

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
FRIED CALAMARI Cocktail Sauce.....	14
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
LAMB LOLLIPOPS	35
LOBSTER BISQUE	12

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 Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese.....	11
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing.....	11
TOSSED SALAD	9

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.

PRIME FILET MIGNON 9 OZ	49
PRIME FILET MIGNON 12 OZ	59
PRIME FILET MIGNON 16 OZ	69
SNAKE RIVER FARMS FILET 8 OZ	86
PRIME FILET & BROILED LOBSTER	77
PRIME RIBEYE 14 OZ	49
PRIME RIBEYE 18 OZ	56
PRIME "COTE DE BOEUF" BONE-IN RIBEYE 22 OZ	69
PRIME NEW YORK STRIP 14 OZ	55
DUROC DOUBLE THICK PORK CHOP 16 OZ House Made Applesauce.....	39
AUSTRALIAN RACK OF LAMB	45
BROILED VERLASSO SALMON Maître d' Butter.....	34
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....	38
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon.....	33
SEAFOOD OF THE DAY	MARKET

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

Sauces | Béarnaise \$3 · Hollandaise \$3 · Peppercorn Gravy \$3

SIDE DISHES

FRESH BROCCOLINI	11
SAUTÉED SPINACH & MUSHROOMS	11
ROASTED BRUSSELS SPROUTS	11
GRILLED ASPARAGUS	11
MACARONI & CHEESE	11
SAUTÉED MUSHROOMS	11
CREAMED SPINACH	11
BRÛLÉED CREAM CORN	13

18% 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

Sparkling

Torresella Prosecco Brut, Italy NV	10
Bouvet Rosé, France NV	13
Nicolas Feuillate Champagne, France NV	22

White & Rosé

Baumard Rosé, France 2017	11
Boulder Bank "Fitzroy Vineyard" Sauvignon Blanc, Marlborough, New Zealand 2019	12
Leitz Riesling, Germany 2018	13
King Estate Pinot Gris, Willamette Valley 2018	14
Cottat AOC Blanc Sancerre, Loire Valley 2018	22

Chardonnay

Lyric by Etude Santa Barbara County 2016	12
Evolution by Sokol Blosser Winery Willamette Valley 2017	16
Duckhorn Napa Valley 2017	24

Pinot Noir

Roco "Gravel Road" Willamette Valley 2017	15
Etude "Grace Benoist Ranch" Carneros 2016	18
Belle Glos "Clark & Telephone" Santa Maria Valley, Santa Barbara County 2018	22

Cabernet Sauvignon

Beaulieu Vineyards Napa Valley 2016	15
Rodney Strong Alexander Valley 2016	17
St Supery Napa Valley 2016	22
Faust Napa Valley 2017	33

Alternative Red

Septima Obra Malbec, Mendoza, Argentina 2017	14
Penfolds Max's Shiraz Cabernet, Australia 2016	15
Tenuta Ciele Yantra Red Blend, Tuscany, Italy 2018	15
Stags' Leap Petite Sirah, Napa Valley 2016	18
Green & Red "Chiles Canyon Vineyards" Zinfandel, Napa Valley 2015	19
Stags' Leap "The Investor" Napa Valley 2017	25

Merlot

Decoy by Duckhorn Sonoma County 2018	12
Alexander Valley Vineyards Alexander Valley 2017	14

Feature Bottles

Duckhorn Cabernet Sauvignon, Napa Valley 2017	99
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Classic Cocktails

The Dirty Bob

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

16

Bob's Manhattan

Maker's Mark, Grand Marnier, Sweet Vermouth & Angostura Bitters
Served up with a Luxardo cherry

15

Dulce Vida Margarita

Dulce Vida Tequila & Grand Marnier muddled with citrus fruit.
Poured over ice with salted rim

16

Texas Mule

Deep Eddy Ruby Red vodka, Fever Tree ginger beer, fresh lemon &
lime. Served on rocks in classic copper mug

15

Bob's Cosmo

Dripping Springs Orange vodka, Triple Sec, cranberry juice,
fresh muddled orange, garnished with an orange twist

15

Bob's Old Fashioned

Bulleit Bourbon, with muddled oranges & Luxardo Cherries,
Angostura bitters. Served over Gentleman's Cube

16

Texan Love Letters

Garrison Brothers Bourbon, Patron Citronage, Angostura bitters
House Aged 60 days in charred American Oak topped with Prosecco

15

Barrel Aged Boulevardier

Buffalo Trace, Campari, Carpano Antica Sweet Vermouth
House aged 90 days in charred American Oak

19