Baci BISTRO & BAR

SPECIALS

Romeo & Juliet 45
Linguini Alfredo, shallots, jumbo prawns, and bistro filet steak

Porterhouse Choice Steak 74/95
Choice Angus fresh cut steak 24/35 oz, loaded baked potato (herb compound butter, bacon, sour cream) garlic green beans, fried onions side of peppercorn sauce

Surf and Turf 66
Filet mignon topped with herb compound butter fried prawns, mashed potato, Brussels sprouts

SPECIALS

Sicilian Scallops and Risotto 42
Creamy lite sriracha, mushroom, red bell pepper and pea risotto, garlic scallops, garnished with grilled asparagus and Meyer lemon beurre blanc

Ferrari 76
Grilled ribeye, fresh lobster meat, sautéed prawns, asparagus, mashed potato, garlic butter sauce

Lobster Linguini Alfredo 46
Jumbo prawns, sun-dried tomato, mushroom, shallots, garlic, and basil

1st Bread Complementary - Additional Baskets 4

Starters

Crusted Lobster Macaroni and Cheese 21

Parmesan Mozzarella Garlic Bread 12

Arancini Fried Risotto Balls 17
Breaded and stuffed with parmesan and mozzarella cheese, side of garlic marinara sauce, pesto, & greens

Fresh Burrata 18
Garlic blistered tomatoes, mix greens, basil, toasted baguette, balsamic reduction

Grilled Artichoke 17
Infused with lemon and whole peppercorn, grilled, served with a side of garlic aioli and grilled lemon

Mango Salsa Bruschetta 16
Toasted baguette, garlic, tomato, basil, balsamic

Crispy Sweet Chili Prawns 20
Fiji apple slaw, sweet chili pomegranate sauce

Mango Ahi Tuna Tartar 22
Cucumber, avocado, apple coleslaw, aged balsamic reduction

Crispy Buttermilk Fried Calamari 21
Caper aioli, fried onion, leeks, and lemon

Baci Crab Cakes 20
Caper aioli, Fuji apple slaw

Goat Cheese Crostini 16
Lemon, basil, tomato, grilled baguette

Heirloom Tomato Caprese 18
Mozzarella, basil, basil oil, balsamic glaze

Roasted Brussels Sprouts 18
Cream, pancetta, shallots, parmesan

Italian Battered Avocados and Eggplant Strips Fried with a Hint of Jalapeño 20

Starter Salads

Caesar Salad 13
Romaine, parmesan, croutons, caesar dressing

Baci Mixed Organic Green Salad 14
Mixed greens, tomatoes, candied walnuts, gorgonzola cheese with champagne vinaigrette

Cranberry, Fuji Apple & Iceberg Salad 14
Carrots, sliced almonds, red cabbage, goat cheese with honey balsamic

The Blue Wedge Salad 13
Iceberg, smoked applewood bacon, pickled onions, cherry tomatoes, bleu cheese crumble, bleu cheese dressing

Field of Berries Salad 14
Mixed greens, berries, toasted almonds, feta, honey balsamic

Slow Roasted Beet Salad 14
Mix greens, grilled asparagus, toasted almonds crusted goat cheese, honey balsamic dressing

Soup Du Jour Cup 10 Bowl 13

Entrees

Porcini & Truffle Cappellacci 34
Jumbo Italian pasta stuffed with ricotta cheese, sautéed porcini, grana Padano cheese & white truffle, shallots, with vegetable broth, sun-dried tomato and shiitake mushroom sauce

Gnocchi with Snow Crab 34
Vodka tomato beurre blanc sauce, blistered tomato, shallots, garlic, topped with fresh basil

Eggplant Parmesan 30
Lightly breaded eggplant served with sautéed spinach, green/ yellow squash, red bell pepper, marinara

Pasta Primavera 30
Spaghetti, Alfredo, house vegetables, parmesan

Chicken Marsala 35
Tenderized floured chicken breast, mushrooms, mashed potato, vegetables, marsala sauce

