

# LOUNGE DINING MENU

AVAILABLE MARCH 16<sup>TH</sup> – MARCH 27<sup>TH</sup> | SERVED UNTIL 10:30PM

## TO SHARE

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Marinated Olives (V) Rosemary, Lemon, Roasted Garlic	8
Mediterranean Falafel (V) 3 pcs Hummus, Tabbouleh, Olive Oil	16
Truffle Pommes Frites (GF)	14
Chef's Meatballs Slow Braised Beef & Pork Meatballs, Rich Tomato Sauce, Pecorino Cheese	20

## SOUPS & SALADS

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Spiced Tomato Bisque (V)(GF) Sour Cream, Basil   + Mini Grilled Cheese Sandwich 6	17
Avocado & Shrimp Salad (GF) Marie Rose Sauce, Dill Aioli, Micro Greens	Small 23   Large 38
The Bacchus Cobb Salad (GF) Turkey, Crispy Prosciutto, Blue Cheese, Avocado, Egg, Tomatoes, Creamy Danish Blue Cheese Dressing	25
Bacchus Caesar Salad Heart of Romaine, Oven Dried Tomatoes, Sourdough Croutons, Parmesan   + Seared Cajun Chicken Breast +20	23

## BACCHUS CLASSIC

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The Bacchus Burger Alberta Beef, Double Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Onion, Pickle, Bacchus Sauce, House-Made Sesame Bun, Pommes Frites   Substitute mini cobb salad +5	28
Hand-Peeled Shrimp or Turkey Club Sandwich Toasted Multi-Grain, Double-Smoked Bacon, Aioli, Butter Lettuce, Tomato, Pommes Frites   Substitute Mini Cobb Salad +5	26

## MAINS

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Chicken Schnitzel Garlic Whipped Potatoes, Mushroom Sauce, Cucumber Salad, Cranberries, Lemon	40
Truffled Mushroom Risotto (V) Mushroom, Parmigiano-Reggiano, Herbs, White Wine Beurre Blanc	38
Maple Glazed BC Salmon (GF) Cauliflower Three-Ways, Bok Choy, Crispy Wonton, Wasabi Sauce	42
Grilled Cache Creek Beef Tenderloin (GF) Roasted Fingerling Potatoes, Broccolini, Red Wine Jus	65

## DESSERT

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Bacchus Tiramisu Infused with Espresso, Amaretto, Tia Maria, Cocoa Espresso Beans, Amarena Cherry	14
Sticky Toffee Pudding Muscovado Crumble, Bourbon Vanilla Ice Cream, Warm Toffee Sauce	15