

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	26
JUMBO SHRIMP COCKTAIL OR REMOULADE* Jumbo Shrimp Cocktail or Remoulade*	22
FRIED CALAMARI* Cocktail Sauce	18
ONION RINGS	12
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	26
LOBSTER BISQUE	15
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	23

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	13
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	12
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	13
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	12
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	12
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	12
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	12
TOSSED SALAD	12

STEAKS & CHOPS*

All entrées are served with a glazed carrot and a choice of baked potato, smashed potatoes, or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for \$3.

PRIME FILET MIGNON	9 OZ	54
	12 OZ	63
	16 OZ	72
PRIME RIBEYE	14 OZ	59
	18 OZ	65
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	79
PRIME NEW YORK STRIP	14 OZ	64
PRIME "BONE-IN" KANSAS CITY STRIP	18 OZ	69
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	45
AUSTRALIAN RACK OF LAMB		52
SEARED DUCK BREAST Luxardo Cherry Sauce		38
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and a 6 oz Broiled Lobster Tail.....		MARKET

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

Sauces | Bearnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

SEAFOOD*

BROILED VERLASSO SALMON Maitre d' Butter	40
FRIED JUMBO SHRIMP	40
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	40
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	39
SEAFOOD OF THE DAY	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available sizes and prices.

SIDE DISHES

FRESH BROCCOLINI	12	SAUTÉED MUSHROOMS	12
ROASTED BRUSSELS SPROUTS	13	CREAMED SPINACH	12
GRILLED ASPARAGUS	13	CREAMED CORN	12
MACARONI & CHEESE	13		

20% gratuity will be added to parties of 6 or more.

*These items may be cooked to order or offered undercooked. Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under 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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Signature Cocktails

CLASSIC MARTINI 17

Hendrick's Gin, Carpano Dry Vermouth,
Bob's Orange Bitters

DIRTY GIBSON 17

Ketel One Vodka, Onion Brine, Lemon Bitters

THE DIRTY BOB MARTINI 17

Grey Goose Vodka, Barrel Aged Olive Brine,
Carpano Dry Vermouth

APEROL SPRITZ 15

Aperol, Liber & Co. Blood Orange Cordial,
Cinzano Prosecco, Q Club Soda

BOB'S MULE 15

Tito's Handmade Vodka, Fresh Lime,
Monin Agave Nectar, Q Ginger Beer

THE MARGARITA 16

Dulce Vida Blanco Tequila, Naranja Orange Liqueur,
Fresh Agave Sour, Fresh Lime,
Barrel Aged Agave Nectar, Black Salt

COSMOPOLITAN 17

Grey Goose L'Orange Vodka,
Ramazzotti Aperitivo Rosato, Cranberry Juice,
Monin Hibiscus Syrup, Fresh Lime

AGED WELL RUM PUNCH 17

Don Q Reserva 7 Yr. Aged Rum,
Rémy Martin 1738 Cognac, Pineapple Juice,
Fresh Agave Sour, Angostura Bitters

HYE TIDE 18

Garrison Brothers Small Batch Bourbon,
Grand Marnier, Fresh Tarragon, Grapefruit Bitters

SMOKED NEGRONI 18

SMOKED TABLESIDE PRESENTATION

Zephyr Black Gin, Campari, Carpano Antica Sweet
Vermouth

BRIGHT LIGHTS 19

Michter's Small Batch Bourbon, Carpano Antica
Sweet Vermouth, Amaro Montenegro, Rhubarb Bitters

OAK FASHIONED 19

Oak & Eden Bourbon, Pecan Infused Amaro,
Liber & Co. Caramelized Fig Syrup, Barrel Aged Bitters

VELVET MARTINI 15

Disaronno Velvet, Pecan Infused Amaro,
Chilled Espresso, Monin Spiced Brown Sugar,
Aztec Chocolate Bitters

GARRISON BROTHERS BOURBON FLIGHT 29

a sampling of 1 oz. each

Small Batch, Single Barrel, "Bob's Select" Single Barrel

Wines By the Glass

SPARKLING

RUFFINO Moscato d'Asti, Piedmont, Italy 16

MOËT & CHANDON Brut Impérial, Champagne 22

WHITE

CHATEAU STE MICHELLE Riesling,
Columbia Valley, Washington 12

BANFI SAN ANGELO Pinot Grigio,
Toscana IGT, Italy 12

SILENI CELLAR SELECTION Sauvignon Blanc,
Marlborough, New Zealand 12

FROG'S LEAP Sauvignon Blanc,
Napa Valley, California 15

SILVERADO VINEYARDS MILLER RANCH
Sauvignon Blanc, Yountville, California 13

DECOY BY DUCKHORN Chardonnay,
Sonoma County, California 13

SONOMA-CUTRER RUSSIAN RIVER
RANCHES Chardonnay, Sonoma Coast, California 16

RED

ERATH VINEYARD Pinot Noir, Oregon 14

ETUDE LYRIC Pinot Noir,
Santa Barbara County, California 15

BÖEN BY BELLE GLOS Pinot Noir, Santa Barbara-
Monterey-Sonoma Counties, California 13

STERLING Merlot, California 12

TRIVENTO RESERVE Malbec,
Mendoza, Argentina 14

PENFOLDS SHIRAZ/CABERNET
Max's, South Australia 14

ANCIENT PEAKS RENEGADE Syrah-blend,
Santa Margarita Ranch, California 13

MICHAEL DAVID HILLSIDE
Zinfandel, Lodi, California 16

SAVED Red Blend, Oakville, California 13

ST. HUBERTS THE STAG North Coast, California 18

JUGGERNAUT HILLSIDE Cabernet Sauvignon,
Napa Valley, California 13

ALEXANDER VALLEY VINEYARDS
Cabernet Sauvignon, Sonoma County, California 15

ORIN SWIFT 8 YEARS IN THE DESERT
Red Blend, California 25

Hand-Craft Mocktails

THE BIG CARROT 9

Carrot Juice, Monin Tangerine Syrup,
Fresh Lemon, Q Ginger Beer

CINDERELLA STATE 9

Liber & Co. Passionfruit Syrup, Monin
Vanilla Syrup, Balsamic Vinegar, Q
Club Soda

LITTLE DARLING 9

Seedlip Spice, Chilled Espresso, Sweet
Cream