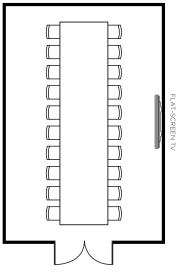


Bob's
Steak & Chop House

PRIVATE DINING ROOMS

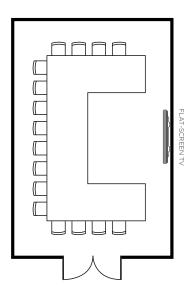
VAQUERO ROOM

Room dimensions are 24'7" long x 13' wide

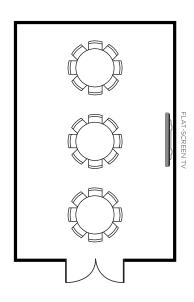


Long Table

Seats up to 20 guests



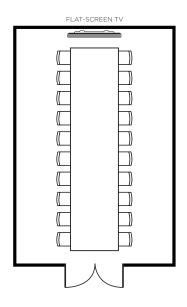
U-Shape Seats up to 16 guests



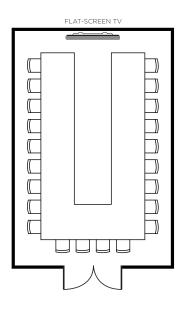
Three Square or Round Tables Seats 15-16 guests

PALM ROOM

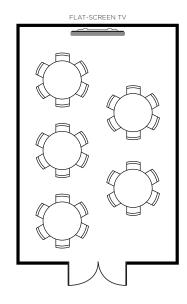
Room dimensions are 24'7" long x 18' wide



Long Table Seats up to 20 guests



U-Shape Seats up to 22 guests

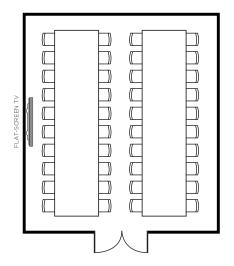


Square Tables | Seats 20 guests **Round Tables** | Seats 30 guests

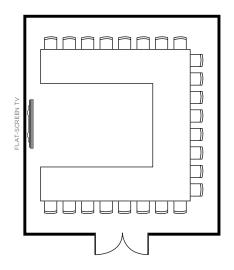
PRIVATE DINING ROOMS

STOCKYARD ROOM

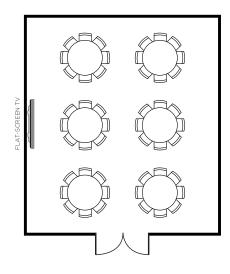
Room dimensions are 24'7" long x 20' wide







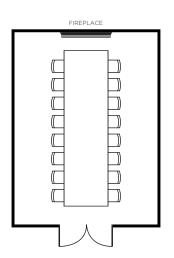
U-Shape Seats up to 24 guests



Square Tables | Seats 24 guests Round Tables | Seats 36 guests

LENOX LOUNGE

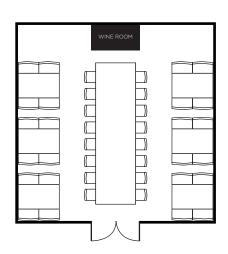
Room dimensions are 16' long x 12' wide



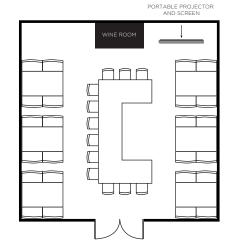
Long TableSeats up to 16 guests

MASTERS ROOM

Room dimensions are 17' long x 19' wide



Long Table | Seats 16 guests
Including Booths | Seats 40 guests



U-Shape | Seats 12 guests **Including Booths** | Seats 24 guests

PRIVATE DINING MENUS

MENU ONE · \$55 PER PERSON

APPETIZER FOR THE TABLE

Tenderloin Crostini

PETITE SALAD

Choice of one

Caesar Salad • Blue Cheese Salad

ENTRÉES

Served with Bob's signature glazed carrot and smashed potatoes

Prime Filet Mignon 9 oz

Prime Ribeye 14 oz

Seared Duck Breast with Luxardo Cherry Sauce

Broiled Salmon with Maitre d'Butter

Vegetarian Entrée

PETITE DESSERTS

Choice of one

Chocolate Cake • Carrot Cake • Key Lime Pie

MENU TWO · \$67 PER PERSON

APPETIZER FOR THE TABLE

Tenderloin Crostini

SALAD

Choice of one

Caesar Salad • Blue Cheese Salad

ENTRÉES

Served with Bob's signature glazed carrot and smashed potatoes

Prime Filet Mignon 9 oz

Prime Ribeye 14 oz

Seared Duck Breast with Luxardo Cherry Sauce

Broiled Jumbo Shrimp Scampi with Black Pepper Pasta and Bacon

Vegetarian Entrée

SIDE DISHES

Choice of two • Served family-style

Sautéed Mushrooms • Creamed Corn Fresh Asparagus • Creamed Spinach Fresh Green Beans

DESSERT TRIO

Chocolate Cake • Carrot Cake • Key Lime Pie

PRIVATE DINING MENUS

MENU THREE · \$75 PER PERSON

APPETIZER FOR THE TABLE

Miniature Maryland-Style Crab Cakes

Tenderloin Crostini • Fried Calamari

SALAD

Choice of one

Caesar Salad • Blue Cheese Salad

ENTRÉES

Served with Bob's signature glazed carrot and smashed potatoes

Prime Filet Mignon 9 oz

Prime Ribeye 14 oz

Prime New York Strip 14 oz

Seared Duck Breast with Luxardo Cherry Sauce

Broiled Salmon with Maitre d'Butter

Vegetarian Entrée

SIDE DISHES

Choice of two • Served family-style

Sautéed Mushrooms • Creamed Corn Fresh Asparagus • Creamed Spinach Fresh Green Beans

DESSERT TRIO

Chocolate Cake • Carrot Cake • Key Lime Pie

MENU FOUR · \$84 PER PERSON

APPETIZER FOR THE TABLE

Miniature Maryland-Style Crab Cakes

Miniature Tenderloin Crostini

SALAD

Choice of one

Caesar Salad • Blue Cheese Salad

ENTRÉES

Served with Bob's signature glazed carrot and smashed potatoes

Prime Filet Mignon 12 oz

Prime New York Strip 14 oz

Prime "Bone-In" Kansas City Strip 18 oz

Prime "Côte-de-Boeuf" Bone-In Ribeye 22 oz

Seared Duck Breast with Luxardo Cherry Sauce

Broiled Salmon with Maitre d'Butter

Vegetarian Entrée

SIDE DISHES

Choice of two • Served family-style

Sautéed Mushrooms • Creamed Corn Fresh Asparagus • Creamed Spinach Fresh Green Beans

DESSERT TRIO

Chocolate Cake • Carrot Cake • Key Lime Pie



LOCATED AT THE SHOPPES AT RIO GRANDE VALLEY

613 East Trenton Road • Edinburg, TX 78539 • 956-380-2627 Monday - Thursday 5-10 p.m. • Friday - Saturday 5-11 p.m. • Sunday 5-9 p.m.