



Christmas 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

NIMAN RANCH ORGANIC HONEY GLAZED HAM

All Natural, Oven Roasted
Boneless Honey Glazed Ham;
Served with Potato Puree,
Roasted Brussels Sprouts with
Smoked Bacon & Shallot

(Serves 4-12)

Average weight 6 lbs

\$125

½ Ham Order \$70

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

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

Key Lime Pie, Graham Cracker Crust, Whipped Cream \$45

CHRISTMAS ORDERS: Must be placed by SUNDAY 12/16 at 3 p.m.

Christmas orders are to be picked up by Appointment MONDAY December 24th by 1 p.m.

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916-984-7500

www.BacchusHouseBistro.com