

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 Leche De Tigre | 26

Coconut, Calamansi, Ginger, Jalapeno, Pickled Shallot

Belgioioso Burrata | 28

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

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

Sticky Toffee Pudding | 15

Muscovado Crumble, Bourbon Vanilla Ice Cream, Warm Toffee Sauce

Trio of Chocolate Mille-Feuille | 16

Caramelized Puff Pastry, Dark Chocolate Crèmeux, Milk Chocolate Mousse, Pailleté Feuilletine,
Amarena Ice Cream

Bacchus Tiramisu (V) | 14

Espresso, Amaretto, Tia Maria, Cocoa Espresso Beans, Amarena Cherry

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.

