



Thanksgiving To-Go Menu

BACCHUS HOUSE PRIME RIB

USDA Choice Certified Angus Beef

Aged Prime Rib, Slow roasted for 12 full hours
in a dry rub of Special Bacchus House Herbs
Served with Creamy Horseradish Sauce,
Ruby Port Au Jus

This slow cooked Holiday Prime rib
is EXTREMELY delectable and tender!

Cooked medium rare to medium unless specified

Average 14 - 16 lbs (pre cooked weight)

16 -20 portions per rib

\$225

½ Prime Rib Order \$120

TRADITIONAL ROASTED BONELESS SLICED TURKEY BREAST

Savory Cornbread Stuffing
Celery, Onions, Turkey Stock

Creamy Mashed Potatoes

Butter, Cream, Russet Potatoes

Roasted Brussel Sprouts with Shallots &
Applewood Smoked Bacon

Homemade Roasted Turkey Pan Gravy

Made with Turkey Pan Drippings

House Made Fresh Cranberry Sauce &

Fresh Baked Soft Rolls

(8 oz. Per person-Serves 4)

\$125

APPETIZERS (Serves 4-6)

Grilled Crab Cakes (4ea) \$22

with Spicy Aioli

Classic Shrimp Cocktail Tray(1 Dz) \$22

Lemon & Zesty Cocktail Sauce

Pumpkin Hummus with Grilled Pita Chips \$13

Grilled Wagyu Beef Skewers, Chili Lime Glaze (12ea) \$30

DELICIOUS SIDES (Serves 4)

Smoked Shaved Fennel & Leek Potato Gratin \$20

Bacchus Mac & Cheese \$18

Gourmet Cheese Sauce, Toasted Bread Crumbs

Homemade Roasted Turkey Gravy (1 Pint) \$10

Housemade Cranberry Sauce (1 Pint) \$10

SOUPS & SALADS (Serves 4-6)

Split Pea with Smoked Ham (1 Qt) \$28

Cream of Wild Mushroom (1 Qt) \$30

Bacchus House Salad \$18

Classic Caesar Salad \$18

SAVE ROOM FOR HOMEMADE DESSERT! (Serves 8-12)

Bacchus Signature Warm Salted Carmel Bread Pudding \$45

Vanilla Bean Ice Cream, Fleur de Sel

Pumpkin Cheesecake \$45

Traditional Apple Pie \$30

THANKSGIVING ORDERS Must be placed by FRIDAY 11/17 at 3 p.m.

Thanksgiving orders are to be picked up by Appointment Wednesday, November 22nd by 3 p.m.

1004 East Bidwell Street Suite 100

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916-984-7500

www.BacchusHouseBistro.com