

# 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> .....	19
<b>FRIED CALAMARI</b> Cocktail Sauce.....	19
<b>SMOKED SALMON</b> with Chopped Egg, Capers and Red Onion.....	21
<b>ONION RINGS</b> .....	14
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce.....	24
<b>SEARED SCALLOPS</b> Three U10 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Jalapeno Honey .....	29
<b>TUNA TARTARE</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha.....	29
<b>LOBSTER BISQUE</b> .....	14
<b>THICK CUT NUESKE'S BACON</b> Two 4oz slices.....	19

### SALADS

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

<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon .....	14
<b>CHOPHOUSE SALAD</b> Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm.....	14
<b>BLEU CHEESE SALAD</b> Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg and Pecans.....	14
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons.....	14
<b>MIXED GREENS</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	14
<b>SPINACH SALAD</b> with Honey Poppy Dressing, Mushrooms, Bacon, Chopped Egg and Onion .....	14
<b>BEEFSTEAK TOMATOES &amp; RED ONIONS</b> Vinaigrette Dressing and Crumbled Bleu Cheese.....	14
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing.....	14
<b>TOSSED SALAD</b> Choice of Dressing ... ..	14

### STEAKS & CHOPS

*All entrées served with Bob's signature glazed carrot and choice of smashed potatoes, baked potato or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for \$3.*

<b>PRIME FILET MIGNON 9 OZ / 12 OZ / 16 OZ</b> .....	52 / 59 / 69
<b>PRIME RIBEYE 14 OZ / 18 OZ</b> .....	49 / 59
<b>PRIME "COTE DE BOEUF" BONE-IN RIBEYE 22 OZ</b> .....	69
<b>PRIME BONE-IN KANSAS CITY STRIP 18 OZ</b> .....	59
<b>PRIME NEW YORK STRIP 14 OZ</b> .....	59
<b>PRIME PORTERHOUSE 28 OZ</b> .....	79
<b>PRIME FILET &amp; LOBSTER</b> Two 4oz Medallions with a Broiled or Fried 6oz Cold Water Lobster Tail.....	99
<b>VEAL PORTERHOUSE 20 OZ</b> .....	59
<b>DRY AGED PORK TOMAHAWK 24 OZ</b> House Made Applesauce .....	44
<b>AUSTRALIAN RACK OF LAMB 15 OZ</b> .....	59
<b>SEARED DUCK BREAST 10 OZ</b> with Luxardo Cherry Sauce .....	44

**Toppings** | Oscar Style \$29 + Two Grilled Shrimp \$14 + Two Seared Scallops \$19  
**Sauces** | Béarnaise \$5 + Hollandaise \$5 + Peppercorn Gravy \$5 + Bleu Cheese Fondue \$5

### SEAFOOD

<b>BROILED VERLASSO SALMON</b> Maître d' Butter.....	39
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....	49
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	39
<b>FRIED JUMBO SHRIMP</b> .....	39

### SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	12	<b>MACARONI &amp; CHEESE</b> .....	14
<b>ROASTED BRUSSELS SPROUTS</b> .....	14	<b>SAUTEED MUSHROOMS</b> .....	12
<b>GRILLED ASPARAGUS</b> .....	12	<b>CREAMED SPINACH</b> .....	12
<b>CREAMED CORN</b> .....	12	<b>SAUTEED SPINACH &amp; MUSHROOMS</b> .....	12

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

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age 4, pregnant women and highly susceptible individuals with compromised immune systems. Thorough cooking of foods reduces risk of illness.