

Bob's

Steak & Chop House

BREAKFAST SPECIALTIES

Bob's Steak & Chop House uses cage-free eggs, locally sourced meats and organically grown coffee beans

- AMERICAN BREAKFAST**
Three Eggs Any Style with Bacon or Sausage Links, Chef's Potatoes and Toast
- THREE EGG OMELET**
Choice of Three: Bell Peppers, Tomatoes, Mushrooms, Onions, Cheddar and Jack Cheeses, Smoked Pork Loin, Smoked Salmon, Bacon or Sausage, served with Chef's Potatoes and Toast
- EGGS BENEDICT**
Two Poached Eggs with Local Smoked Pork Loin atop a Toasted English Muffin, Smothered with Hollandaise Sauce and served with Chef's Potatoes
- CRAB CAKE BENEDICT**
Two Poached Eggs, Dungeness Crab Cakes atop a Toasted English Muffin with Spinach, Citrus Hollandaise and Chef's Potatoes
- STEAK & EGGS**
Grilled 6 oz. Prime Filet Mignon with Three Eggs Any Style, Chef's Potatoes and Toast
- CORNERED BEEF HASH**
Braised Local Corned Beef and Potatoes topped with California Chili Hollandaise, Three Eggs Any Style and Choice of Toast
- BONE-IN HAM**.....
Grilled Local Smoked Pork Loin Chop, Three Eggs Any Style, Chef's Potatoes and Toast
- BREAKFAST WRAP**
Scrambled Cage-Free Eggs with Chorizo, Black Beans, Avocado and Midnight Moon Cheddar Cheese in a Spinach Flour Tortilla
- HUEVOS RANCHEROS**.....
Choice of Eggs Any Style, topped with Stewed Tomatoes and Chilies, served on a Crisp Corn Tortilla with Black Beans, Cilantro and Cotija Cheese

LIGHT FARE

- COLD CEREAL**
Choices Include: Arrowhead Mills Organic Spelt Flakes, Kashi Go-Lean Crunch, Raisin Bran, Frosted Mini Wheats, Special K, Froot Loops, Rice Krispies, Gluten-Free Rice Chex
- HEALTHY MORNING**
Fresh Seasonal Fruit, Kashi Go-Lean Crunch and Yogurt
- McCANN'S STEEL CUT IRISH OATMEAL**
Topped with your choice of Dried Fruit, Fresh Berries, Sliced Bananas, Toasted Almonds, Brown Sugar, served with Steamed Milk
- MELANGE of FRESH FRUITS**
Fresh Seasonal Fruits served with Yogurt or Cottage Cheese

FROM THE GRIDDLE

- BISCUITS & GRAVY**
Southern Style Sausage Gravy, Fresh Baked Buttermilk Biscuits with Three Eggs Any Style
- FRENCH TOAST**.....
Thickly Sliced Pullman Bread with Fresh Seasonal Berries and Warm Vermont Maple Syrup
- BUTTERMILK PANCAKES**.....
Heartland Organic, Griddle Cakes with Fresh Seasonal Berries and Warm Vermont Maple Syrup
- BELGIAN WAFFLE**
Heartland Organic with Berries and Warm Vermont Maple Syrup

SIDES

- TOAST or BREAKFAST PASTRIES**
- BREAKFAST MEATS**
- SMOKED SALMON**
- CHEF'S POTATOES**.....
- BOWL of FRESH BERRIES or CEREAL** ...
- FRESH GRAPEFRUIT & ORANGE PLATE**..

BEVERAGES

- COFFEE**
- HOT TEA**
- HOT CHOCOLATE**
- MILK**
- FRUIT JUICES**

A 20% service charge will be added to parties of eight or more.

Rare or undercooked food can result in food borne illness.

Bob's

Steak & Chop House

LUNCH STARTERS

Bread is always available upon request.

TODAY'S SOUP cup
bowl

CALAMARI AND ARTICHOKE FRITO MISTO - Served with Chipotle Aioli and Lemon Crème.....

PRIME BEEF TARTARE - Shaved Parmesan, Crostini, Dijonnaise.....

BACON WRAPPED BBQ QUAIL - Sonoma Farms Quail Wrapped with
Applewood Smoked Bacon, Creamy Cheddar Grits

SAUTEED PRINCE EDWARD ISLAND MUSSELS - PEI Mussels Steamed
in a Spicy Tomato Fennel Broth, Chorizo, Griddled Garlic Bread.....

CANDIED BEET SALAD - Roasted Red and Golden Beets, Cypress Grove Humboldt Fog
Goat Cheese, Arugula, Crisp Baguette, Sherry Vinaigrette

STEAKS & ENTREES

Steaks are served with Glazed Carrots and Housemade Fries, Potato Chips or Smashed Potatoes

PRIME FILET MIGNON 6 oz
9 oz

PRIME NEW YORK STRIP STEAK 8 oz
12 oz

PRIME "CÔTE de BOEUF" BONE-IN RIB-EYE STEAK 22 oz

PRIME RIBEYE STEAK 12 oz

CHICKEN FRIED PRIME RIBEYE with Peppercorn Gravy.....

CHICKEN FRIED CHICKEN BREAST with Peppercorn Gravy

SHORT RIB POT PIE - Six Hour Braised Short Ribs, Root Vegetables,
Marsala-Mascarpone Cream, Seeded Puff Pastry

DUNGENESS CRAB MAC & CHEESE - Three Cheeses, Béchamel and Garden Herbs.....

SEAFOOD OF THE DAY.....

SANDWICHES

Served with Housemade Fries, Potato Chips, Smashed Potatoes or a Side Salad

STEAK SANDWICH - Grilled Flat Iron Steak, Housemade Spiced Pear Chutney, Brie,
Shaved Fennel on a Ciabatta Roll.....

HOUSE MADE PRIME BEEF HAMBURGER - USDA Prime Beef Ground In-House
with Cheddar, Jack, Swiss or Bleu Cheese (add Bacon or Avocado)

CORNED BEEF REUBEN - Housemade Corned Beef topped with Sauerkraut,
Russian Dressing, Swiss Cheese on Toasted Rye Bread.....

GRILLED CHICKEN BREAST CLUB SANDWICH - with Vine Ripened Tomato,
Avocado, Hickory Smoked Bacon on Toasted Pullman Bread

VEGETABLE CLUB SANDWICH - Roasted Red Peppers, Avocado, Cucumber, Tomato,
Daikon Sprouts, Baby Greens, Baba Ganoush, Dijonnaise, on Whole Grain Bread.....

SALADS

STEAK AND BLUE SALAD - Butter Lettuce with Bleu Cheese Dressing,
Roasted Tomatoes and Chopped Bacon along side a Flat Iron Steak

THE BOB'S COBB SALAD - Choice of Dungeness Crab or Grilled Chicken Breast, Chopped Egg,
Bacon, Crumbled Bleu Cheese, Avocado, Tomato and Kalamata Olives on a Bed of Mixed Greens.
Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch, Thousand Island or Honey Poppy Dressing

CORIANDER AND PINK PEPPERCORN SALMON SALAD - Mixed Greens,
Cherry Tomatoes, Hearts of Palm, Cucumbers tossed with Green Goddess Dressing

A 20% service charge will be added to parties of eight or more.

Rare and undercooked food can result in foodborne illness.

