



## 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 timing, expect the absolute best Dallas private dining experience, complete with prime steaks and great service for your guests.*



### LOCATED IN OMNI DALLAS HOTEL

555 Lamar Street, Dallas, TX 75202 • P 214-652-4800 • F 214-652-4965  
Monday - Thursday 5-10 p.m. Friday - Saturday 5-11 p.m. Closed Sunday

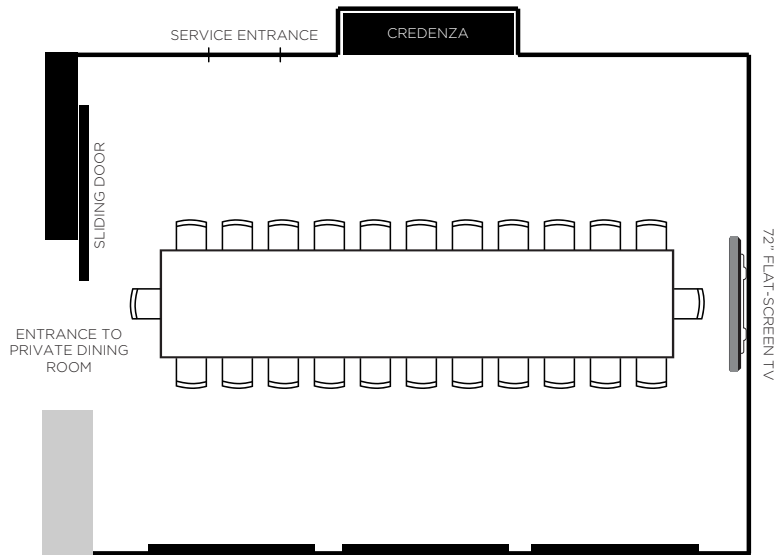
**Bob's**  
*Steak & Chop House*

# PRIVATE PARTIES & SPECIAL EVENTS

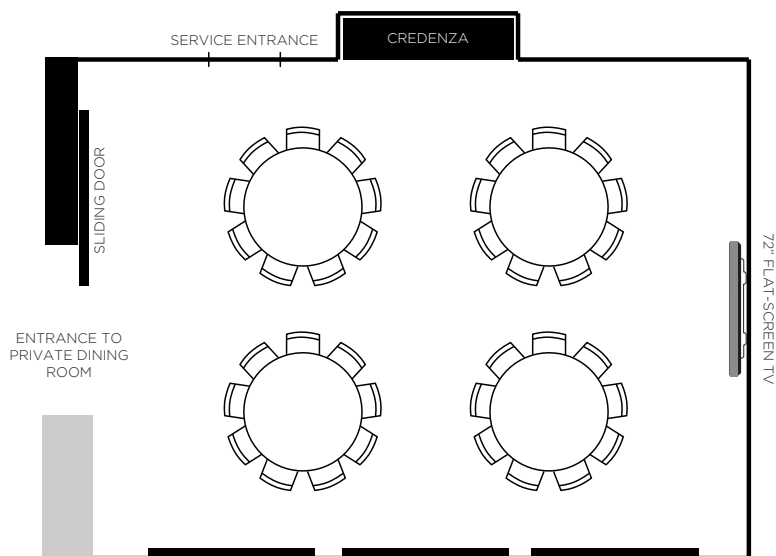
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## SMALL PRIVATE DINING ROOM

Room dimensions are 26' long x 17' wide.  
Complimentary 72" wall-mounted television monitor available.  
Photos of space are available upon request.



**Long Table**  
Seats up to 24 guests



**Round Tables**  
Seats up to 36 guests

# PRIVATE PARTIES & SPECIAL EVENTS

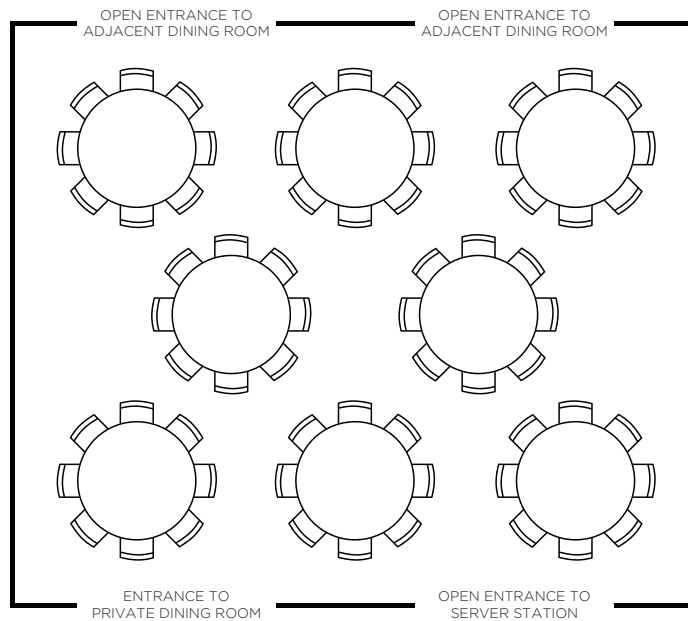
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## LARGE SEMI-PRIVATE DINING ROOM

Room dimensions are 31' long x 25' wide.

