

# 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

### Spiced Tomato Bisque (V) (GF) | 17

Sour Cream, Basil | + Mini Grilled Cheese Sandwich 6

### Avocado Shrimp (GF) | 23 / 38

Marie Rose Sauce, Dill Aioli, Micro Greens

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

Cantaloupe Gazpacho, Mango, Cucumber, Pumpkin Seed Macha

### Belgioioso Burrata | 28

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

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

Green Peas, Parsley, Crispy Shallots, Grana Padano, Beurre Blanc

## SALADS

### Chopped Salad (V) (GF) | 25

Chickpeas, Cucumber, Celery, Tomato, Apple, Fennel, Beets, Citrus, Dodoni Feta, Pumpkin Seeds Mustard Vinaigrette | + Grilled Chicken Cajun 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 | 22

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

### Pan Seared Local Halibut | 52

Gnocchi, Green Beans, Sun Dried Tomatoes, Fresh Tarragon, Cream Sauce

### Fresh BC Salmon (GF) | 38

Edamame, Shitake Mushrooms, Asparagus, Citrus Miso Broth

### Spring Pea Risotto (V) | 34

Peas, Fresh Parsley, Tarragon, Cherry Tomatoes, Pecorino, Beurre Blanc

### Prawn and Scallop Tagliarini | 44

Lobster Bisque, Blistered Cherry Tomato, Chili, Fresh Basil

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

Green Peas, Parsley, Beurre Blanc, Crispy Shallots, Grana Padano

### Chicken Schnitzel | 38

Mashed Potatoes, Cucumber Salad, Cranberries, Lemon, Mushroom Sauce

### Grilled Flat Iron Steak 6oz | 48

Shoestring Potatoes, Caramelized, Onions, 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

## DESSERTS

### Raspberry & Rhubarb Mousse (V)(GF) | 16

Strawberry Sumac Compote, Freeze-Dried Rhubarb, House-Made Strawberry  
Elderflower Sorbet, Almond Lace

### “Sacher” Chocolate Cake (V) | 15

Fresh Apricot Compte, Enrobed in Chocolate Ganache, Vanilla Ice Cream, Candied Almonds

### Classic Crème Brûlée (V)(GF) | 15

Cassis Blackberry Crumble, Blackberry Sorbet, with Notes of Citrus & Vanilla

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.

