

LOUNGE MENU

Vegetable Minestrone Cheese Straw, Padano Cheese	\$9
Bacchus Cobb Salad Grilled Chicken, Crisp Bacon, Cherry Tomatoes, Blue Cheese, Avocado, Egg, Crisp Romaine Hearts and Lemon Dressing	\$17
Romaine Lettuce Leaves With Grilled Chicken, Bacchus Caesar Vinaigrette	\$17
Bacchus Fish and Chip Battered Halibut, Pont Neuf Potatoes, Tartare Sauce	\$17
Hand Peeled Shrimp Club House French Fries	\$15
White Wine Steamed BC Mussels Shallots, Garlic, Parsley and Lemon	\$16
Rigatoni Pasta Smoked Chicken, Yellow Foot Chanterelles, Chive Cream	\$15
Slow Braised Short Rib of Alberta Beef Potato Purée, Golden Carrots	\$18
Shoulder of Lamb Shepherds Pie Pot Truffle Potato Purée, Root Vegetables	\$18
Ground Sirloin Burger Bacon, Aged, Cheddar, French Fries and House Chipotle Ketchup Add on: Woodland Mushrooms Caramelized Onions	\$16 Add\$4 Add\$4

BACCHUS THIN-CRUST PIZZAS

Pizza Funghi with Shitake, Button & Oyster Mushrooms Caramelized Onion and Goat's Cheese	\$15
Pizza Bacchus House Smoked Salmon, Capers, Red Onion and Goat's Cheese	\$15
Pizza Rustica Tomato Sauce, Fresh Basil, Chorizo Sausage and Mozzarella	\$15

SHARING PLATES

Mediterranean Style Marinated Olives Baby Bocconcini and House Cured Tomatoes	\$14
Bacchus Frites Padano Cheese, Truffle Aioli	\$10
Traditional Ten Piece Prawn Cocktail Cocktail Sauce	\$19
Fresh and Smoked Salmon Rillettes Pickled Cucumber, Toasted Crostini	\$12
Chicken Liver and Foie Gras Parfait Toasted Pecan Fruit Bread, House Fruit Chutney	\$14
Baked St George Goat Cheese with Prosciutto Red Onion Marmalade, Warm Baguette	\$14

APPETIZER PLATTERS

Onion Pakoras	
Tandoori Chicken Skewers	
Shrimp and Scallop Brochettes	
Pheasant and Chestnut Sausage Rolls	
Croquettes of Mushroom and Truffle Risotto	
Full Platter (2 pieces per Item)	\$30
Half Platter (1 piece per Item)	\$18

Our menu is available Sunday to Wednesday until 11 pm
Thursday, Friday & Saturday until Midnight