

Baci Grill

Dinner Menu

starters

PROSCUITTO DI PARMA & WHIPPED RICCOTA - house roasted peppers, balsamic vinegar, local honey, focaccia crostinis • 12

BUTTERNUT SQUASH RAVIOLI - crispy pancetta, Sherry cream sauce • 13

ROASTED BRUSSEL SPROUTS & BACON - asiago, balsamic drizzle • 10

STUFFED PORTABELLA MUSHROOMS - spinach, house roasted peppers, gorgonzola • 11

SIRLOIN BRUSCHETTA - grilled pesto rubbed focaccia bread, gorgonzola cheese, sliced sirloin, tomato and kalamata olive tapenade, balsamic drizzle • 13

FRIED CALAMARI - hot cherry peppers, marinara or lemon caper aioli • 12

EGGPLANT TOWER - house roasted peppers, spinach, asiago and mozzarella, plum tomato sauce • 10

MUSSELS FLORENTINE - melted leeks, baby spinach, plum tomato, garlic cream sauce • 10

BACI MEATBALLS - ground pork & black angus sirloin, house roasted peppers, onions, marinara, romano • 10

CHICKEN PESTO FLATBREAD - tomato, arugula, kalamata olives, fresh mozzarella, balsamic drizzle • 14

CHEESY GARLIC FLATBREAD - asiago, mozzarella, garlic spread • 10

STEAMED LITTLE NECK CLAMS - crispy pancetta, grape tomato, Ale broth • 14

field of greens

COBB SALAD - chicken, hard boiled egg, gorgonzola, crispy pancetta, avocado, tomato, romaine, roasted garlic ranch dressing • 13

GRILLED SIRLOIN SALAD - romaine, gorgonzola, tomato, corn, semolina dusted onion rings, roasted garlic ranch dressing • 14

TUSCAN HOUSE - field greens, kalamata olives, tomato, polenta croutons, choice of dressing
Individual size • 5 | Entrée size • 8

CLASSIC CAESAR - romaine, shaved parmesan, croutons
Individual size • 5.5 | Entrée size • 9

WALNUT CRUSTED GOAT CHEESE & ROASTED ROOT VEGETABLE SALAD - field greens, red onion, fennel, lemon poppy seed vinaigrette • 13

BABY SPINACH & WILD MUSHROOM - tomato, kalamata olives, cannellini beans, feta, polenta crouton, warm pancetta vinaigrette • 10

BACI WALDORF - apples, candied walnuts, crumbled gorgonzola, dried cranberries, baby spinach, sherry wine vinaigrette • 11

WEDGE - iceberg lettuce, bacon, gorgonzola, grape tomato, garlic ranch dressing • 8

ADD TO ANY SALAD

- GRILLED CHICKEN • 3.5
- GRILLED SHRIMP 3.5 EACH
- GRILLED SALMON • 6.5
- GRILLED PORTABELLA • 3.5

DRESSING CHOICES

Baci Vinaigrette, Roasted Garlic Ranch, Creamy Gorgonzola, Sherry Wine Vinaigrette, Lemon Poppy Vinaigrette

zuppa

- SOUP DU JOUR • 5
- BAKED SEVEN ONION SOUP • 6.75

entrees

TRADITIONAL PARMESAN - mozzarella, asiago, marinara, penne
VEAL • 24 | CHICKEN • 18 | EGGPLANT • 17

CHICKEN AL FORNO - breaded chicken breasts, mushrooms, spinach, house roasted peppers, caramelized onion, mozzarella, baked over gnocchi, vodka cream sauce • 18

NANI'S CHICKEN - boneless half chicken, honey balsamic glaze, whipped potato, roasted broccoli • 19

BACI CHICKEN - sweet Italian sausage, broccoli, tomato alfredo cream sauce, penne • 18

GRILLED FILET MIGNON - whipped potato, roasted root vegetables, herb compound butter • 32

NEW YORK SIRLOIN STEAK - spinach and mushroom gratin, whipped potato, house demi glace, semolina dusted onion rings • 27

PETITE COULETTE STEAK - Italian gremolata, whipped potato, roasted broccoli • 20

CABERNET BRAISED SHORT RIBS - whipped potato, roasted rosemary beets and glazed carrots, natural au jus • 26

CENTER-CUT PORK CHOP - apple & cranberry bourbon chutney, grilled fennel, whipped potato • 23

PAPPARDELLE BOLOGNESE - traditional meat sauce, whipped ricotta, basil • 16

VEAL SALTIMBOCCA - prosciutto, Swiss cheese, fresh sage, pappardelle, mushroom marsala demi glace • 26

CIDER GLAZED SALMON - butternut risotto, roasted broccoli • 23

LINGUINI & CLAMS - garlic, shallots, white wine, asiago cheese • 20

PAN SEARED SPICY SHRIMP - crispy pancetta, grape tomatoes, creamy polenta • 25

raw bar

OYSTERS ON THE HALF SHELL - classic mignonette, fresh horseradish cocktail sauce • 3 each

HALF DOZEN CLAMS - on the half shell • 13

SHRIMP COCKTAIL - fresh horseradish cocktail sauce • 3.50 each

small plates

SIRLOIN TIPS AU POIVRE - whipped potato, mushrooms, brandy cream sauce, semolina dusted onions rings • 15

BACI MEATBALLS & PENNE - ground pork & black angus sirloin, house roasted peppers, onions, marinara, romano cheese • 13

