

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	16
ONION RINGS	13
MARYLAND STYLE CRAB CAKE Honey Mustard Sauce	18
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	28
SOUP OF THE DAY	MARKET

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	14
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm.....	14
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	14
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	14
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	14
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	14
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Egg and Pecans.....	14
TOSSED SALAD	11

STEAKS & CHOPS*

All entrees are served with a glazed carrot and a choice of smashed potatoes, baked potato or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for \$5.00.

PRIME FILET MIGNON	9 OZ	52
	12 OZ	62
PRIME RIBEYE	16 OZ	58
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	69
PRIME "BONE-IN" KANSAS CITY STRIP	18 OZ	68
PRIME NEW YORK STRIP	14 OZ	54
PRIME PORTERHOUSE	28 OZ	89
PRIME FILET & BROILED LOBSTER TAIL 6 oz Prime Filet Mignon and a 6 oz Broiled Lobster Tail		82
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	42
AUSTRALIAN RACK OF LAMB		49
ROASTED NASHVILLE HOT CHICKEN		32

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

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

SEAFOOD*

MARYLAND STYLE CRAB CAKES Honey Mustard Sauce.....	37
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	37
FRIED JUMBO SHRIMP	37
BROILED VERLASSO SALMON Maître d' Butter	37
SEAFOOD OF THE DAY	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available sizes and prices

SIDE DISHES

SAUTEED MUSHROOMS	12	FRESH BROCCOLINI	12
CREAMED SPINACH	12	GRILLED ASPARAGUS	12
CREAMED CORN	12	SAUTEED SPINACH & MUSHROOMS	12
NUESKE'S BACON	15	ROASTED BRUSSELS SPROUTS with Bacon	13
LOBSTER MACARONI & CHEESE	20	MACARONI & CHEESE with Bacon	13

*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.

Signature Cocktails

CLASSIC MARTINI 15

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

CLASSIC MANHATTAN 15

Davidson Reserve Tennessee Sour mash,
Carpano Antica Sweet Vermouth, Luxardo Maraschino

BOB'S LEMON DROP 15

Deep Eddy, Tiple-Sec, Sweet n Sour,
Fresh Lemon Juice, Simple Syrup

DIRTY GIBSON 15

Ketel One Vodka, Onion Brine, Lemon Bitters

THE DIRTY BOB MARTINI 15

Grey Goose Vodka, Barrel Aged Olive Brine,

APEROL SPRITZ 15

Aperol, Liber & Co Blood Orange Cordial,
Prosecco, Club Soda

BOB'S MULE 13

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

THE MARGARITA 14

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

COSMOPOLITAN 15

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

AGED WELL RUM PUNCH 15

Aged Rum,
Rémy Martin 1738 Cognac, Pineapple Juice,
Fresh Agave Sour, Angostura Bitters

HYE TIDE 20

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

BRIGHT LIGHTS 15

Davidson Reserve, Carpano Antica
Sweet Vermouth, Amaro Montenegro, Rhubarb Bitters

OLD FASHIONED 15

Elijah Craig Kentucky Bourbon, Luxardo Maraschino,
Orange, Simple Syrup, Bitters

VELVET MARTINI 15

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

GARRISON BROTHERS BOURBON

Single Barrel - \$25

"Bob's Select" Single Barrel - \$45

Wines By the Glass

FEATURED WINE BY THE BOTTLE

GROTH, Cabernet Sauvignon,
Oakville, Napa Valley 2016 105

SPARKLING

TINTERO Moscato d'Asti, Piedmont, Italy 2016 12

ROMIO VINI D'ITALIA Prosecco, Friuli, Italy NV 12

LATITUDE 50 Rosé, Rheingau, Germany NV 14

VEUVE CLICQUOT Brut, Reims, France NV 28

NICOLAS FEUILLATTE Brut, Chouilly, France NV, 187 ml 30

WHITE & ROSÉ

CHÂTEAU VIRGILE Rosé, Rhone Valley, France 2018 12

ZENATO Pinot Grigio, Veneto, Italy 2018 13

LA CHIARA Cortese di Gavi, Piedmont, Italy 2017 13

AUGUST KESSLER Kabinett Riesling,
Rheingau, Germany 2017 14

THREE BROOMS Sauvignon Blanc,
Marlborough, New Zealand 2019 14

CHARDONNAY

DAOU Paso Robles, California 2018 15

MINER FAMILY Napa Valley, California 2015 19

CUVÉE SAUVAGE Russian River Valley,
California 2017 25

REDS

COLOMÉ SALTA Malbec, Argentina 2017 15

MEIOMI Pinot Noir, California 2017 16

PURPLE HANDS Pinot Noir, Willamette Valley, Oregon 2017 20

DAOU *THE PESSIMIST* Red Blend, Paso Robles, California 2017 20

RIDGE *THREE VALLEYS* Zinfandel, Sonoma, California 2017 21

CA' DEL BAIO Barbaresco, Piedmont, Italy 2016 21

FALCONE Syrah, Paso Robles, California 2018 22

MERLOT

MATANZAS CREEK WINERY Alexander Valley,
California 2015 15

EMMOLO Napa Valley, California 2017 18

DUCKHORN Napa Valley, California 2016 24

CABERNET SAUVIGNON

BR COHN SILVER North Coast, California 2017 15

AUSTIN HOPE Paso Robles, California 2017 20

WHITEHALL LANE St. Helena, Napa Valley 2016 29

FAUST Napa Valley, California 2017 39

Hand-Crafted Mocktails

CINDERELLA STATE 9

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

Bartender's Recommendation

LITTLE DARLING 9

Seedlip Spice, Chilled Espresso,
Sweet Cream