



PRIVATE PARTIES & SPECIAL EVENTS

Whether you're hosting a large business function, a small gathering of friends or anything in between, Bob's Steak & Chop House will customize your private dining event to make it special. Our experienced staff will work with you to ensure that every detail is exactly right. From the food and drinks to the ambiance and service, expect the absolute best private dining experience for your guests.



LOCATED IN OMNI BARTON CREEK RESORT & SPA

8212 Barton Club Drive, Austin, TX 78735 • P 512-306-5830

Monday - Thursday 5-10 p.m. Friday - Saturday 5-10 p.m. Closed Sunday

Bob's
Steak & Chop House

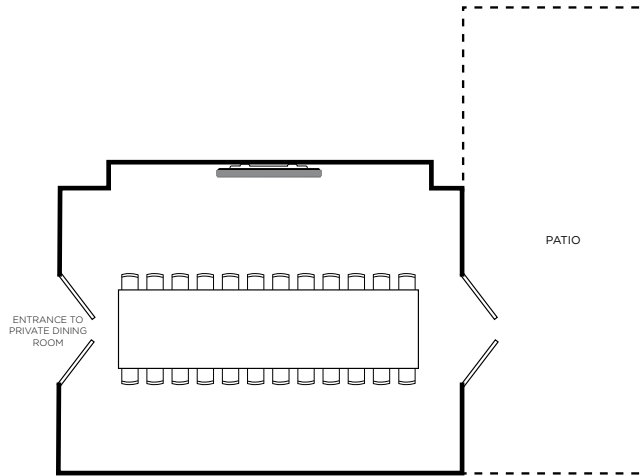
PRIVATE PARTIES & SPECIAL EVENTS

PRIVATE DINING ROOM

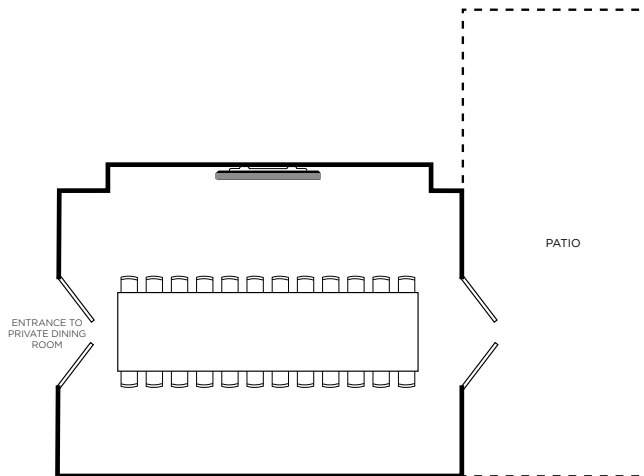
Room dimensions are 28' long x 17' wide

Patio dimensions are 67' long x 20' wide

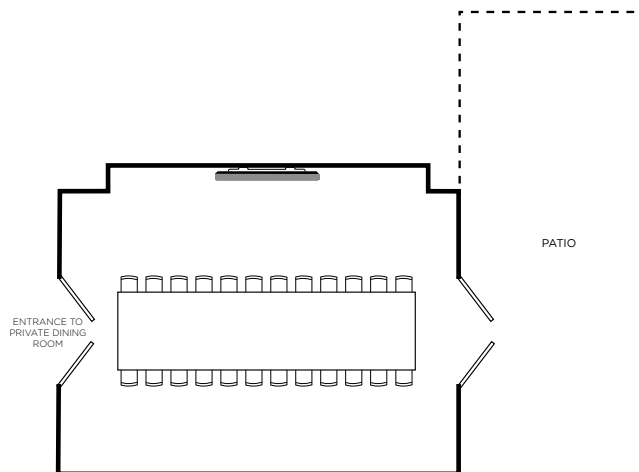
Complimentary 72" wall-mounted television monitor available



Long Table
Seats up to 24 guests



Round Tables
Seats up to 42 guests



Two Long Tables
Seats up to 42 guests

MENU

APPETIZERS

All items will be charged according to what is preordered.

| | |
|---|------|
| Bruschetta <i>One Dozen</i> | 20 |
| Jumbo Shrimp Cocktail or Remoulade <i>Four Pieces</i> | 21 |
| Maryland-Style Crab Cake <i>Honey Mustard Sauce, Three Pieces</i> . | 22 |
| Shrimp Platter <i>Two Shrimp Cocktail, Two Shrimp Remoulade, Two Fried Shrimp, Serves Two</i> | 25 |
| Fried Calamari <i>Cocktail Sauce And Lemon, Serves Four</i> | 18 |
| Tenderloin Crostini <i>Garlic Aioli, Caramelized Onions, Serves Eight</i> | 24 |
| Lamb Chop Lollipop <i>Topped with Bleu Cheese Crumbles</i> | 7 ea |
| Philly Cheesesteak Egg Rolls <i>Homemade Spicy Ketchup, Serves Four</i> | 20 |

