



# 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  
Accompanied with Creamy Horseradish Sauce, 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 full roast rib**

**Prime Rib (Full Roast) \$305**

**½ Prime Rib Order \$175**

### **APPETIZERS (Serves 4-6)**

**Grilled Crab Cakes (4ea) \$32**  
with Spicy Aioli

**Classic Shrimp Cocktail Tray(1 Dz) \$32**  
Lemon & Zesty Cocktail Sauce

**Pumpkin Hummus with Grilled Pita Chips \$18 Sm. (1 Pint)/ \$26 Lg. (1 Qt)**

**Grilled Wagyu Beef Skewers, Chili Lime Glaze (12ea) \$55**

### **DELICIOUS SIDES (Serves 4-6)**

**Smoked Shaved Fennel & Leek Potato Gratin \$28**

**Bacchus Mac & Cheese \$28**  
Gourmet Cheese Sauce, Toasted Bread Crumbs

**Creamy Potato Puree (1 Qt) \$25**

**Roasted Brussel Sprouts (1 Qt) \$25**  
Shallot, Smoked Apple Wood Bacon

### **SOUPS & SALADS (Serves 2-4)**

**Cream of Wild Mushroom (1 Qt) \$36**

**Bacchus House Salad \$22**

**Classic Caesar Salad \$22**

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

**Bacchus Signature Salted Carmel Bread Pudding \$65**  
Vanilla Bean Ice Cream, Fleur de Sel

**Key Lime Pie, Graham Cracker Crust, Whipped Cream \$60**

**THANKSGIVING ORDERS Must Be Placed by FRIDAY 11/18 at 3 p.m.**

**Thanksgiving Orders Are to Be Picked up by Appointment Wednesday, November 23<sup>rd</sup> by 3 p.m.**

**We Require a Valid Credit Card to Reserve Your Order.**

**All Orders Canceled within One Week Of Pick-up Date Will Be Charged 50% of Order Total.**

**Any Orders Not Picked Up by November 23<sup>rd</sup> Will Be Charged In Full to Card on File.**

**1004 East Bidwell Street Suite 100  
916-984-7500**

**www.BacchusHouseBistro.com**