

## 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	Roasted Beet and Goat Cheese Salad <i>seasonal leaves, crisp apple, walnut &amp; cider dressing</i>	\$11.00
Vegetable Minestrone <i>padano cheese &amp; olive palmiers</i>	\$10.50	Avocado and Hand Peeled Shrimp Salad <i>blush aioli, fine herb salad</i>	\$12.00
Traditional Iceberg Wedge Salad <i>blue cheese dressing, crisp bacon, fine croutons</i>	\$10.00	Applewood Smoked Salmon <i>light rye gremolata, horseradish cream</i>	\$12.00
Crisp Hearts of Romaine Salad <i>caesar vinaigrette, shaved padano cheese</i>	\$10.00	Chicken Liver and Cognac Parfait <i>fig chutney, toasted brioche</i>	\$12.00
Croquettes of Saffron Risotto <i>saffron aioli</i>	\$10.50	Piquant Sautéed Tiger Prawns (6pc) <i>spiced chimichurri sauce, chorizo</i>	\$14.00

### E N T R É E S A L A D S

Bacchus Chopped Salad, English Mustard Dressing <i>feta, tomato, cucumber, golden beets, artichoke, shaved fennel, pomegranate, toasted seeds</i> (Add a breast of chicken or four grilled tiger prawns \$6.00)	\$17.00
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 Caesar Salad <i>with a breast of chicken or four grilled tiger prawns</i>	\$18.00
West Coast Seafood Salad <i>tiger prawns, mussels, hand peeled shrimp, tuna, ruby grapefruit dressing</i>	\$19.00

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

Pizzas <i>Bacchus, Funghi or Rustica</i>	\$18.00
Grilled "AAA" 8oz Sirloin Burger <i>red onion marmalade, 3 year old aged white cheddar, parmesan and truffle aioli</i>	\$17.00
Toasted Ciabatta with Grilled Breast of Chicken <i>avocado, prosciutto, vine tomatoes, Swiss cheese</i>	\$17.00
Hand Peeled Shrimp Clubhouse <i>toasted multi-grain, dill aioli, strip bacon, french fries</i>	\$19.00

### E N T R É E S

Garganelli Pasta <i>smoked breast of chicken, oyster mushrooms, tarragon cream</i>	\$17.00
Spaghettini Pasta <i>tiger prawns, saffron fennel, cured tomato, arugula, basil pesto</i>	\$18.00
Sautéed Tiger Prawns <i>woodland mushroom and soft herb risotto</i>	\$22.00
Pan Seared British Columbia Wild Salmon <i>butternut squash, rainbow chard, citrus salsa verde</i>	\$23.00
Filet of Haida Gwaii Halibut <i>roasted cauliflower, nugget potatoes, golden beets, ginger &amp; lemongrass velouté</i>	\$25.00
Crisp Confit of Fraser Valley Muscovy Duck <i>braised winter greens, puy lentil and red wine jus</i>	\$19.00
Pan Roasted Breast of Free Run Chicken <i>dauphinoise potatoes, root vegetables, simple pan juices</i>	\$22.00
Slow Braised Alberta Beef Short Ribs <i>chive whipped potatoes, cabernet jus, padano cheese</i>	\$24.00

Please do not hesitate to specify special dietary requirements.

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