SHORT RIB MAC AND CHEESE • 16

VEGGIE RISOTTO - brussel sprouts, butternut squash, portabello mushroom, fennel, parmesan basil risotto • 14

CIDER GLAZED SALMON - butternut squash risotto, roasted broccoli • 14

sandwiches

FRENCH DIP - shaved roast beef, provolone, mushrooms, onions, au jus, focaccia roll • 11

PROSCUITTO DI PARMA PANINI - house roasted peppers, provolone, arugula, balsamic drizzle • 12

CLASSIC CHEESEBURGER - American cheese, lettuce, tomato, focaccia roll • 11

FETA BURGER - arugula, tomato, bacon and onion jam, focaccia roll • 11

CHICKEN PARMESAN - mozzarella, marinara, focaccia roll • 9

CHICKEN PESTO - roasted peppers, baby spinach, provolone, focaccia roll • 9

REUBEN - corned beef or turkey, house made coleslaw, Swiss cheese, Russian dressing, marbled rye • 12

VEGETABLE PANINI - eggplant, portabella, spinach, gorgonzola, red pepper mayo • 10

CHOICE OF REGULAR FRIES OR COLESLAW | SWEET POTATO FRIES • 1.00

GLUTEN ALLERGY? ASK TO SEE OUR GLUTEN FREE MENU Please inform you server of any food allergies.
Menu items may contain some ingredients not listed.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Baci Grill

Wine and Cocktails

white and rose wines

Bin#		gl	bt
11	Pinot Grigio, Bollini Italy	9	34
10	Sauvignon Blanc, Hunt & Harvest Napa, CA	10	38
12	Sauvignon Blanc, Matua New Zealand	8	30
14	Chardonnay, Mimi Chateau Ste. Michelle Columbia River, WA	9	34
15	Chardonnay, Josh Cellars Sonoma, CA	10	38
16	Chardonnay, Sonoma Cutrer Russian River, CA	15	58
17	Rosé, Laurent Miquel France	8	30
18	Rosé, De Casta Torres Spain	8	30
19	Riesling, Dr. Loosen Dr. L Germany	8	30
20	Moscato, Woodbridge by Robert Mondavi Napa Valley, CA	7	26

sparkling wines and ciders

21	Prosecco, LaMarca Italy	8	30
22	Rose Cider, Wolffer Long Island New York (355 ml)	6	
23	Korbel Brut CA		35
24	Moet et Chandon, Imperial Champagne France		68

red wines

25	Pinot Noir, Mark West CA	8	30
26	Pinot Noir, Z. Brown Alexander Monterey, Napa & Sonoma, CA	10	38
27	Côte Du Rhône, Belleruche France	9	34
28	Montepulciano D'Abruzzo, Zaccagnini Italy	10	38
29	Chianti, Banfi Superiore Italy	8	30
30	Chianti Classico Riserva, Castello di Monsanto Italy		68
31	Merlot, 14 Hands WA	8	30
32	Zinfandel, Cigar CA	9	34
33	Red Blend, 7 Moons CA	8	30
34	Malbec, Finca La Linda Argentina	8	30
35	Rioja, El Coto Crianza Spain	8	30
36	Cabernet Sauvignon, Sterling Vintner's Collection Central Coast, CA	9	34
37	Cabernet Sauvignon, Owen Roe Sharecroppers Columbia Valley, WA	11	42
38	Cabernet Sauvignon, Chateau Ste Michelle Indian Wells, WA	13	50
39	Cabernet Sauvignon, The Stag North Coast, CA	14	54
40	Cabernet Sauvignon, Robert Mondavi Napa Valley, CA		75

classic martinis

POMEGRANATE BLUEBERRY MARTINI - Stoli Bluberi Vodka, Pama liqueur, Pom Pomegranate Juice • 10

RUBY RED FLIRTINI - Deep Eddy Gluten Free Ruby Red Vodka, Grapefruit, Prosecco • 10

FRENCH GOOSE MARTINI - Grey Goose L'Orange Vodka, Grand Marnier, Cranberry Juice • 12

PRESIDENTIAL MARTINI - Belvedere Vodka, Dry Vermouth, Gorgonzola Stuffed Olives • 12

RUBY MANHATTAN- Michters U S 1 Bourbon, Ruby Port, bitters, Luxardo cherries • 12

fresh seasonal cocktails

PUMPKIN SPICE MARTINI- Crop Organic Pumpkin Vodka, Stoli Vanil Vodka, Fultons Harvest Pumpkin Pie Liquor, cinnamon & nutmeg • 10

NEGRONI ON TAP- Hendricks Gin, Campari, barrel aged sweet vermouth • 10

SPICED PEAR- Grey Goose La Poire Vodka, pear nectar, ginger simple syrup, fresh lemon • 12

MOCHA ALMOND ESPRESSO MARTINI - Tito's Vodka, Frangelico, Kahlua, Dark Creme De Cocoa, fresh brewed espresso • 10

LAVENDER & HONEY - Hendrick's Gin, Wild Moon Lavender Liquor, local honey, fresh lemon, soda • 10

SPICY BLOOD ORANGE MARGARITA - Espolon Silver Tequila, fresh lime juice, agave nectar, San Pellegrino blood orange soda, sliced jalapeño • 10

SEASONAL SANGRIA Glass • 8 | Pitcher • 32