

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	24
JUMBO SHRIMP COCKTAIL OR REMOULADE* Jumbo Shrimp Cocktail or Remoulade*	19
FRIED CALAMARI* Cocktail Sauce	16
ONION RINGS	10
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	19
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	25
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	21
LOBSTER BISQUE	12

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	11
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	11
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	11
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	11
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	12
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	12
TOSSED SALAD	10

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.

PRIME FILET MIGNON	9 OZ	50
	12 OZ	60
PRIME RIBEYE	14 OZ	50
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	70
WAGYU TOMAHAWK RIBEYE	32 OZ	115
PRIME NEW YORK STRIP	14 OZ	56
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	40
AUSTRALIAN RACK OF LAMB		45

SEAFOOD*

BROILED VERLASSO SALMON Maître d' Butter	34
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	38
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	33
FRIED JUMBO SHRIMP	33
SEAFOOD OF THE DAY	MARKET

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

SIDE DISHES

FRESH BROCCOLINI	12	MACARONI & CHEESE	11
ROASTED BRUSSELS SPROUTS	12	SAUTÉED MUSHROOMS	11
GRILLED ASPARAGUS	12	CREAMED SPINACH	11

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 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

THE PESSIMIST Red Blend, Paso Robles, 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