

Bob's

Steak & Chop House

APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp.....	24
JUMBO SHRIMP COCKTAIL OR REMOULADE	20
FRIED CALAMARI Cocktail Sauce.....	15
ONION RINGS	12
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....	18
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.....	13
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons.....	13
MIXED GREENS Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese.....	12
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing.....	13
TOSSED SALAD	10

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
PRIME NEW YORK STRIP 14 OZ	55
DRY AGED PORK TOMAHAWK House Made Applesauce.....	39
AUSTRALIAN RACK OF LAMB	46
BROILED VERLASSO SALMON Maître d' Butter.....	35
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....	38
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon.....	34
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	12
GRILLED ASPARAGUS	11
MACARONI & CHEESE	11
SAUTÉED MUSHROOMS	12
CREAMED SPINACH	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.