

# Bob's

## Steak & Chop House



### APPETIZERS

<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp.....	25
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	19
<b>FRIED CALAMARI</b> Cocktail Sauce.....	15
<b>ONION RINGS</b> .....	12
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce.....	18
<b>SEARED SCALLOPS</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey.....	27
<b>SOUP OF THE DAY</b> .....	MARKET

### SALADS

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

<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon.....	13
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons.....	13
<b>MIXED GREENS</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese.....	13
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing.....	13
<b>TOSSED SALAD</b> .....	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.

<b>PRIME FILET MIGNON 9 OZ</b> .....	49
<b>PRIME FILET MIGNON 12 OZ</b> .....	59
<b>PRIME RIBEYE 16 OZ</b> .....	52
<b>PRIME "COTE DE BOEUF" BONE-IN RIBEYE 22 OZ</b> .....	67
<b>PRIME NEW YORK STRIP 14 OZ</b> .....	54
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce.....	42
<b>AUSTRALIAN RACK OF LAMB</b> .....	45
<b>BROILED VERLASSO SALMON</b> Maître d' Butter.....	36
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce.....	36
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon.....	36
<b>FRIED JUMBO SHRIMP</b> .....	36
<b>ROASTED NASHVILLE HOT CHICKEN</b> .....	30
<b>SEAFOOD OF THE DAY</b> .....	MARKET

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

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

### SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	11
<b>ROASTED BRUSSELS SPROUTS</b> .....	11
<b>GRILLED ASPARAGUS</b> .....	11
<b>MACARONI &amp; CHEESE</b> .....	13
<b>SAUTÉED MUSHROOMS</b> .....	11
<b>NUESKE'S BACON</b> .....	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

Moscato d'Asti, Tintero, Piedmont, Italy 2016 .....	12
Prosecco, Romio Vini d'Italia, Friuli, Italy NV.....	12
Rose, Latitude 50, Rheingau, Germany NV .....	14
Brut, Veuve Clicquot, Reims, France NV.....	28
Brut, Nicolas Feuillatte 187ml, Chouilly, France NV .....	30

### Whites

Rosé, Château Virgile, Rhone Valley, France 2018 .....	12
Pinot Grigio, Zenato, Veneto, Italy 2018 .....	13
Cortese, La Chiara "Gavi", Piedmont, Italy 2017 .....	13
Riesling, August Kessler "Kabinett" Rheingau, Germany 2017 .....	14
Sauvignon Blanc, Three Brooms 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

Malbec, Colomé Salta, Argentina 2017.....	15
Pinot Noir, Meiomi, California 2017 .....	16
Carignane, Dashe Cellars "Old Vine" Contra Costa, California 2017 .....	18
Pinot Noir, Rex Hill, Willamette Valley 2016.....	20
Red Blend, "The Pessimist" Paso Robles, California 2017 .....	20
Zinfandel, Ridge "Three Valleys" Sonoma, California 2017 .....	21
Barbaresco, Ca' del Baio Piedmont, Italy 2016 .....	21
Shiraz, Molly Dooker "Blue Eyed Boy" McLaren vale, Australia 2017 .....	25

### Merlot

Wente "Sandstone" Livermore Valley, California 2016 .....	15
Emmolo, Napa Valley, California 2017.....	18
Duckhorn, Napa Valley, California 2016.....	24

### Cabernet

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 2017.....	39

## Classic Cocktails (\$15)

#### Classic Manhattan

Davidson Reserve Tennessee Sour mash Chilled  
with Martin & Antica Carpano Sweet Vermouth.  
Garnished with a Luxardo Cherry for the Taste  
of a Classic

#### Old Fashioned

Pinhook Kentucky Bourbon, Luxardo  
Maraschino, Orange,  
Simple Syrup and Bitters

#### Bob's Cosmo

Grey Goose L'Orange Vodka, Triple Sec, Cranberry  
Juice, Fresh Muddled Orange & Orange Twist

#### Bob's Lemon Drop

Refreshing Ketel One Citroen, Triple Sec,  
House-made Sweet n Sour  
Fresh Squeezed Lemon Juice & a Dash of Simple  
Syrup

#### The Classic Martini

Ice Cold Bombay Sapphire Gin Served Up  
with Hand-Stuffed Bleu Cheese Olives

#### The Dirty Bob

A Perfect blend of Tito's Vodka and Olive Juice  
Served  
with Hand-Stuffed Bleu Cheese Olives

#### The Pomegranate Martini

A Delicious Blend of Grey Goose L'Orange Vodka  
&  
Pama Pomegranate Liqueur  
With a Dash of Cranberry Juice & Lemon-Lime  
Sour

#### Espresso Martini

Fresh Espresso, Vanilla Vodka, Dark Crème de  
Cocoa, White & Dark Godiva,  
Half n' Half & a Twist

