

L U N C H M E N U

S O U P S & A P P E T I Z E R S

Daily Market Soup <i>selected garnish</i>	\$8.50	Baby Arugula & Watercress Salad <i>watermelon, feta cheese, lemon dressing</i>	\$ 10.00
Vegetable Minestrone <i>padano cheese and olive palmiers</i>	\$10.50	Roasted Beet Salad with Candied Pecans <i>crisp apple, garden leaves, apple cider dressing</i>	\$7.00
Smoked Salmon Flat Bread <i>Spanish red onion, caper berries, goat cheese</i>	\$14.00	Avocado and Hand Peeled Shrimp Salad <i>blush aioli</i>	\$11.00
Crisp Hearts of Romaine Salad <i>caesar vinaigrette, shaved padano cheese</i>	\$10.00	Duck Liver and Cognac Parfait <i>Okanagan fruit chutney, toasted brioche, crisp sage</i>	\$12.00

E N T R É E S A L A D S

Bacchus Cobb Salad <i>grilled breast of chicken, crisp bacon, cherry tomato, blue cheese ripe avocado, egg, iceberg, romaine lettuce, lemon dressing</i>	\$18.00
Bacchus Chopped Salad, English Mustard Dressing <i>feta, tomato, cucumber, golden beets, artichoke, shaved fennel, green onion, roasted corn, toasted seeds (Add a breast of chicken or four grilled tiger prawns \$6.00)</i>	\$17.00
Bacchus Caesar Salad <i>with a breast of chicken or four grilled tiger prawns</i>	\$18.00
West Coast Seafood Salad <i>dungeness crab, tiger prawns, mussels, hand peeled shrimp, tuna, ruby grapefruit dressing</i>	\$20.00
Grilled Albacore Tuna ðNiçoiseð <i>nugget potatoes, butter lettuce, cured tomatoes, quail eggs, Kalamata olives, fine beans</i>	\$16.00

S A N D W I C H E S & P I Z Z A

Pizzaø <i>Bacchus, Fungi or Rustica</i>	\$18.00
Bacchus Grilled Sirloin Burger <i>Canadian strip bacon, aged cheddar, fresh tomato compote, hand cut potato fries</i>	\$17.00
Hand Peeled Shrimp Clubhouse <i>toasted multi-grain, dill aioli, strip bacon, french fries</i>	\$19.00
Toasted Ciabatta with Grilled Breast of Chicken <i>avocado, prosciutto, vine tomatoes, Swiss cheese</i>	\$17.00

E N T R É E S

Spaghettoni Pasta <i>tiger prawns, saffron fennel, cured tomato, arugula, basil pesto</i>	\$18.00
Garganelli Pasta <i>smoked chicken, woodland mushrooms, soft herb velouté</i>	\$16.00
Filet of Queen Charlotte Halibut <i>fricassee of fennel, artichoke and cured tomatoes, sauce vierge</i>	\$25.00
Pan Seared British Columbia Wild Salmon <i>roasted corn & green onion potato cake, corn & chorizo nage</i>	\$22.00
Pacific West Coast Seafood Bouillabaisse <i>halibut, salmon, Manila clams, mussels, tiger prawns, saffron aioli</i>	\$20.00
Crisp Confit of Fraser Valley Muscovy Duck <i>apple & watercress salad, warm fingerling potatoes, hazelnut dressing</i>	\$19.00
Rosemary Roasted Breast of Grain Fed Chicken with Preserved Lemon <i>risotto of soft herbs & meyer lemon, rapini, green asparagus, lemon verbena sauce</i>	\$20.00
Slow Braised Shank of Lamb <i>potato gnocchi, summer vegetables, minted braising jus</i>	\$18.00
Steak ðFritesð <i>grilled 7oz New York steak, parmesan frites, béarnaise</i>	\$23.00

Please do not hesitate to specify special dietary requirements.

We respectfully ask you to silence your cellular phones in the dining room.

