

Rustica | 25  
Wine Chorizo Sausage,  
Buffalo Mozzarella,  
Fresh Basil

## ENHANCEMENTS

Bacchus Truffle Pommies Frites (V) (GF) | 14  
Spicy Roasted Brussel Sprouts Grated Pecorino (V) | 14  
Pan-Seared Foie Gras | 22

White Wine & Garlic Prawns (3pcs) | 16  
Seared Scallops (3pcs) | 18  
Creamy Garlic Mashed Potatoes(V)(GF) | 14

## DESSERTS

Strawberry Savarin | 16  
Rhubarb Compote, Fresh Strawberry Salad, Vanilla Ice Cream

Bailey Tiramisu | 16  
Vanilla Mascarpone Cream, Baileys Caramel, Chocolate, Fresh Raspberries

Tropical Fruit Tart | 16  
Mango Passionfruit Cream, Toasted Coconut Crumble, Roasted Pineapple Compote, Mango Sorbet

Executive Chef | Stefan Hartmann  
Pastry Chef | Samson Fellows

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.

