

Bob's

Steak & Chop House

APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp.....	26
JUMBO SHRIMP COCKTAIL OR REMOULADE	19
FRIED CALAMARI Cocktail Sauce.....	18
ONION RINGS	11
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....	19
SEARED SCALLOPS Three U10 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Jalapeno Honey.....	29
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha.....	21
THICK-CUT NEUSKE BACON Two 4oz slices.....	12
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
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing.....	12
TOSSED SALAD Choice of dressing.....	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
WAGYU TOMAHAWK RIBEYE 28 OZ	99
SNAKE RIVER FARMS BLACK LABEL WAGYU FILET 8 OZ	89
PRIME PORTERHOUSE 28 OZ	79
PRIME FILET & LOBSTER Two 4oz Medallions with a Broiled 6oz Cold Water Lobster Tail.....	59
PRIME NEW YORK STRIP 14 OZ	54
VEAL PORTERHOUSE 20 OZ	59
DRY AGED PORK TOMAHAWK House Made Applesauce.....	39
AUSTRALIAN RACK OF LAMB	49
BROILED VERLASSO SALMON Maître d' Butter.....	37
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....	38
BROILED JUMBO SHRIMP SCAMPI Black pepper Pasta with Bacon.....	33
FRIED JUMBO SHRIMP	33
SEAFOOD OF THE DAY	MARKET

Toppings | Oscar Style \$20 · Bleu Cheese Crumbles \$6 · Caramelized Onions \$3

Sauces | Bearnaise \$4 · Hollandaise \$4 · Peppercorn Gravy \$4 · Blue Cheese Fondue \$4

SIDE DISHES

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