

## LUNCH MENU

### APPETIZERS

Vegetable Minestrone <i>padano cheese and olive palmiers</i>	\$10.50	Avocado and Hand Peeled Shrimp Salad <i>blush aioli, fine herb salad</i>	\$12.00
Crisp Hearts of Romaine Salad <i>padano cheese, ciabatta crouton, caesar dressing</i>	\$12.00	Chicken Liver and Cognac Parfait <i>fig chutney, toasted brioche</i>	\$12.00
Organic Ruskin Greens and Kale Salad <i>gala apple, walnut and apple cider dressing</i>	\$12.00	Vine Ripened Tomatoes and Mozzafina <i>eggplant and modena balsamic compote, fresh basil</i>	\$12.00

### ENTRÉE SALADS

Bacchus Cobb Salad <i>grilled chicken breast, hearts of romaine, crisp iceberg, cherry tomato, bacon, crumbled blue cheese, ripe avocado, egg, lemon dressing</i>	\$18.00
Wedgewood Chopped Salad, English Mustard Dressing <i>feta, tomato, cucumber, golden beets, artichoke, shaved fennel, watermelon, toasted seeds served with New Season Haida Gwaii Halibut</i>	\$15.00
Grilled Lemon & Rosemary Chicken Breast Rocket Salad <i>arugula, straw potatoes, lavender honey dressing</i>	\$25.00
West Coast Seafood Salad <i>tiger prawns, hand peeled shrimp, albacore tuna, mussels, ruby grapefruit dressing</i>	\$18.00
Confit Pacific Albacore Tuna Salad <i>soba noodles, cucumber, bok choy, cilantro, baked lime and paprika aioli</i>	\$19.00

### SANDWICHES & PIZZA

Pizza Bacchus, Pizza Fungi or Pizza Rustica	\$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, served with salad or fries</i>	\$17.00
Hand Peeled Shrimp Clubhouse <i>toasted multi-grain, dill aioli, strip bacon, french fries</i>	\$19.00

### ENTRÉES

Spaghettini Pasta with Free Run Chicken <i>artichoke, prosciutto, pine nuts, basil pesto</i>	\$18.00
Pappardelle Pasta with Slow Braised Shortribs <i>oyster mushrooms, organic kale, padano cheese</i>	\$18.00
Sautéed White Tiger Prawns and Alaskan Scallops <i>sweet pea, arugula and preserved lemon risotto</i>	\$22.00
Roasted Breast of Farmcrest Chicken with Lemon & Rosemary <i>spring vegetables, fingerling potatoes, butter lettuce, pan juices</i>	\$22.00
Pan Seared British Columbia Wild Salmon <i>toasted quinoa, English cucumber, salsa verde</i>	\$23.00
Filet of New Season Haida Gwaii Halibut <i>Fennel, artichoke, cured tomato, sauce vierge</i>	\$25.00
5 oz Alberta Beef Filet Mignon <i>gratin potatoes, sauté spinach, crisp onions, peppercorn jus</i>	\$25.00

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Please do not hesitate to specify special dietary requirements.  
We respectfully ask you to silence your cellular phones in the dining room.

