

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	24
JUMBO SHRIMP COCKTAIL OR REMOULADE*	19
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	21
FRIED CALAMARI* Cocktail Sauce	16
ONION RINGS	11
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	19
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	25
THICK-CUT NUESKE BACON Two 4oz. slices	12
LOBSTER BISQUE	14

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	11
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	11
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	11
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	11
TOSSED SALAD	9

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	53
	12 OZ	63
	16 OZ	73
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and a 6 oz Broiled Lobster Tail		81
PRIME RIBEYE	14 OZ	53
	18 OZ	61
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	74
WAGYU TOMAHAWK RIBEYE	32 OZ	90
PRIME PORTERHOUSE	28 OZ	74
PRIME NEW YORK STRIP	14 OZ	59
PRIME "BONE-IN" KANSAS CITY STRIP	18 OZ	69
VEAL PORTERHOUSE CHOP*	20 OZ	52
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	39
AUSTRALIAN RACK OF LAMB		45
SEARED DUCK BREAST Luxardo Cherry Sauce		34

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

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

SEAFOOD*

BROILED VERLASSO SALMON Maître d' Butter	35
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	38
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	34
SEAFOOD OF THE DAY	MARKET

SIDE DISHES

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

Bob's Barton Creek-14306

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 12

50 DEGREE Riesling, Germany 2018 13

KING ESTATE Pinot Gris, Willamette Valley 2018 14

CHAT. MINUTY Rosé, France 2019 17

COTTAT AOC BLANC Sancerre, Loire Valley 2018 22

CHARDONNAY

FOUR VINES NAKED Central Coast 2019 14

J VINEYARDS Monterey/Sonoma/Napa 2017 16

DUCKHORN Napa Valley 2017 24

PINOT NOIR

THE CALLING Monterey 2019 16

ARGYLE Willamette Valley 17

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

CABERNET SAUVIGNON

SERIAL Paso Robles 2018 15

ST SUPERY Napa Valley 2016 22

UNSHACKLED BY THE PRISONER Oakville 2019
22

FAUST Napa Valley 2017 33

ALTERNATIVE RED

BEAR FLAG Red Blend, California 2018 14

TENUTA CIELE YANTRA Red Blend,
Tuscany, Italy 2018 15

ARCHAVAL FERRER Malbec, Argentina 2018 18

CAIN *CUVEE NV16* Red Blend, California 2017 23

SALDO BY THE PRISONER Zinfandel, Oakville 2018
24

EIGHT YEARS IN THE DESERT BY ORIN
SWIFT Zinfandel, California 2018 25

RECCHIA Amarone Della Valpolicella 2015 25

MERLOT

DECOY BY DUCKHORN Sonoma County 2018 12

CHELSEA GOLDSCHMIDT *GUIDESTONE RISE*
Alexander Valley 14

FEATURE BOTTLES

CAIN CONCEPT Red Blend, 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