

TIARA TIARA LUNCH MENU

EXECUTIVE CHEF • RANDY DUPUIS
'Using the finest local and regional ingredients'

BACCHUS APPETIZER

Soup of the Day	\$7.00
Clam and Smoked Corn Chowder Cheddar Biscuits.....	\$10.00
Steamed Mussels Coconut and Green Curry Sauce	\$14.00
Salad of Butter Lettuces Mango Vinaigrette, Toasted Almonds, Plantain Chip	\$12.00
Add Chicken.....	\$8.00
Romaine Salad Double Smoked Bacon, Herb Croutons, Parmesan, Sweet Garlic Dressing	\$12.00
Add Chicken.....	\$8.00
Firecracker Calamari Garlic Buttermilk, Dill Dip	\$9.00
International Flat Breads Naan, Papadum, Pita with Dips	\$8.00

SANDWICHES

Root Beer BBQ Glazed Beef Brisket Rosemary Onion Crisps, Sweet Pepper Mascarpone on Ciabatta	\$16.00
Balsamic Charred Vegetables Fresh Mozzarella, Basil Pesto on Ciabatta.....	\$14.00
Herb Grilled Chicken Breast Pinques Proscuitto, Grilled Red Pepper, Arugula, Sundried Tomato Mayonnaise on Foccacia	\$19.00
8 oz Lean Hamburger Lettuce Tomato Onion and Dill Pickle on a Kaiser	\$15.00
Add Bacon, Mushrooms, Brie	\$2.00 each
Firecracker Calamari Bibb Lettuce, Vine Ripen Tomato, Garlic Buttermilk and Dill Dressing in a Wrap	\$16.00
Sandwiches served with Fries and Salad	

BACCHUS ENTRÉE

Shrimp Pad Thai Rice Noodles, Egg, Tofu with Crushed Peanuts, Cilantro.....	\$20.00
New York Striploin Foie Gras Butter, Onion Fried Potatoes, Pesto Grilled Vegetables	\$27.00
Battered Atlantic Haddock Salt and Pepper Chips, Bacchus Tatar Sauce, Cole Slaw	\$20.00
Maple Dijon Chicken Breast Pesto Grilled Vegetables, Onion Fried Potatoes	\$22.00

LITTLE BITES

Sweet Potato Fries with Garlic Parmesan Dip.....	\$9.00
Foie Gras Poutine with Triple Cream Brie	\$12.00
Sweet Potato Poutine with Bocconcini and Truffle Jus	\$13.00
Buttermilk and Smoked Paprika Onion Rings with Truffle Mayonnaise	\$8.00
French Fries with Sundried Tomato Mayonnaise	\$7.00

Children's Menu (12 and under)

Chicken Fingers with French Fries and Baby Greens	\$8.00
Fish and Chips with French Fries, Salad and Tartar Sauce	\$8.00