

Bacchus House Wine, Bar & Bistro

Best Prime Rib in Town!

USDA Certified Angus Beef

Aged, Prime Rib

Our Bacchus House Holiday Prime Rib is available in either a half or whole rib and is delicious and most tender!

Slow roasted for 12 full hours in a dry rub of Special Herbs. Bacchus House Prime Rib will be cooked medium rare to medium unless specified



Average 14 - 16 lbs (pre cooked weight) **\$195** whole

16 - 20 portions per rib

Average 7 - 8 lbs (pre cooked weight) **\$99** half

8 - 10 portions per rib

Appetizers

Grilled Crab Cakes (1 Dz) \$29

with Chipotle Cilantro Aioli

Classic Shrimp Cocktail Tray(2 Dz) \$42

Lemon & Zesty Cocktail Sauce

Sides (Serves 4)

Smoked Shaved Fennel & Leek

Potato Gratin \$20

Bacchus Mac & Cheese \$18

Gourmet Cheese Sauce, Toasted Bread Crumbs

Creamy Horseradish Sauce (1QT) \$8

Ruby Port Au Jus (1QT) \$8

Soups & Salads (Serves 4)

Pumpkin Curry Soup (1 Qt) \$21

Cream of Mushroom Soup (1 Qt) \$24

Wild Mushrooms and Cream

Bacchus House Salad \$18

Classic Caesar Salad \$18

Save Room for Homemade Dessert!

(Serves 8-12)

Warm Cinnamon Caramel Bread Pudding \$30

with Vanilla Bean Ice Cream (½ sheet)

Pumpkin Cheesecake (9") \$30

Frangellico Mousse \$25

with Fresh Whipped Cream

Pair your dinner with Wine
from our extensive menu!
15% off all bottles when
you pick up your order!

Christmas orders must be placed by

Saturday 12/20 at 3 pm

*For pick up by appointment **ONLY**

Wednesday, December 24 by 3pm



(916) 984-7500

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