LUNCH AT BACCHUS

Creamy Tomato Soup (V)
basil pistou, confit garlic, sourdough crouton

Vegetable Minestrone (V)
parmigiano-reggiano, olive palmiers

Panzanella Salad (V)
gem tomato, cucumber, red onion, fior di latte, confit peppers, dehydrated kalamata olives (as main)

Salmon & Dungeness Crab Cake
safron lemon aioli, fennel radish salad

Avocado & Shrimp Salad (G)
mari rose sauce, micro greens

Rosemary Scented Foie Gras Torchon with Kalamata Fig Marmalade
crafted brioche, gem tomato, dehydrated strawberries, candled almonds, verjus

ENTRÉES

Pan Roasted Pacific Rockfish (G)
basil risotto, asparagus, baby yellow squash

Crispy Skin BC Steelhead Salmon Escabeche
orzo, wine cured chorizo, wilted fennel, saffron cream

Roasted Chicken Stuffed with Pea & Ricotta (G)
pomme purée, confit campari tomato, wilted pea shoots, caramelized shallot

Twice Cooked Veal Breast
gnocchi romana, charred broccolini, salsa rossa

7 oz Alberta “AAA” Striploin (G)
pomme pont neuf, braised pearl onion, french beans, sauce béarnaise, natural jus

Linguini Vongole with Sauteed Tiger Prawns
white wine, garlic, serrano chilies, italian parsley

Grilled Alberta “AAA” 8 oz Sirloin Burger
red onion marmalade, 3-year-old aged white cheddar, parmesan & truffle aioli
choice of kennebec fries, mini cob or caesar salad

Spaghettini with Spring Asparagus & Hand-Crafted Ricotta (V)
shiitake, mint, green chilies, garlic, parmesan

Potato Flour Crusted Tofu with Charred Chickpea & Scallion (V)
asparagus, broccolini, confit gem tomatoes, maitake mushrooms, roasted vegetable jus

BACCHUS CLASSICS

Bacchus Cobb Salad (G)
roast chicken breast, hearts of romaine, crisp iceberg, crispy prosciutto, crumbled Danish bleu cheese, ripe avocado, cherry tomato, egg, lemon olive oil

Wedgewood Chopped Salad with Haida Gwaii Halibut (G)
baby kale, endive, cucumber, mint, feta, dates, toasted walnuts, pita crouton

Crisp Hearts of Romaine Salad
bacchus caesar dressing, sourdough croutons

add thyme roasted farmcrest chicken breast +10
add roasted BC salmon +12
add butter poached white shrimp +14

Hand Peeled Shrimp or Chicken Clubhouse
toasted multi-grain, fennel mayonnaise, crisp bacon, lettuce, tomato
choice of kennebec fries, mini cob or caesar salad

Pizza Rustica
tomato sauce, fresh basil, chorizo sausage, mozzarella

Pizza Funghi
shiitake, button & oyster mushrooms, caramelized onion, goat cheese

Please do not hesitate to specify special dietary requirements.  (V) Vegetarian  (G) Gluten-Free
We respectfully ask you to silence your cellular phones in the dining room.