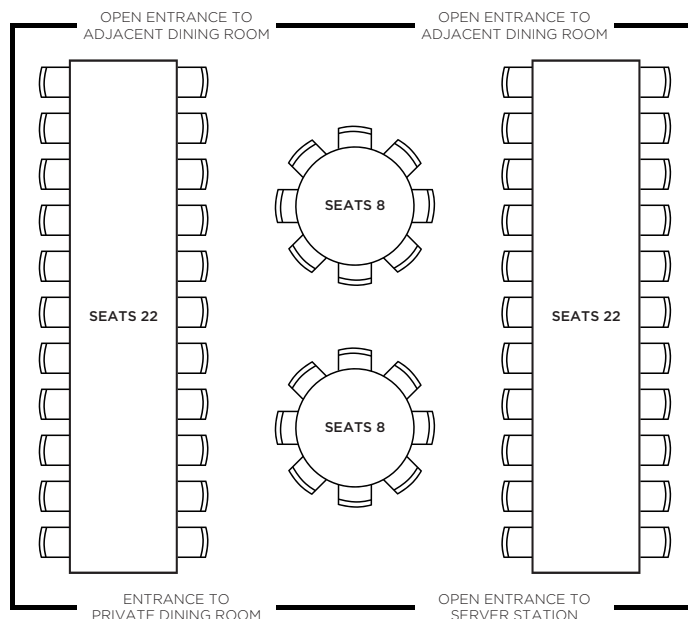
Room contains two large doorways that lead to the main dining space. Doorways are piped and draped for more privacy. Audiovisual equipment can be rented from Encore Event Technologies.

Photos of space are available upon request.



### Round Tables

Seats up to 64 guests



### Long & Round Tables

Seats up to 60 guests

# MENU

## APPETIZERS

*All items will be charged according to what is preordered.*

Bruschetta <i>one dozen</i> .....	20
Onion Rings <i>one dozen</i> .....	14
Jumbo Shrimp Cocktail or Remoulade <i>four pieces</i> .....	22
Maryland-Style Crab Cake <i>with honey mustard sauce</i> .....	22
Shrimp Platter <i>two shrimp cocktail, two shrimp remoulade, two fried shrimp, serves two</i> .....	26
Fried Calamari <i>with cocktail sauce and lemon, serves four</i> .....	17
Tenderloin Crostini <i>topped with garlic aioli and caramelized onion, serves eight</i> .....	24
Lamb Chop Lollipop <i>topped with bleu cheese crumbles</i> .....	7 ea

## SALADS

*Choice of dressing: Vinaigrette, Bleu Cheese, Ranch, Champagne Vinaigrette or Thousand Island*

*Select two options.*

Caesar Salad <i>with Caesar dressing, Parmesan cheese and croutons</i> ..	12
The Wedge <i>with bleu cheese dressing, bleu cheese crumbles and bacon</i> ..	12
Bleu Cheese Salad <i>with romaine, bleu cheese dressing, bleu cheese crumbles, chopped egg and pecans</i> .....	12
Chopped Tomatoes, Onions and Fresh Mozzarella <i>with 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 .....	13
Roasted Brussels Sprouts .....	12
Macaroni and Cheese .....	13

## ENTRÉES

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

*Select four options.*

Prime Ribeye 14 oz .....	55
18 oz .....	59
Prime "Côte de Boeuf" 22 oz .....	89
Prime Filet Mignon 9 oz .....	55
12 oz .....	65
Prime "Bone-in" Kansas City Strip 18 oz .....	69
New York Strip 14 oz .....	59
Pork "Rib" Chop 16 oz <i>with house made applesauce</i> .....	45
Maryland-Style Crab Cakes <i>with honey mustard sauce</i> .....	45
Fried Jumbo Shrimp .....	36
Broiled Verlasso Salmon <i>with Maitre d' butter</i> .....	38

## DESSERTS

*Select two options.*

Wedge of Chocolate Cake <i>traditional chocolate cake with chocolate fudge frosting</i> .....	12
Crème Brûlée <i>vanilla custard topped with caramelized brown sugar</i> .....	10
Key Lime Pie <i>Nilla Wafers crust filled with a Key lime custard topped with whipped cream</i> .....	9

# PRIVATE DINING MENU SUGGESTIONS

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*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 \$95 per person, depending on selections ordered.*

### Appetizers

*May be served as an appetizer station  
or family style at each table.*

Shrimp Cocktail  
Tenderloin Crostinis

### 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  
Pork "Rib" Chop 16 oz  
with House Made Applesauce  
Broiled Salmon  
with Maître d' Butter

### Desserts

Key Lime Pie  
Crème Brûlée

## MENU OPTION TWO

*Average \$99 per person, depending on selections ordered.*

### Appetizers

*May be served as an appetizer station  
or family style at each table.*

Shrimp Platter  
Tenderloin Crostini  
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  
Pork "Rib" Chop 16 oz  
with House Made Applesauce  
Broiled Salmon  
with Maître d' Butter

### Desserts

Chocolate Cake  
Key Lime Pie

## MENU OPTION THREE

*Average \$116 per person, depending on selections ordered.*

### Appetizers

*May be served as an appetizer station  
or family style at each table.*

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  
Pork "Rib" Chop 16 oz  
with House Made Applesauce  
Broiled Salmon  
with Maître d' Butter

### Desserts

Chocolate Cake  
Crème Brûlée