

# BACCHUS HOUSE

## LUNCH MENU

### Starters

**Chef's Daily Special Soup** **A.Q.**  
**Classic Caesar Salad** **8**

*Fresh Romaine Lettuce, House Caesar Dressing, Sourdough Croutons, Grana Padano Cheese*

**Mesclun Greens House Salad** **8**

*Farm Fresh Greens, Smoked Applewood Bacon, Blue Cheese Crumbles, Pickled Onions, Pomegranate Vinaigrette*

**Fuji Apple, White Cheddar, Romaine, & Butter Lettuce** **8**

*Sun Dried Cranberries, Toasted Pecans, Honey Mustard Vinaigrette*

**Add Grilled Chicken to any Salad** **6**

**Add Grilled Prawns to any Salad** **8**

### Small Plates

<b>Artisan Fromage Platter</b> <b>21</b> <i>Seasonal Fruit, Assortment Roasted Nuts, Crostinis</i>	<b>Bacchus Chicken Lettuce Wraps</b> <b>16</b> <i>Fresh Cilantro, Sesame-Ginger, Roasted Peanut Sauce</i>	<b>Grilled Crab Cakes</b> <b>18</b> <i>Dungeness Crab, Mixed Greens, Spicy Aioli, Organic Micro Greens</i>
<b>Calamari &amp; Fried Lemon</b> <b>16</b> <i>Fresh Ginger Cilantro &amp; Spicy Aioli for dipping</i>	<b>Mac n Cheese</b> <b>16</b> <i>Parmesan Bread Crumbs, Chives</i>	<b>Grilled Chicken &amp; Pesto Ranch Flatbread</b> <b>16</b> <i>House made pesto, Mushrooms Shallot, Parmesan Cheese</i>
<b>Sweet Potato Fries</b> <b>9</b> <i>Spicy Aioli Dipping Sauce</i>	<b>Crispy Brussel Sprouts</b> <b>12</b> <i>Smoked Applewood Bacon, Shallot, Shaved Grana Padano Cheese</i>	<b>Deviled Eggs</b> <b>14</b> <i>Smoked Bacon, Chives</i>

### Entrée Salads

<b>Folsom Wedge Salad</b> <b>17</b> <i>Crisp Iceberg Lettuce, Cherry Tomatoes, Bleu Cheese Crumbles, Smoked Bacon, Shaved Radish, Creamy Bleu Cheese Dressing</i>	<b>Classic Caesar Salad</b> <b>18</b> <i>Fresh Romaine Lettuce, House Caesar Dressing, Sourdough Croutons, Grana Padano Cheese</i> <b>Add Grilled Chicken</b> <b>6</b> <b>Add Grilled Gulf Prawns</b> <b>8</b>
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### Signature Entrées

<b>Bacchus Burger*</b> <b>19</b> <i>Ground Wagyu Beef, Brioche Bun, Spicy Aioli, Aged White Cheddar Served with French Fries</i> <b>Add Crispy Smoked Bacon</b> <b>2</b>	<b>Prime Rib French Dip</b> <b>22</b> <i>Slow Roasted, Grilled Caramelized Onions, Sautéed Mushrooms, Aged White Cheddar, Zesty Horseradish Sauce, Ruby Port Au Jus for dipping Served with French Fries</i>
<b>Bacchus Signature Risotto</b> <b>23</b> <i>Sautéed Seasonal Vegetables, Shaved Grana Padano, Intensity Micro Greens</i> <b>Add Grilled Chicken</b> <b>6</b> <b>Add Grilled Prawns</b> <b>8</b>	<b>Bacchus Baby Back Ribs</b> <b>24</b> <i>Slow Roasted, House made BBQ, FF's</i>
<b>Pappardelle Pasta &amp; Fresh Salmon</b> <b>23</b> <i>Fresh Organic Spinach, Leeks, Caper, Shallots, Fresh Tomato, Meyer Lemon Beurre Blanc Organic Micro Greens</i>	<b>Whiskey Peppercorn Chicken Pasta</b> <b>23</b> <i>Pasta w Grilled Chicken, Sautéed Mushroom, Onion &amp; Peppers, Grana Padano Cheese</i>
<b>Bacchus House Signature Prime Rib*</b> <b>31</b> <i>Slow Roasted to Perfection, Potato Purée, Seasonal Vegetable, Ruby Port Au Jus, Horseradish Sauce</i>	<b>Roasted King Salmon</b> <b>26</b> <i>Potato Purée, Sautéed Organic Spinach, Citrus Beurre Blanc Sauce</i>

### SIDES

<b>Side Sautéed Seasonal Veggies</b> <b>8</b>	<b>Potato Purée</b> <b>7</b>	<b>Seasoned French Fries</b> <b>8</b> <i>Spicy Ketchup</i>
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\*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.\*