

BACCHUS HOUSE

DINNER MENU

Starters

Chef's Daily Special Soup	A.Q.
Mesclun Greens House Salad	7
<i>Farm Fresh Greens, Smoked Applewood Bacon, Blue Cheese Crumbles, Pickled Onions, Pomegranate Vinaigrette</i>	
Fuji Apple, White Cheddar, Romaine, & Butter Lettuce	7
<i>Sun Dried Cranberries, Toasted Pecans, Honey Mustard Vinaigrette</i>	
Add Grilled Chicken to any Salad	6
Add Grilled Prawns to any Salad	7

Small Plates

Artisan Fromage Plater		Grilled Wild Boar Sausage	12	Grilled Crab Cakes	13
Three Cheese	16	<i>Wild Huckleberry Compote, Organic Micro Greens</i>		<i>Dungeness Crab, Mixed Greens, Spicy Aioli, Organic Micro Greens</i>	
<i>Seasonal Fruit, Assortment Roasted Nuts, Crostinis</i>		Shrimp Stuffed Portobello	12	Bacchus Style	
Calamari & Fried Lemon	13	<i>Sautéed Rock Shrimp, Organic Spinach, Fresh Wild Mushrooms, Light Garlic Cream Sauce</i>		Thin Crust Flatbread	14
<i>Fresh Ginger Cilantro & Spicy Aioli for dipping</i>				<i>House-made Pesto, Sautéed Shrimp, Organic Spinach, Fresh Wild Mushrooms, Light Garlic Cream Sauce, Sun Dried Tomatoes</i>	

Signature Entrées

Bacchus Signature Risotto	23	Bacchus House Signature	32
<i>Sautéed Seasonal Vegetables, Shaved Grana Padano, Intensity Micro Greens</i>		Prime Rib*	
<i>Add Grilled Chicken</i>	6	<i>Slow Roasted to Perfection, Potato Purée, Seasonal Vegetable, Ruby Port Au Jus, Horseradish Sauce</i>	
<i>Add Grilled Prawns</i>	7	Red Wine Braised Short Ribs	26
Pappardelle Pasta & Fresh Salmon	24	<i>Off the Bone Tender, Potato Purée, Sautéed Fresh Wild Mushrooms, Sweet Peas, Red Wine Pan Jus</i>	
<i>Fresh Organic Spinach, Leeks, Caper, Shallots, Fresh Tomato, Meyer Lemon Beurre Blanc, Organic Micro Greens</i>		Grilled Niman Ranch	
Pan Roasted Fresh Halibut	34	New York Strip Loin* (12 oz)	34
<i>Wild Rice Medley, Steamed Asparagus, Meyer Lemon Beurre Blanc Sauce</i>		<i>Potato Purée, Steamed Local Asparagus, Roasted Garlic Compound Butter</i>	
Fresh Day Boat Scallops	29	Pan Roasted Chicken Breast	23
<i>Pan Seared, Served on a Bed of Our Signature Fall Risotto, Meyer Lemon Beurre Blanc, Organic Micro Greens</i>		<i>Potato Purée, Seasonal Vegetable, Oven Roasted Brussel Sprouts, Smoked Applewood Bacon, Shallot, Hazelnut Brandy Cream Sauce</i>	
Oven Roasted Rack of Lamb	39		
<i>Seasoned Bread Crumbs, Pomegranate Mint Jus, Roasted Rosemary Garlic Baby Potatoes, Shallot, Oven Roasted Brussel Sprouts, Smoked Applewood Bacon</i>			

SIDES

Sweet Potato Fries	7
<i>Spicy Aioli Dipping Sauce</i>	
Crispy Brussel Sprouts	7
<i>Applewood Bacon, Shallot, Shaved Grana Padano Cheese</i>	

Desserts

Bacchus Signature Warm Salted Carmel Bread Pudding	9
<i>Vanilla Bean Ice Cream, Fleur de Sel</i>	
Assorted House Made Ice Creams & Gelato	8
<i>Choice of Vanilla Bean, Chocolate or Salted Carmel</i>	
Bacchus House "Chocolate Bar"	9
<i>Valrhona Chocolate, Fresh Raspberry Coulis, Maldon Sea Salt Flakes</i>	

*Hamburgers/Steak are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.