

# Bob's

## Steak & Chop House



### APPETIZERS

<b>SHRIMP PLATTER*</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....	<b>24</b>
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE*</b> Jumbo Shrimp Cocktail or Remoulade* .....	<b>20</b>
<b>FRIED CALAMARI*</b> Cocktail Sauce .....	<b>16</b>
<b>ONION RINGS</b> .....	<b>10</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....	<b>21</b>
<b>SEARED SCALLOPS*</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey .....	<b>26</b>
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha .....	<b>21</b>
<b>LOBSTER BISQUE</b> .....	<b>12</b>

### SALADS

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

<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon .....	<b>12</b>
<b>CHOPHOUSE SALAD</b> Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm .....	<b>12</b>
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons .....	<b>12</b>
<b>MIXED GREENS SALAD</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	<b>12</b>
<b>BLEU CHEESE SALAD</b> Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans .....	<b>12</b>
<b>BEEFSTEAK TOMATOES &amp; RED ONIONS</b> Vinaigrette Dressing and Crumbled Bleu Cheese .....	<b>12</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing .....	<b>12</b>
<b>TOSSED SALAD</b> .....	<b>11</b>

### STEAKS & CHOPS\*

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

<b>SNAKE RIVER FARMS BLACK LABEL WAGYU FILET</b> .....	<b>8 OZ</b> .....	<b>86</b>
<b>PRIME FILET MIGNON</b> .....	<b>9 OZ</b> .....	<b>50</b>
	<b>12 OZ</b> .....	<b>60</b>
<b>PRIME RIBEYE</b> .....	<b>14 OZ</b> .....	<b>52</b>
<b>PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE</b> .....	<b>22 OZ</b> .....	<b>70</b>
<b>WAGYU TOMAHAWK RIBEYE</b> .....	<b>32 OZ</b> .....	<b>115</b>
<b>PRIME NEW YORK STRIP</b> .....	<b>14 OZ</b> .....	<b>56</b>
<b>PRIME "BONE-IN" KANSAS CITY STRIP</b> .....	<b>18 OZ</b> .....	<b>65</b>
<b>VEAL PORTERHOUSE CHOP*</b> .....	<b>20 OZ</b> .....	<b>50</b>
<b>PRIME PORTERHOUSE</b> .....	<b>28 OZ</b> .....	<b>70</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce .....	<b>16 OZ</b> .....	<b>40</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....		<b>46</b>
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce .....		<b>36</b>
<b>PRIME FILET &amp; BROILED LOBSTER</b> Two 3 oz Medallions and a 6 oz Broiled Lobster Tail .....		<b>78</b>

### SEAFOOD\*

<b>BROILED VERLASSO SALMON</b> Maitre d' Butter .....	<b>36</b>
<b>MARYLAND-STYLE CRAB CAKES</b> Honey Mustard Sauce .....	<b>42</b>
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	<b>33</b>
<b>FRIED JUMBO SHRIMP</b> .....	<b>33</b>

**Toppings** | Oscar Style \$25 • Bleu Cheese Fondue \$3 • Caramelized Onions \$3

**Sauces** | Bearnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

### SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	<b>12</b>	<b>MACARONI &amp; CHEESE</b> .....	<b>13</b>
<b>ROASTED BRUSSELS SPROUTS</b> .....	<b>13</b>	<b>SAUTÉED MUSHROOMS</b> .....	<b>12</b>
<b>GRILLED ASPARAGUS</b> .....	<b>12</b>	<b>CREAMED CORN</b> .....	<b>12</b>
<b>SAUTÉED SPINACH &amp; MUSHROOMS</b> .....	<b>12</b>	<b>CREAMED SPINACH</b> .....	<b>12</b>

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

\*These items may be cooked to order or offered undercooked. Eating raw or undercooked meat, poultry, eggs or seafood 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.

October 2021-16156

# Signature Cocktails

## CLASSIC MARTINI 16

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

## DIRTY GIBSON 16

Ketel One Vodka, Onion Brine, Lemon Bitters

## THE DIRTY BOB MARTINI 16

Grey Goose Vodka, Barrel Aged Olive Brine,  
Carpano Dry Vermouth

## APEROL SPRITZ 14

Aperol, Liber & Co. Blood Orange Cordial,  
Cinzano Prosecco, Q Club Soda

## BOB'S MULE 14

Tito's Handmade Vodka, Fresh Lime,  
Monin Agave Nectar, Q Ginger Beer

## THE MARGARITA 14

Dulce Vida Blanco Tequila, Naranja Orange Liqueur,  
Fresh Agave Sour, Fresh Lime,  
Barrel Aged Agave Nectar, Black Salt

## COSMOPOLITAN 14

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

## AGED WELL RUM PUNCH 15

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

## HYE TIDE 18

Garrison Brothers Small Batch Bourbon,  
Grand Marnier, Fresh Tarragon, Grapefruit Bitters

## SMOKED NEGRONI 16

SMOKED TABLESIDE PRESENTATION

Zephyr Black Gin, Campari, Carpano Antica Sweet  
Vermouth

## BRIGHT LIGHTS 18

Michter's Small Batch Bourbon, Carpano Antica  
Sweet Vermouth, Amaro Montenegro, Rhubarb Bitters

## OAK FASHIONED 18

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

## VELVET MARTINI 15

Disaronno Velvet, Pecan Infused Amaro,  
Chilled Espresso, Monin Spiced Brown Sugar,  
Aztec Chocolate Bitters

## GARRISON BROTHERS BOURBON FLIGHT 28

a sampling of 1 oz. each

Small Batch, Single Barrel, "Bob's Select" Single Barrel

# Wines By the Glass

## WHITE & ROSÉ

WILLAMETTE Riesling, Willamette Valley, Oregon 12

STEMMARI Moscato, Terre Siciliane 13

EMMOLO BY CAYMUS Sauvignon Blanc, Napa Valley  
14

SANTA MARGHERITA Pinot Grigio, Valdadige, Italy  
18

## CHARDONNAY

LANDMARK *OVERLOOK* Sonoma County 13

CHALK HILL ESTATE Sonoma Coast 15

SONOMA-CUTRER *RUSSIAN RIVER RANCHES*  
Sonoma Coast, California 16

ROMBAUER *CARNEROS* Napa Valley 19

## PINOT NOIR

ELOUAN Oregon 14

MEIOMI California 15

BOEN TRI-COUNTY California 16

LA CREMA Sonoma 17

## MERLOT

VELVET DEVIL Columbia Valley, Washington 14

MARKHAM Napa Valley 17

## CABERNET SAUVIGNON

BONANZA California 13

COLUMBIA CREST *H3* Columbia Valley, Washington  
14

JOEL GOTT *815* California 15

JUSTIN Paso Robles, California 18

NEWTON SKYSIDE North Coast 19

QUILT Napa Valley 21

## ALTERNATE REDS

TURLEY WINE CELLARS *JUVENILE* Zinfandel,  
California 15

INDIA INK *KULETO ESTATE* Red Blend, California  
18

RED SCHOONER Red Blend, Argentina 21

# Hand-Craft Mocktails

## THE BIG CARROT 9

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

## CINDERELLA STATE 9

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

## LITTLE DARLING 9

Seedlip Spice, Chilled Espresso, Sweet  
Cream