



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
With Side of 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) \$345

½ Prime Rib Order \$185

BACCHUS OVEN ROASTED

RACK OF LAMB

Rack of Lamb,
Seasoned Bread Crumbs,
Pomegranate Mint Jus,
Roasted Rosemary Garlic

Red Potatoes,
Sautéed Baby Green Beans

Lamb portions Serve 2-4

Approx. 3 lbs (pre-cooked weight)

Rack of Lamb \$148

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

CHRISTMAS ORDERS: Must Be Placed by Tuesday 12/19 at 8 p.m.

Christmas Orders Are to Be Picked up by Appointment Sunday, December 24th between 11 am - 3 pm
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 December 24th Will Be Charged In Full to Card on File.

1004 East Bidwell Street Suite 100
Folsom Ca, 95630
916-984-7500

www.BacchusHouseBistro.com