

## Small Plates

<b>Artisan Fromage Platter</b> <b>Three Cheese</b> 16 <i>Seasonal Fruit, Assortment Roasted Nuts, Crostinis</i>	<b>Grilled Wild Boar Sausage</b> 12 <i>Wild Huckleberry Compote, Organic Micro Greens</i>	<b>Steamed Manilla Clams</b> 13 <i>Fresh Garlic, Capers, Tomato, Butter &amp; White Wine Broth</i>
<b>Calamari &amp; Fried Lemon</b> 13 <i>Fresh Ginger Cilantro &amp; Spicy Aioli for dipping</i>	<b>Shrimp Stuffed Portobello</b> 11 <i>Sautéed Rock Shrimp, Organic Spinach, Fresh Wild Mushrooms Light Garlic Cream Sauce</i>	<b>Bacchus Style</b> <b>Thin Crust Flatbread</b> 14 <i>House-made Pesto, Sautéed Shrimp, Organic Spinach, Fresh Wild Mushrooms, Light Garlic Cream Sauce, Sun Dried Tomatoes</i>
<b>Niman Ranch Crispy</b> 14 <b>Pork Belly Cider Glazed</b> <i>Slow Roasted in Oven, Fresh Garlic, Leeks, Ginger Pan Roasted to Crispness, Red Wine Jus</i>	<b>Grilled Crab Cakes</b> 13 <i>Dungeness Crab, Mixed Greens, Spicy Aioli, Organic Micro Greens</i>	<b>Fresh Ahi Tuna Platter</b> 16 <i>Seared Rare, Asian Rice Noodles, Fresh Ginger Sesame Dipping Sauce, Sliced Avocado Organic Micro Greens</i>

## Signature Entrées

<b>Bacchus Signature Fall Risotto</b> 19 <i>Sautéed Seasonal Vegetables, Shaved Grana Padano, Intensity Micro Greens</i>  <i>Add Grilled Chicken</i> 6 <i>Add Grilled Prawns</i> 7	<b>Bacchus Style Spice Rubbed</b> <b>Pork Tenderloin</b> 27 <i>Sautéed Rock Shrimp, Organic Spinach, Wild Mushrooms, Garlic Crème, Potato Purée, Oven Roasted Brussel Sprouts, Smoked Applewood Bacon, Shallot, Pan Jus</i>
<b>Pappardelle Pasta &amp; Fresh Salmon</b> 21 <i>Fresh Organic Spinach, Leeks, Caper, Shallots, Fresh Tomato, Meyer Lemon Beurre Blanc Organic Micro Greens</i>	<b>Pan Roasted Fresh Halibut</b> 31 <i>Wild Rice Medley, Steamed Asparagus, Meyer Lemon Beurre Blanc Sauce</i>
<b>Pan Roasted Chicken Breast</b> 21 <i>Potato Purée, Seasonal Vegetable, Oven Roasted Brussel Sprouts, Smoked Applewood Bacon, Shallot, Hazelnut Brandy Cream Sauce</i>	<b>Grilled Niman Ranch</b> <b>New York Strip Loin* (12 oz)</b> 31 <i>Potato Purée, Steamed Local Asparagus, Roasted Garlic Compound Butter</i>
<b>Red Wine Braised Short Ribs</b> 24 <i>Off the Bone Tender, Potato Purée, Sautéed Fresh Wild Mushrooms, Sweet Peas, Red Wine Pan Jus</i>	<b>Bacchus House</b> <b>Signature Prime Rib*</b> 30 <i>Slow Roasted to Perfection, Potato Purée, Seasonal Vegetable, Ruby Port Au Jus, Horseradish Sauce</i>
<b>Fresh Day Boat Scallops</b> 27 <i>Pan Seared, Served on a Bed of Our Signature Fall Risotto, Meyer Lemon Beurre Blanc, Organic Micro Greens</i>	<b>Oven Roasted Rack of Lamb</b> 38 <i>Seasoned Bread Crumbs, Pomegranate Mint Jus, Roasted Rosemary Garlic Baby Potatoes, Oven Roasted Brussel Sprouts, Smoked Applewood Bacon, Shallot</i>

## SIDES

**Crispy Brussel Sprouts** 6  
*Applewood Bacon, Shallot,  
Shaved Grana Padano Cheese*

**Sweet Potato Fries** 6  
*Spicy Aioli Dipping Sauce*