SALADS

Select two options

| | |
|---|----|
| Caesar Salad <i>Caesar Dressing, Parmesan Cheese, Croutons</i> | 12 |
| The Wedge <i>Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon</i> | 12 |
| Bleu Cheese Salad <i>Romaine, Bleu Cheese Dressing, Bleu Cheese Crumbles, Chopped Egg, Pecans</i> | 13 |
| Chopped Tomatoes and Red Onions <i>Crumbled Bleu Cheese, Vinaigrette Dressing</i> | 13 |
| Chopped Tomato, Onion and Fresh Mozzarella <i>Vinaigrette Dressing</i> | 13 |
| Tossed Salad | 10 |

SIDE DISHES

Side selections are optional and are served family style; most serve four guests.

| | |
|-------------------------------------|----|
| Sautéed Mushrooms | 12 |
| Creamed Corn | 12 |
| Creamed Spinach | 12 |
| Grilled Asparagus | 12 |
| Fresh Broccolini | 12 |
| Sautéed Spinach and Mushrooms | 12 |
| Roasted Brussels Sprouts | 13 |
| Macaroni and Cheese | 13 |

ENTRÉES

All entrées are served with our signature glazed carrot and smashed potatoes.

Select four options

| | |
|---|----|
| Prime Ribeye <i>14 oz</i> | 54 |
| <i>18 oz</i> | 61 |
| Prime "Côte de Boeuf" Bone-In Ribeye Steak <i>22 oz Bone-In Ribeye Steak</i> | 74 |
| Prime Filet Mignon <i>9 oz</i> | 54 |
| <i>12 oz</i> | 63 |
| Prime "Bone-in" Kansas City Strip <i>18 oz</i> | 69 |
| New York Strip <i>14 oz</i> | 59 |
| Dry Aged Pork Tomahawk <i>16 oz Served with House Made Applesauce</i> | 41 |
| Maryland-Style Crab Cakes <i>Honey Mustard Sauce</i> | 38 |
| Fried Jumbo Shrimp | 34 |
| Broiled Verlasso Salmon <i>Maitre'd Butter</i> | 38 |

DESSERTS

Select two options

| | |
|--|----|
| Wedge of Carrot Cake <i>Traditional Carrot Cake, Whipped Cream Cheese Frosting and Crusted with Chopped Walnuts</i> | 12 |
| Wedge of Chocolate Cake <i>Traditional Chocolate Cake, Chocolate Fudge Frosting</i> | 12 |
| Crème Brûlée <i>Vanilla Custard Topped with Caramelized Brown Sugar</i> | 12 |
| Key Lime Pie <i>Nilla Wafer Crust, Key Lime Custard, Whipped Cream</i> | 12 |

PRIVATE DINING MENU SUGGESTIONS

*All entrées are served with our signature glazed carrot and smashed potatoes.
Additional sides may be preordered, if desired, and will be served family-style.*

MENU OPTION ONE

Average \$89 per person, depending on selections ordered.

Appetizers

Shrimp Cocktail
Philly Cheesesteak Egg Rolls

Salads

Tossed Salad
Caesar Salad

Entrées

*Optional 6 oz lobster tail may be ordered
with any entrée (market price).*

Prime Filet Mignon 9 oz
Prime Ribeye 14 oz
Dry Aged Pork Tomahawk 16 oz
with House Made Applesauce
Broiled Salmon
with Maitre'd Butter

Desserts

Key Lime Pie
Carrot Cake

MENU OPTION TWO

Average \$98 per person, depending on selections ordered.

Appetizers

Shrimp Platter
Bruschetta
Fried Calamari

Salads

Caesar Salad
The Wedge

Entrées

*Optional 6 oz lobster tail may be ordered
with any entrée (market price).*

Prime Filet Mignon 9 oz
Prime Ribeye 14 oz
Dry Aged Pork Tomahawk 16 oz
with House Made Applesauce
Broiled Salmon
with Maitre'd Butter

Desserts

Chocolate Cake
Key Lime Pie

MENU OPTION THREE

Average \$117 per person, depending on selections ordered.

Appetizers

Shrimp Cocktail
Maryland-Style Crab Cakes
Lamb Chop Lollipops

Salads

Chopped Tomatoes, Onions
and Fresh Mozzarella
The Wedge

Entrées

*Optional 6 oz lobster tail may be ordered
with any entrée (market price).*

Prime Filet Mignon 9 oz
Prime Ribeye 14 oz
Prime "Côte De Boeuf"
Bone-In Ribeye 22 oz
Dry Aged Pork Tomahawk 16 oz
with House Made Applesauce
Broiled Salmon
with Maitre'd Butter

Desserts

Chocolate Cake
New York Cheesecake