

Bacchus Weekly Menu!

SHEET PAN DINNERS: FOR 2 PEOPLE

On metal sheet pan (Honor System: to be returned to Bacchus)

Chipotle honey BBQ half chickens *gf* (1 whole chicken per sheet pan) \$36

Pommery grilled salmon *gf* \$40

Crab cakes with tartar sauce \$45

Above served with herb roasted potatoes OR rice pilaf and green vegetable medley

A LA CARTE MENU:

SOUPS: PER PINT \$6

Soups du jour ... check daily

ENTREES:

Pommery grilled salmon *gf* \$12

Crab cakes with tartar sauce \$15

Almond panko crusted tilapia \$10

Sesame crusted ahi tuna with teriyaki glaze (6 oz) *gf* \$12

Chipotle honey BBQ half chickens *gf* \$12

Panko crusted chicken fingers (12 oz) \$10

Lemon herb grilled chicken breast *gf* \$7

Chicken and black bean burritos \$10

Turkey meatloaf *gf* \$9

Petit filet with horseradish sauce (8 oz) *gf* \$12

Beef meatballs and marinara \$10 (for 6)

Spinach lasagna OR Grilled vegetable lasagna *v* \$9

Whole roasted filet of beef with horseradish sauce *gf* \$195.00

Poached salmon garnished with cucumber scales and Pommery dill sauce *gf* \$125.00

SALADS AND SIDES: PER PINT OR SERVING

Spaghetti squash with saffron and tomatoes *gf*, *vegan* \$9

Wheat berry salad with fava beans, tomatoes, basil and fresh mozzarella *v* \$8

Garden salad with fresh veggies and balsamic vinaigrette *gf*, *vegan* \$7

Cucumber dill salad *gf*, *vegan* \$7

Kale and quinoa with apples, cranberries and almonds *gf*, *vegan* \$8

Sweet and sour braised beets *gf*, *vegan* \$7

Roasted Brussels sprouts with peppers and onions *gf*, *vegan* \$9

Sesame noodles with carrots and scallions *vegan* \$7

Truffled bowtie pasta with mushrooms, peas and Parmesan *v* \$7

Green vegetable medley *gf*, *vegan* \$9

Assorted grilled vegetables *gf*, *vegan* \$9

Herb roasted potatoes *gf*, *vegan* \$7

Mashed potatoes *gf*, *v* \$8

Rice pilaf *gf* \$5

Tuna salad *gf* \$10

Chicken salad with grapes *gf* \$12

SANDWICHES AND PANINIS:

Sandwich menu or build your own!

paninis are served on multigrain or white ciabatta rolls

- turkey, brie and apple butter
- turkey, dill havarti and champagne mustard
- turkey, bacon, pepperjack and Dijonnaise
- roast beef, cheddar and horseradish sauce
- roast beef, brie and pommery mustard
- ham, swiss and champagne mustard
- grilled vegetables, mozzarella and pesto
- Italian - Italian meats, provolone and extra virgin olive oil

Sandwiches: build your own!

- Breads: multigrain bread, white and multigrain ciabatta rolls, tortilla wraps
- Protein: turkey, roast beef, ham, tuna salad, chicken salad with grapes
- Cheeses: provolone, cheddar, pepperjack, dill Havarti, fresh mozzarella, swiss, Cooper sharp American
- Spreads: mayo, Dijonnaise, pesto, apple butter, horseradish sauce
- Mustard: Dijon, deli, pommery, honey, Champagne
- Additions: lettuce, tomato, onion, hot peppers, roasted peppers, olive oil, vinegar, balsamic vinegar, oregano, salt&pepper, pickles, bacon

DESSERTS:

Assorted giant cookies \$2.50

Assorted dessert bars (brownies, s'mores brownies, caramel pecan, lemon apricot, peanut butter bites (gf), raspberry almond, double chocolate coconut, blondies)

\$3

Assorted cake pops \$3

Cinnamon chocolate chip bread pudding \$5

GROCERY ITEMS:

Organic milk \$6.50

Organic eggs \$5.50

Bacchus mask \$10

Menu key:

gf- gluten free

v- vegetarian

vegan