

LUNCH AT BACCHUS

T O B E G I N

Caramelized White Onion Soup focaccia croutons	11
Winter Vegetable Minestrone (V) parmigiano-reggiano, olive palmiers	12
Marinated Beetroot & Greek Yoghurt Salad pumpkin seeds, baby kale	18
Saffron Salmon & Dungeness Crab Cake saffron lemon aioli, fennel radish salad	19
Spicy Shrimp, Avocado & Mango Stack (G) chipotle aioli, baby greens	18 (as main) 25
Foie Gras & Duck Rilette Terrine apple two ways, black pepper gastrique	22

E N T R É E S

Pan Roasted Pacific Rockfish (G) lemon risotto, braised leeks, dehydrated kalamata olives	30
Crispy Skin BC Steelhead Salmon domenica fiore olive oil roasted potatoes, sautéed oyster mushrooms & leeks, garlic nage	32
Coq au Vin & Pumpkin Gnocchi cremini mushrooms, charred cipollini, double smoked bacon, brussel sprouts, red wine reduction	29
Milk Braised Veal Breast (G) soft polenta, charred broccolini, heirloom carrots	34
7oz Alberta "AAA" Striploin (G) whipped potatoes, root vegetables, red wine reduction, horseradish cream	32
Tagliatelle with Braised Lamb Ragoût arugula, shaved parmesan cheese	29
Grilled Alberta 8oz Burger with Red Onion Marmalade 3 year old aged white cheddar, parmesan, truffle aioli <i>choice of kennebec fries, mini cobb or caesar salad</i>	18
Ancho Chile Vegetarian "Carbonara" Spaghettini (V) garlic, brussels sprouts, king oyster mushrooms	25

B A C C H U S C L A S S I C S

The 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	19	Hand Peeled Shrimp or Chicken Clubhouse toasted multi-grain, fennel mayonnaise, crisp bacon, lettuce, tomato <i>choice of kennebec fries, mini cobb or caesar salad</i>	19
Chopped Salad with Haida Gwaii Halibut (G) baby kale, endives, macerated raisins, cauliflower, celery hearts, pumpkin seeds, crispy parsnip	36	Pizza Rustica tomato sauce, fresh basil, chorizo sausage, mozzarella	19
Crisp Hearts of Romaine Salad bacchus caesar dressing, sour dough croutons	18	Pizza Funghi shiitake, button & oyster mushrooms, caramelized onion, goat cheese	19
add thyme roasted farmcrest chicken breast	+10		
add roasted BC salmon	+12		
add butter poached white shrimp	+14		

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.

