

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	26
JUMBO SHRIMP COCKTAIL OR REMOULADE	22
FRIED CALAMARI Cocktail Sauce	17
ONION RINGS	13
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	32
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	24
LOBSTER BISQUE	13

SALADS

Dressings | Vinaigrette, Bleu Cheese, Ranch, Thousand Island, Champagne Vinaigrette

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	14
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	13
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	13
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	13
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	13
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	14
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	13
TOSSED SALAD	11

STEAKS & CHOPS*

All entrées are served with a glazed carrot and choice of baked potato, smashed potatoes, or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for \$3.

SNAKE RIVER FARMS BLACK LABEL WAGYU FILET	8 OZ	95
PRIME FILET MIGNON	9 OZ	55
	12 OZ	65
PRIME RIBEYE	14 OZ	58
PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE	22 OZ	86
WAGYU TOMAHAWK RIBEYE	32 OZ	124
PRIME NEW YORK STRIP	14 OZ	62
PRIME 'BONE-IN' KANSAS CITY STRIP	18 OZ	68
VEAL PORTERHOUSE CHOP*	20 OZ	50
PRIME PORTERHOUSE	28 OZ	74
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	45
AUSTRALIAN RACK OF LAMB		56
SEARED DUCK BREAST Luxardo Cherry Sauce		36
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and Broiled 6 oz Lobster Tail.....		MARKET

SEAFOOD*

BROILED VERLASSO SALMON Maître d'Hotel Butter	40
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	46
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	38
FRIED JUMBO SHRIMP	38
SEAFOOD OF THE DAY	MARKET

Toppings | Oscar Style \$25 • Bleu Cheese Fondue \$3 • Caramelized Onions \$3
Sauces | Béarnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

SIDE DISHES

FRESH BROCCOLINI	12	MACARONI & CHEESE	14
ROASTED BRUSSELS SPROUTS	14	SAUTÉED MUSHROOMS	12
SAUTÉED SPINACH & MUSHROOMS	12	CREAMED CORN	12
GRILLED ASPARAGUS	14	CREAMED SPINACH	12

20% gratuity will be added for parties of 8 or more.

24004

*These items may be cooked to order or offered undercooked. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

Signature Cocktails

THE DIRTY BOB MARTINI 16

Tito's Handmade Vodka,
Barrel Aged Olive Brine,
Carpano Dry Vermouth

CLASSIC MARTINI 16

Hendrick's Gin, Carpano Dry Vermouth,
Bob's Orange Bitters

COSMOPOLITAN 16

Grey Goose L'Orange Vodka,
Ramazzotti Aperitivo Rosato, Cranberry
Juice,
Monin Hibiscus Syrup, Fresh Lime

FRENCH 75 14

Bombay Sapphire Gin, Fresh Lemon,
Cinzano Prosecco

SMOKED NEGRONI 16

TABLESIDE PRESENTATION

Zephyr Black Gin, Campari,
Carpano Antica Formula
Sweet Vermouth

GARRISON OLD FASHIONED 40

Garrison Brothers Small Batch Bourbon,
Liber & Co. Demerara Syrup, Barrel Aged
Bitters

OAK FASHIONED 18

Oak & Eden Bourbon, Pecan Infused
Amaro, Liber & Co. Caramelized Fig
Syrup, Barrel Aged Bitters

MANHATTAN 16

Maker's Mark Bourbon, Carpano Antica
Sweet Vermouth, Amaro Montenegro,
Rhubarb Bitters

BOB'S MULE 14

Ketel One Vodka, Fresh Lime, Monin
Agave Nectar, Owen's Ginger Beer

SMOKED PALOMA 16

Casa Noble Crystal Tequila, Aperol, Dos
Hombres Mezcal, Barmalade Grapefruit-
Elderflower,
Owen's Rio Red Grapefruit
*LEVEL UP TO CINCORO REPOSADO TEQUILA,
SERVICE FOR 2 TABLESIDE PRESENTATION 60

THE MARGARITA 14

Milagro Silver Tequila, Cointreau
Orange Liqueur, Fresh Agave Sour,
Fresh Lime, Barrel Aged Agave
Nectar, Black Salt

*LEVEL UP TO CASAMIGOS BLANCO TEQUILA 20

AGED WELL RUM PUNCH 16

Don Q Reserva 7 Yr. Agave Rum,
Rémy Martin 1738 Cognac,
Pineapple Juice, Fresh Agave Sour,
Angostura Bitters

ESPRESSO MARTINI 16

Grey Goose Vodka, Caffè Borghetti
Espresso Liqueur

GARRISON BROTHERS BOURBON FLIGHT 28

A SAMPLING OF 1 OZ. EACH
Small Batch, Single Barrel,
'Bob's Select' Single Barrel

Hand-Crafted Mocktails

CINDERELLA STATE 12

Liber & Co. Passion Fruit Syrup, Monin
Vanilla Syrup, Balsamic Vinegar, Q
Club Soda

THE BIG CARROT 12

Carrot Juice, Monin Tangerine
Syrup, Fresh Lemon,
Q Ginger Beer

LITTLE DARLING 12

Seedlip Spice 94, Chilled Espresso,
Sweet Cream

Wines By the Glass

SPARKLING

G.H. MUMM Reims, France 22
MOËT IMPÉRIAL BRUT
Sparkling Rosé, Champagne, France 32

WHITE & ROSÉ

UPSHOT BY RODNEY STRONG
White Blend, California 12
ROSE GOLD Rosé, Provence, France 14
PACO & LOLA Albariño, Rias Baixas, Spain 16
SANTA MARGHERITA Pinot Grigio,
Valdadige, Italy 19

SAUVIGNON BLANC

DECOY BY DUCKHORN California 12
KIM CRAWFORD Marlborough, New Zealand 14

CHARDONNAY

IMAGERY California 14
SONOMA-CUTRER
RUSSIAN RIVER RANCHES
Sonoma Coast, California 17
ROMBAUER CARNEROS CARNEROS Napa Valley 20

PINOT NOIR

TRIBUTE California 14
ELOUAN Oregon 15
MEIOMI California 16
BELLE GLOS BALADE Santa Rita Hills, California 22

CABERNET SAUVIGNON

JOEL GOTT 815 California 16
AUSTIN Paso Robles, California 18
JUSTIN VINEYARDS & WINERY
Paso Robles, California 20
QUILT Napa Valley 22
CLOS DU VAL Napa Valley, California 36

CROWN POINT RELEVANT
Happy Canyon, Santa Barbara, California 40

RED BLEND

DAOU PESSIMIST Paso Robles, California 16
J. LOHR PURE PASO Paso Robles, California 18
ORIN SWIFT ABSTRACT California 28

MERLOT

DECOY BY DUCKHORN California 15
MARKHAM Napa Valley 18

ALTERNATE RED

TRIVENTO GOLDEN RESERVE
Malbec, Mendoza, Argentina 18
CASTELLO BANFI MAGNA CUM LAUDE
Tuscany, Italy 32
SALDO BY THE PRISONER Zinfandel, California 20