

# Bob's

## Steak & Chop House

### APPETIZERS

- JUMBO SHRIMP COCKTAIL OR REMOULADE\*** .....
- MARYLAND-STYLE CRAB CAKE** Honey Mustard Sauce .....
- SHRIMP PLATTER\*** Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....
- FRIED CALAMARI\*** Cocktail Sauce .....
- SMOKED SALMON\*** Toast Points, Chopped Eggs, Onions, Capers .....
- PRIME TENDERLOIN CARPACCIO\*** Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil .....
- ONION RINGS** .....
- SOUP OF THE DAY** .....

### SALADS

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

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

### 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.

- PRIME RIBEYE** ..... **14 oz** .....
- ..... **18 oz** .....
- PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE** ..... **22 oz** .....
- PRIME FILET MIGNON** ..... **9 oz** .....
- ..... **12 oz** .....
- ..... **16 oz** .....
- PRIME NEW YORK STRIP** ..... **14 oz** .....
- PRIME "BONE-IN" KANSAS CITY STRIP** ..... **18 oz** .....
- PRIME PORTERHOUSE** ..... **28 oz** .....
- VEAL CHOP** ..... **18 oz** .....
- DRY AGED PORK TOMAHAWK** House Made Applesauce ..... **16 oz** .....
- AUSTRALIAN RACK OF LAMB** .....
- SEARED DUCK BREAST** Luxardo Cherry Sauce.....
- PRIME FILET & BROILED LOBSTER** 6 oz Prime Filet Mignon and a 6 oz Broiled Lobster Tail .....

**Toppings** | Oscar Style • Bleu Cheese Fondue • Caramelized Onions  
**Sauces** | Bearnaise • Hollandaise • Peppercorn Gravy

### SEAFOOD\*

- MARYLAND-STYLE CRAB CAKES** Honey Mustard Sauce .....
- BROILED JUMBO SHRIMP SCAMPI** Black Pepper Pasta with Bacon .....
- FRIED JUMBO SHRIMP** .....
- BROILED VERLASSO SALMON** Maître d' Butter .....
- SIMPLY BROILED FISH** .....

**COLD WATER SOUTH AFRICAN LOBSTER TAILS**  
 Ask server for available sizes and prices.

### SIDE DISHES

- SAUTÉED MUSHROOMS** .....
- CREAMED CORN** .....
- CREAMED SPINACH** .....
- GRILLED ASPARAGUS** .....
- FRESH BROCCOLINI** .....
- SAUTÉED SPINACH & MUSHROOMS** .....
- ROASTED BRUSSELS SPROUTS** .....
- MACARONI & CHEESE** .....

18% gratuity will be added to parties of 5 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.