

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

Spiced Winter Squash Soup (VE) (GF) | 18

Pumpkin Seed Macha | + Scallop 6

Avocado Shrimp (GF) | 23 / 38

Marie Rose Sauce, Dill Aioli, Microgreens

Grilled Albacore Tuna (GF) (DF) | 26

Avocado, Five Spice, Ginger & Shallot Vinaigrette

Belgioioso Burrata (V) | 28

Marinated Red Beet, Pomegranate Vinaigrette, Arugula-Pumpkin Pistou, Fresh Grilled Focaccia

SALADS

Crunchy Chopped Salad (V) (GF) | 25

Coleslaw, Iceberg Lettuce, Kale, Bell Pepper, Cherry Tomatoes, Crispy Rice, Peanut Dressing
+ Grilled Chicken Breast 20 | + Seared Salmon 22

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 Cajun Chicken Breast 20 | + Seared Salmon 22

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)

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.

THE MAIN EVENT

Fresh BC Steelhead Salmon (GF) | 38

Mediterranean Vegetables, Olive Tortellini, Fennel-Saffron Broth

Truffled Mushroom Risotto (V) | 38

Pecorino Romano, Domenica Fiore Olive Oil

Prawn and Scallop Tagliarini | 44

Lobster Bisque, Blistered Cherry Tomato, Chili, Fresh Basil

Brown Butter Squash Ravioli (V) | 20 (3pcs) / 32 (5pcs)

Sage, Pumpkin Seed Pesto

Chicken Schnitzel | 38

Seared Potatoes, Cucumber Salad, Cranberries, Lemon

Braised Beef Short Ribs | 54

Mashed Potatoes, Roasted Root Vegetables, Red Wine Jus

Grilled Flat Iron Steak 6oz | 48

Pommes Frites, French Beans, Peppercorn Jus

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

Confit Garlic Cheese Bread (V) | 12

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

Braised Red Cabbage | 15

DESSERTS

Sticky Toffee Pudding | 16

Dried Fruit Compote, Vanilla Cream

Apricot Clafoutis | 16

Vanilla Anglaise, Berry Coulis, Caramelized Almond Crumble, Almond Ice Cream, Almond Tuile

“Sacher” Chocolate Cake | 16

Praliné Crèmeux, Amarena Cherry Ice Cream, Candied Hazelnuts

Executive Chef | Stefan Hartmann

Pastry Chef | Samson Fellows

