

# Bob's

## Steak & Chop House

### APPETIZERS

<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp.....	<b>24</b>
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	<b>18</b>
<b>FRIED CALAMARI</b> Cocktail Sauce.....	<b>15</b>
<b>ONION RINGS</b> .....	<b>10</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce.....	<b>18</b>
<b>SEARED SCALLOPS</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey.....	<b>25</b>
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Siracha.....	<b>21</b>
<b>LOBSTER BISQUE</b> .....	<b>12</b>

### SALADS

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

<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon.....	<b>11</b>
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons.....	<b>11</b>
<b>MIXED GREENS</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese.....	<b>11</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing.....	<b>12</b>
<b>TOSSED SALAD</b> .....	<b>10</b>

### STEAKS, CHOPS & SEAFOOD

*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</b> .....	<b>49</b>
<b>PRIME FILET MIGNON 12 OZ</b> .....	<b>59</b>
<b>PRIME RIBEYE 14 OZ</b> .....	<b>49</b>
<b>PRIME "COTE DE BOEUF" BONE-IN RIBEYE 22 OZ</b> .....	<b>69</b>
<b>PRIME NEW YORK STRIP 14 OZ</b> .....	<b>55</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce.....	<b>39</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....	<b>45</b>
<b>BROILED VERLASSO SALMON</b> Maître d' Butter.....	<b>34</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce.....	<b>36</b>
<b>SEAFOOD OF THE DAY</b> .....	<b>MARKET</b>

**Toppings** | Oscar Style \$25 + Bleu Cheese Fondue \$3 · Caramelized Onions \$3

**Sauces** | Bearnaise \$3 + Hollandaise \$3 · Peppercorn Gravy \$3

### SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	<b>11</b>
<b>ROASTED BRUSSELS SPROUTS</b> .....	<b>11</b>
<b>GRILLED ASPARAGUS</b> .....	<b>12</b>
<b>MACARONI &amp; CHEESE</b> .....	<b>11</b>
<b>SAUTÉED MUSHROOMS</b> .....	<b>11</b>
<b>CREAMED SPINACH</b> .....	<b>11</b>

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 other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

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### Wines by the Glass

#### White

	<i>Glass</i>	<i>Bottle</i>
<b>Willamette Riesling</b> , <i>Willamette Valley</i>	12.00.....	42.00
<b>Stemmari Moscato</b> , <i>Terre Siciliane</i>	12.00.....	42.00
<b>Emmolo by Caymus Sauvignon Blanc</b> , <i>Napa Valley</i>	14.00 .....	48.00
<b>Santa Margherita Pinot Grigio</b> , <i>Valdadige</i>	17.00.....	60.00

#### Chardonnay

<b>Chalk Hill Estate Sonoma Coast</b>	14.00 .....	48.00
<b>Sonoma-Cutrer "Russian River Ranches"</b> <i>Sonoma Coast</i>	15.00.....	50.00
<b>Rombauer Carneros</b> , <i>Napa Valley</i>	19.00 .....	68.00

#### Pinot Noir

<b>Elouan Oregon</b>	13.00.....	46.00
<b>Meiomi California</b>	14.00.....	48.00
<b>Boen Tri-County California</b>	15.00.....	50.00
<b>La Crema Sonoma</b>	16.00.....	55.00

#### Merlot

<b>Velvet Devil Columbia Valley</b>	12.00.....	42.00
<b>Markham Napa Valley</b>	17.00.....	60.00

#### Cabernet Sauvignon

<b>Joel Gott "815" California</b>	13.00.....	46.00
<b>Justin Paso Robles</b>	17.00.....	60.00
<b>Newton Red Label Napa Valley</b>	18.00.....	64.00
<b>Quilt Napa Valley</b>	20.00 .....	79.00

#### Alternate Red

<b>Seghesio Zinfandel</b> , <i>Sonoma County</i>	15.00.....	50.00
<b>Red Schooner Voyage 7</b> , <i>Red Blend</i>	20.00.....	79.00

#### Classic Cocktails

<p><b>The Dirty Bob</b> A perfect blend of Grey Goose vodka &amp; olive juice served with hand stuffed blue cheese olives 14</p> <p><b>The Classic Martini</b> Ice cold Hendrick's gin served up with hand stuffed bleu cheese olives 14</p> <p><b>Classic Manhattan</b> Bulleit bourbon, Martini &amp; Rossi sweet vermouth, garnished with a Luxardo cherry for the taste of a classic 14</p>	<p><b>The Florida Mule</b> St. Augustine vodka, combined with fresh lemon and lime juice, topped with ginger beer 14</p> <p><b>Bob's Cosmo</b> Grey Goose L'Orange vodka, Triple Sec, cranberry juice, fresh muddled orange, garnished with an orange twist 14</p> <p><b>The Pomegranate Martini</b> A delicious blend of Grey Goose L'Orange vodka, Pama liqueur, a dash of cranberry juice &amp; house sour mix 14</p>
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