

# Bob's

## Steak & Chop House

### APPETIZERS

<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....	29
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	24
<b>FRIED CALAMARI</b> .....	19
<b>ONION RINGS</b> .....	14
<b>THICK-CUT NUESKE'S BACON</b> Two 4 oz slices .....	19
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard .....	24
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha .....	29
<b>SMOKED SALMON</b> with Chopped Egg, Capers and Red Onion .....	24
<b>SEARED SCALLOPS*</b> Three U10 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Jalapeno Honey .....	29
<b>LOBSTER BISQUE</b> .....	16

### SALADS

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

<b>CHOPHOUSE SALAD</b> Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm .....	15
<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon .....	15
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons .....	15
<b>MIXED GREENS SALAD</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	15
<b>BEEFSTEAK TOMATOES &amp; RED ONIONS</b> Vinaigrette Dressing and Crumbled Bleu Cheese .....	15
<b>BLEU CHEESE SALAD</b> Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans .....	15
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing .....	15
<b>TOSSED SALAD</b> .....	15

### STEAKS & CHOPS\*

All entrees are served with Bob's Signature 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>PRIME RIBEYE</b> .....	14 oz.....	59
	18 oz.....	79
<b>PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE</b> .....	22 oz.....	89
<b>PRIME FILET MIGNON</b> .....	9 oz.....	59
	12 oz.....	79
	16 oz.....	89
<b>WAGYU TOMAHAWK RIBEYE</b> .....	30 oz.....	149
<b>PRIME NEW YORK STRIP</b> .....	14 oz.....	69
<b>PRIME "BONE-IN" KANSAS CITY STRIP</b> .....	18 oz.....	79
<b>PRIME PORTERHOUSE</b> .....	28 oz.....	99
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce .....	16 oz.....	49
<b>VEAL PORTERHOUSE CHOP*</b> .....	20 oz.....	59
<b>AUSTRALIAN RACK OF LAMB</b> .....	20 oz.....	59
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce .....		49
<b>PRIME FILET &amp; LOBSTER TAIL</b> Two 4 oz Medallions and a 6 oz Broiled or Fried Lobster Tail .....		109

	<b>SNAKE RIVER FARMS BLACK LABEL WAGYU FILET</b>		
	8 oz .....	12 oz .....	16 oz .....
	99	129	159

### SEAFOOD\*

<b>BROILED VERLASSO SALMON</b> Maitre d' Butter .....	44
<b>MARYLAND-STYLE CRAB CAKES</b> Honey Mustard Sauce .....	49
<b>FRIED JUMBO SHRIMP</b> .....	44
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	44

### SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	16	<b>MACARONI &amp; CHEESE</b> .....	16
<b>CREAMED CORN</b> .....	16	<b>CREAMED SPINACH</b> .....	16
<b>ROASTED BRUSSELS SPROUTS</b> .....	16	<b>SAUTÉED SPINACH &amp; MUSHROOMS</b> .....	16
<b>GRILLED ASPARAGUS</b> .....	16	<b>SAUTÉED MUSHROOMS</b> .....	16

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

\*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