

# 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> .....	<b>21</b>
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha .....	<b>21</b>
<b>FRIED CALAMARI*</b> Cocktail Sauce .....	<b>18</b>
<b>ONION RINGS</b> .....	<b>12</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....	<b>22</b>
<b>SEARED SCALLOPS*</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey .....	<b>26</b>
<b>THICK-CUT NUESKE BACON</b> Two 4oz. slices .....	<b>14</b>
<b>LOBSTER BISQUE</b> .....	<b>16</b>

### SALADS

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

<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon .....	<b>13</b>
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons .....	<b>13</b>
<b>MIXED GREENS SALAD</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	<b>13</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing .....	<b>13</b>
<b>TOSSED SALAD</b> .....	<b>10</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>PRIME FILET MIGNON</b> .....	<b>9 OZ</b> .....	<b>53</b>
	<b>12 OZ</b> .....	<b>63</b>
	<b>16 OZ</b> .....	<b>73</b>
<b>PRIME FILET &amp; BROILED LOBSTER</b> Two 3 oz Medallions and a 6 oz Broiled Lobster Tail .....		<b>81</b>
<b>PRIME RIBEYE</b> .....	<b>14 OZ</b> .....	<b>54</b>
	<b>18 OZ</b> .....	<b>61</b>
<b>PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE</b> .....	<b>22 OZ</b> .....	<b>74</b>
<b>WAGYU TOMAHAWK RIBEYE</b> .....	<b>32 OZ</b> .....	<b>105</b>
<b>PRIME PORTERHOUSE</b> .....	<b>28 OZ</b> .....	<b>89</b>
<b>PRIME NEW YORK STRIP</b> .....	<b>14 OZ</b> .....	<b>59</b>
<b>PRIME "BONE-IN" KANSAS CITY STRIP</b> .....	<b>18 OZ</b> .....	<b>69</b>
<b>VEAL PORTERHOUSE CHOP*</b> .....	<b>20 OZ</b> .....	<b>52</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce .....	<b>16 OZ</b> .....	<b>41</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....		<b>47</b>
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce .....		<b>34</b>

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

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

### SEAFOOD\*

<b>BROILED VERLASSO SALMON</b> Maitre d' Butter .....	<b>38</b>
<b>MARYLAND-STYLE CRAB CAKES</b> Honey Mustard Sauce .....	<b>38</b>
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	<b>34</b>
<b>SEAFOOD OF THE DAY</b> .....	<b>MARKET</b>

### SIDE DISHES

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

# Signature Cocktails

## CLASSIC MARTINI 18

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

## DIRTY GIBSON 16

Ketel One Vodka, Onion Brine, Lemon Bitters

## THE DIRTY BOB MARTINI 18

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

## APEROL SPRITZ 16

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

## BOB'S MULE 16

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

## THE MARGARITA 16

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

## COSMOPOLITAN 16

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

## AGED WELL RUM PUNCH 16

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

## HYE TIDE 26

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

## BRIGHT LIGHTS 22

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

## SMOKED NEGRONI 22

SMOKED TABLESIDE PRESENTATION

Zephyr Black Gin, Campari, Carpano Antica Sweet  
Vermouth

## VELVET MARTINI 16

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

## GARRISON BROTHERS BOURBON FLIGHT 45

a sampling of 1 oz. each

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

# Wines By the Glass

## SPARKLING

TORRESELLA Prosecco Brut, Italy NV 10

BOUVET Rosé, France NV 13

NICOLAS FEUILLATTE Champagne, France NV 22

## WHITE & ROSÉ

RODNEY STRONG Sauvignon Blanc, Sonoma 2019  
12

50 DEGREE Riesling, Germany 2019 13

KING ESTATE Pinot Gris, Willamette Valley 2021 14

CHAT. MINUTY Rosé, France 2020 17

COTTAT AOC BLANC Sancerre, Loire Valley 2020 22

## CHARDONNAY

FOUR VINES NAKED Central Coast 2020 14

J VINEYARDS Monterey/Sonoma/Napa 2017 16

DUCKHORN Napa Valley 24

## PINOT NOIR

THE CALLING Monterey 2020 16

ARGYLE Willamette Valley 2020 17

BELLE GLOS CLARK & TELEPHONE Santa Maria  
Valley, Santa Barbara County 2018 22

## CABERNET SAUVIGNON

SERIAL Paso Robles 2019 18

DETAILS BY SINEGAL Sonoma 2019 20

STAGS' LEAP Napa Valley 2018 25

CLOS DU VAL Napa Valley 2019 28

FAUST Napa Valley 2017 33

## ALTERNATIVE RED

ARCHAVAL FERRER Malbec, Argentina 2019 18

MODUS RUFFINO Super Tuscan, Toscana 2017 20

EIGHT YEARS IN THE DESERT BY ORIN  
SWIFT Zinfandel, California 2019 25

RECCHIA Amarone Della Valpolicella 2016 28

ROMBAUER TWIN RIVERS SINGLE  
VINEYARD Zinfandel, Napa Valley 2019 35

## MERLOT

DECOY BY DUCKHORN Sonoma County 2018 12

PEJU Napa Valley 2018 20

## FEATURE BOTTLES

AMICI CELLARS Cabernet Sauvignon, Napa Valley  
99

# Hand-Craft Mocktails

## THE BIG CARROT 14

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

## CINDERELLA STATE 14

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

## LITTLE DARLING 16

Seedlip Spice, Chilled Espresso, Sweet  
Cream