

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
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
PRIME RIBEYE 14 OZ	49
PRIME RIBEYE 18 OZ	56
PRIME "COTE DE BOEUF" BONE-IN RIBEYE 22 OZ	69
WAGYU TOMAHAWK RIBEYE 32 OZ	86
SNAKE RIVER FARMS BLACK LABEL WAGYU FILET 8 OZ **limited availability**	86
PRIME NEW YORK STRIP 14 OZ	55
VEAL PORTERHOUSE 20 OZ	48
DRY AGED PORK TOMAHAWK 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 | Bearnaise \$3 + Hollandaise \$3 · Peppercorn Gravy \$3

SIDE DISHES

FRESH BROCCOLINI	11
ROASTED BRUSSELS SPROUTS	11
GRILLED ASPARAGUS	11
MACARONI & CHEESE	11
SAUTÉED MUSHROOMS	11
CREAMED SPINACH	11
NUESKE'S BACON	12

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.

Wines by the Glass

Sparkling

Puleo Prosecco Brut, Italy NV	11.00
La Spinetta "Bricco Quaglia" Moscato d'Asti, Piedmont, Italy 2018	12.00
Domaine Gracieux Chevalier Brut Cremant De Bourgogne, France NV	17.00

White & Rosé

Columbia Crest "Two Vines" Riesling, Columbia Valley, Washington NV	10.00
Nautilus Sauvignon Blanc, Marlborough, New Zealand 2018	11.00
Round Pond Sauvignon Blanc, Rutherford, Napa Valley 2018	14.00
Rodney Strong Pinot Noir Rosé, Russian River Valley 2018	14.00
Santa Margherita Pinot Grigio, Valdadige, Italy 2018	16.00

Chardonnay

Cambria "Benchbreak" Santa Maria Valley, Santa Barbara Co. 2017	11.00
Stags Leap Napa Valley 2018	14.00
Drouhin "Vaudon" Chablis, France 2017	16.00
Jordan Russian River Valley, Sonoma 2016	20.00

Pinot Noir

Chalk Hill Sonoma Coast 2017	13.00
Etude "Grace Benoist Ranch" Carneros 2017	17.00
Maison Roy & Fils "Petite Incline" Willamette Valley, Oregon 2016	18.00
Belle Glos "Dairyman" Russian River Valley 2017	22.00

Cabernet Sauvignon

Montes Colchagua Valley, Chile 2017	11.00
Beaulieu Vineyards Napa Valley 2016	14.00
Ferrari-Carano Alexander Valley, Sonoma 2016	16.00
Frank Family Vineyards Napa Valley 2016	28.00
Faust Napa Valley 2017	30.00
Mount Veeder Napa Valley 2016	30.00
Jordan Alexander Valley, Sonoma 2015	42.00
Caymus Napa Valley 2017	50.00

Red Blends

Buena Vista "The Count" Sonoma County 2016	16.00
L'Ecole "Frenchtown" Columbia Valley, Washington 2014	16.00
Chateau Coutet "Grand Cru" St. Emilion, France 2015	24.00
The Prisoner Napa Valley 2018	27.00
Ferrari-Carano "Trésor" Sonoma County 2013	30.00

Merlot

Seven Hills Walla Walla, Washington State 2016	14.00
Provenance Napa Valley 2016	17.00

Alternate Reds

Zuccardi Q Malbec, Valle De Uco, Mendoza, Argentina 2017	12.00
Seghesio Family Vineyard Zinfandel, Sonoma 2018	13.00
Stags Leap Petite Sirah, Napa Valley 2016	18.00
Turley "Old Vine" Zinfandel, California 2017	25.00

Classic Cocktails

The Dirty Bob

A perfect blend of Grey Goose vodka & olive juice served with hand stuffed blue cheese olives
14

The Classic Martini

Ice cold Hendrick's gin served up with hand stuffed bleu cheese olives
14

Classic Manhattan

Maker's Mark bourbon, Martini & Rossi sweet vermouth, garnished with a Luxardo cherry for the taste of a classic
14

The Mule

Wheatley vodka, Gosling's ginger beer, fresh lime, garnished with candied ginger
12

Bob's Cosmo

Grey Goose L'Orange vodka, Triple Sec, cranberry juice, fresh muddled orange, garnished with an orange twist
13

The Pomegranate Martini

A delicious blend of Grey Goose L'Orange vodka, Pama liqueur, a dash of cranberry juice & house sour mix
13

Champagne Coconut Mojito

Refreshing cocktail with Malibu rum, fresh lime juice, mint simple & topped off with sparkling wine
14

Blood Orange Maple Old Fashioned

Sazerac rye whiskey, with muddled blood oranges, house made maple syrup, aromatic & orange bitters
14