Billionaire's Burger 40
Choice Angus beef, fresh lobster meat, bacon, lettuce, tomato, red onion, garlic aioli, side avocado, with parmesan truffle fries

Entrees

Spaghetti Bolognese 30 **with Meatballs** 36
A rich Bolognese of veal, pork and beef, fresh parmesan

Blackened Chicken Rigatoni 32
Red bell pepper, spinach, shallots, roasted tomato cream sauce, parmesan cheese

Chicken Parmesan 32
Lightly breaded, mozzarella, parmesan, linguini, marinara

Chicken Piccata 32
Mushrooms, lemon, shallots, white wine caper sauce, spaghetti, parmesan

Chicken Milano 32
Artichoke, sun-dried tomato, asparagus, shallots, linguini, basil, garlic, parmesan, parsley, white wine lemon sauce

Sautéed Clams Linguini 40
White wine lemon sauce, chili flake, grilled baguette

Jumbo Prawn Scampi with Angel Hair 32
Garlic, parsley, chili flake, shallots, white wine sauce

Beef Stroganoff 34
Rigatoni, mushrooms, shallots, cream, combined with thinly sliced fillet mignon and rib eye steak, fried onions

Squid Ink Spaghetti With Jumbo Prawns 32
Sun-dried tomato, cherry tomato, shallots, garlic, lemon, dry vermouth

Southern Italian Steak Spaghetti 38
Sun-dried tomato cream sauce, garlic, shallots, sliced bistro fillet steak

Spicy Cajun Jambalaya 39
Spicy sausage, chicken, jumbo prawns, peas, red pepper, chopped tomato, shallots, garlic, linguini, all sautéed in a cajun cream sauce

Seafood and Steaks

Linguini Seafood Fra Diavolo 39
Jumbo prawns, calamari, clams, white wine tomato sauce, garlic, shallots, chili flakes

Crusted Calamari Steak 38
Lightly breaded calamari steak (7oz), over sautéed spinach, vegetables with a side of white wine lemon caper sauce

Fresh Alaskan Halibut 42
Served over mushroom and tomato risotto, grilled asparagus, topped with a white wine caper sauce

Blackened Rockfish 37
Sautéed sweet chili spinach, mushroom risotto, basil oil, topped with a fresh mango salsa

Petrale Sole 39
Served over organic wild rice, baby spinach, a reduced orange citrus sauce, basil oil, fried fennel

Pan Seared Atlantic Salmon 42
Citrus dill beurre blanc, mashed potato, vegetable

Walnut Crusted Chilean Sea Bass 47
Over pesto risotto, sautéed spinach, topped with Meyer lemon beurre blanc

SF Cioppino 46
Jumbo prawns, clams, Chilean sea bass, rock fish, salmon, snow crab, in tomato white wine broth, topped with a grilled baguette

Lobster Ravioli with Jumbo Prawns 40
Blistered cherry tomatoes, tomato cream sauce

Family Farmers All Natural Pork Chop 42
Roasted Yukon potato, carrots, grilled asparagus, sautéed mushrooms in Vincotto Madere sauce

Slow Roasted Lamb Shank 42
Slow roasted in celery, carrots, garlic, & Madera white wine, mashed potato and grilled asparagus

Dijon Herb Crusted Rack of Lamb 47
Mashed potato, sauté spinach, baby carrots, & topped with a Petit Syrah reduction

New York Strip Steak 20oz. 50
Loaded baked potato, onions, green beans, topped with sautéed mushrooms and shallots

Grilled Filet Mignon (10 oz) 52
Roasted Yukon potatoes, sautéed spinach, compound butter, Vincotto reduction

Grilled Ribeye (18 oz) 54
Truffle parmesan fries, sautéed spinach, creamy horseradish

20% automatic gratuity on parties of 5 or more & split checks, Split plate fee $5, Gluten free pasta $5 additional charge