

Bob's

Steak & Chop House

APPETIZERS

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

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon.....	11
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm.....	11
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons.....	11
MIXED GREENS Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese.....	11
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese.....	12
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing.....	12
TOSSED SALAD	10

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.

PRIME FILET MIGNON 9 OZ	49
PRIME FILET MIGNON 12 OZ	59
PRIME RIBEYE 14 OZ	49
PRIME "COTE DE BOEUF" BONE-IN RIBEYE 22 OZ	69
WAGYU TOMAHAWK RIBEYE 28OZ	114
SNAKE RIVER FARMS BLACK LABEL WAGYU FILET 8OZ	86
PRIME NEW YORK STRIP 14 OZ	55
DRY AGED PORK TOMAHAWK House Made Applesauce.....	39
AUSTRALIAN RACK OF LAMB	45

SEAFOOD*

BROILED VERLASSO SALMON Maître d' Butter.....	34
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....	36
BROILED JUMBO SHRIMP SCAMPI Black pepper Pasta with Bacon.....	33
FRIED JUMBO SHRIMP	33
SEAFOOD OF THE DAY	MARKET

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

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

SIDE DISHES

FRESH BROCCOLINI	11	MACARONI & CHEESE	11
ROASTED BRUSSELS SPROUTS	11	SAUTEED MUSHROOMS	11
GRILLED ASPARAGUS	12	CREAMED SPINACH	11

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

Chardonnay

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

Pinot Noir

Elouan Oregon	13.00	46.00
Meiomi California	14.00	48.00
Boen Tri-County California	15.00	50.00
La Crema Sonoma	16.00	55.00

Merlot

Velvet Devil Columbia Valley	12.00	42.00
Markham Napa Valley	17.00	60.00

Cabernet Sauvignon

Joel Gott "815" California	14.00	48.00
Justin Paso Robles	17.00	60.00
Newton Skyside North Coast	18.00	64.00
Quilt Napa Valley	20.00	79.00

Alternate Red

Turley "Juvenile" Zinfandel	15.00	50.00
Red Schooner Voyage 7, Red Blend	20.00	79.00

Classic Cocktails.....14

The Dirty Bob

A perfect blend of Grey Goose vodka & olive juice served with hand stuffed blue cheese olives

The Classic Martini

Ice cold Tanqueray 10 gin served up with hand stuffed bleu cheese olives

Classic Manhattan

Bulleit bourbon, Martini & Rossi sweet vermouth, garnished with a Luxardo cherry for the taste of a classic

The Florida Mule

St. Augustine vodka, combined with fresh lemon and lime juice, topped with ginger beer

Bob's Cosmo

Grey Goose L'Orange vodka, Triple Sec, cranberry juice, fresh muddled orange, garnished with an orange twist

The Pomegranate Martini

A delicious blend of Grey Goose L'Orange vodka, Pama liqueur, a dash of cranberry juice & house sour mix