

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, West Coast Oysters

Bacchus Two Tier Seafood Tower | 225

Poached Lobster, Albacore Tuna, Chilled Prawns & Cocktail Sauce, Poached Mussels Tartare, Marinated Baby Shrimp in Marie Rose Sauce, Oysters, Candied Salmon, Scallop Ceviche

APPETIZERS & SOUPS

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

Pumpkin Seed Macha | + *Hokkaido Scallop* 7

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

Marie Rose Sauce, Dill Aioli, Micro Greens

Grilled Albacore Tuna (GF)(DF) | 28

Avocado, Five Spice, Ginger & Shallot Vinaigrette

Burrata (V) | 30

Apple, Celery, Grape, Walnut, Grilled Focaccia

SALADS

Chopped Salad (V)(GF) | 27

Butternut Squash, Fennel, Orange, Tomato, Red Pepper, Cucumber, Pumpkin Seeds, Lemon Dressing
+ *Grilled Chicken Breast* 22 | + *Seared Salmon* 24

The Cobb Salad (GF) | 27

Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Creamy Danish Blue Dressing

Bacchus Caesar Salad | 24

Heart of Romaine, Organic Kale, Sourdough Croutons, Parmesan Crisp
+ *Grilled Chicken Breast* 22 | + *Seared Salmon* 24

LUNCH CLASSICS

Baja Fish Tacos (DF) | 25

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 (DF) | 27

Toasted Multi-Grain, Double-Smoked Bacon, Aioli, Butter Lettuce, Tomato, Pommes Frites
(*Substitute Mini Cobb Salad* +5)

Bacchus Burger | 29

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

THE MAIN EVENT

Wild BC Salmon (GF) | 48

Seafood Cassoulet, Broccolini, Dill
+Schrenckii Caviar (2g) | 15

Butternut Squash Ravioli (V) | 21 (3pcs) / 33 (5pcs)

Sage, Peas, Pumpkin Seed Pesto
+3 pcs Seared Hokkaido Scallops (GF) 21

Potato Gnocchi (V) | 35

Wild Mushroom, Parmesan
+Shaved Truffles MP | +3 pcs Sautéed Prawns (GF) 18

Prawn and Scallop Tagliarini (DF) | 45

Bouillabaisse, Blistered Cherry Tomato, Chili, Fresh Basil

Chicken Schnitzel | 40

Warm Potato Salad, Cucumber Salad, Cranberries, Lemon

Flat Iron Steak & Frites (6 oz.)(GF) | 55

Pommes Frites, Café de Paris Butter, Sauce Aux Poivre
+ Pan-Seared Foie Gras | 22

Braised Wagyu Beef Cheeks | 58

Roasted Root Vegetables, Pomme Puree, Bordeaux Jus

FROM OUR PIZZA OVEN

Margherita (V) | 25

Tomato,
Fresh Basil, Buffalo
Mozzarella

Funghi (V) | 27

Seasonal Mushrooms,
Goat Cheese,
Fresh Basil

Pepperoni | 27

Buffalo Mozzarella,
Pepperoni,
Parmigiano Reggiano

Rustica | 27

Wine Chorizo Sausage,
Buffalo Mozzarella,
Fresh Basil

+ Drizzle Hot Honey | 3

ENHANCEMENTS

Bacchus Truffle Pommes Frites, Chives,
Grana Padano, Truffle Aioli (V) (GF) | 16

Confit Garlic Cheese Bread (V) | 14

Spicy Roasted Brussel Sprouts Grated
Pecorino (V) | 15

Grilled Broccolini (VE) | 16

White Wine & Garlic Prawns (3pcs) | 18

Seared Scallops (3pcs) | 21

Creamy Garlic Mashed Potatoes(V)(GF) | 15

Warm Potatoes Salad (V) (GF) | 14

Sauteed Mushroom Medley (V) | 18

Chef | Kegan Yeo, Pastry Chef | Samson Fellows
(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free

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.