

# Bob's

## Steak & Chop House



### APPETIZERS

<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....	<b>26</b>
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	<b>22</b>
<b>FRIED CALAMARI</b> Cocktail Sauce .....	<b>17</b>
<b>ONION RINGS</b> .....	<b>14</b>
<b>THICK-CUT NUESKE BACON</b> Two 4oz. slices .....	<b>14</b>
<b>PRIME TENDERLOIN CARPACCIO*</b> Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil .....	<b>21</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....	<b>22</b>
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha .....	<b>21</b>
<b>SEARED SCALLOPS*</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey .....	<b>27</b>
<b>LOBSTER BISQUE</b> .....	<b>13</b>

### SALADS

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

<b>CHOPHOUSE SALAD</b> Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm .....	<b>13</b>
<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon .....	<b>12</b>
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons .....	<b>12</b>
<b>MIXED GREENS SALAD</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	<b>12</b>
<b>BEEFSTEAK TOMATOES &amp; RED ONIONS</b> Vinaigrette Dressing and Crumbled Bleu Cheese .....	<b>12</b>
<b>BLEU CHEESE SALAD</b> Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans .....	<b>12</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing .....	<b>13</b>
<b>TOSSED SALAD</b> .....	<b>10</b>

### 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. Substitute sweet potato for \$3.

<b>PRIME FILET MIGNON</b> .....	<b>9 OZ..... 55</b>
	<b>12 OZ..... 65</b>
	<b>16 OZ..... 71</b>
<b>SNAKE RIVER FARMS BLACK LABEL WAGYU FILET</b> .....	<b>8 OZ..... 86</b>
<b>WAGYU TOMAHAWK RIBEYE</b> .....	<b>32 OZ..... 115</b>
<b>PRIME RIBEYE</b> .....	<b>14 OZ..... 55</b>
	<b>18 OZ..... 59</b>
<b>PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE</b> .....	<b>22 OZ..... 70</b>
<b>PRIME NEW YORK STRIP</b> .....	<b>14 OZ..... 59</b>
<b>PRIME "BONE-IN" KANSAS CITY STRIP</b> .....	<b>18 OZ..... 69</b>
<b>PRIME PORTERHOUSE</b> .....	<b>28 OZ..... 89</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce .....	<b>16 OZ..... 45</b>
<b>VEAL PORTERHOUSE CHOP*</b> .....	<b>20 OZ..... 49</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....	<b>57</b>
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce .....	<b>38</b>
<b>PRIME FILET &amp; BROILED LOBSTER</b> Two 3 oz Medallions and a 6 oz Broiled Lobster Tail .....	<b>82</b>

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

**Sauces** | Bearnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

### SEAFOOD\*

<b>BROILED VERLASSO SALMON</b> Maitre d' Butter .....	<b>38</b>
<b>MARYLAND-STYLE CRAB CAKES</b> Honey Mustard Sauce .....	<b>45</b>
<b>FRIED JUMBO SHRIMP</b> .....	<b>36</b>
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	<b>38</b>
<b>SEAFOOD OF THE DAY</b> .....	<b>MARKET</b>

#### COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available sizes and prices.

### SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	<b>12</b>	<b>MACARONI &amp; CHEESE</b> .....	<b>13</b>
<b>CREAMED CORN</b> .....	<b>12</b>	<b>CREAMED SPINACH</b> .....	<b>12</b>
<b>ROASTED BRUSSELS SPROUTS</b> .....	<b>12</b>	<b>SAUTÉED SPINACH &amp; MUSHROOMS</b> .....	<b>13</b>
<b>GRILLED ASPARAGUS</b> .....	<b>12</b>	<b>SAUTÉED MUSHROOMS</b> .....	<b>12</b>

20% gratuity will be added to parties of 8 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.

# Signature Cocktails

## **CLASSIC MARTINI 18**

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

## **DIRTY GIBSON 18**

Ketel One Vodka, Onion Brine, Lemon Bitters

## **THE DIRTY BOB MARTINI 18**

Grey Goose Vodka, Barrel Aged Olive Brine,  
Carpano Dry Vermouth

## **APEROL SPRITZ 16**

Aperol, Liber & Co. Blood Orange Cordial,  
Cinzano Prosecco, Q Club Soda

## **BOB'S MULE 16**

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

## **THE MARGARITA 16**

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

## **COSMOPOLITAN 18**

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

## **AGED WELL RUM PUNCH 18**

Don Q Reserva 7 Yr. Aged Rum,  
Rémy Martin 1738 Cognac, Pineapple Juice,  
Fresh Agave Sour, Angostura Bitters

## **HYE TIDE 26**

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

## **SMOKED NEGRONI 18**

**SMOKED TABLESIDE PRESENTATION**

Zephyr Black Gin, Campari, Carpano Antica Sweet  
Vermouth

## **BRIGHT LIGHTS 26**

Michter's Small Batch Bourbon, Carpano Antica  
Sweet Vermouth, Amaro Montenegro, Rhubarb Bitters

## **OAK FASHIONED 18**

Oak & Eden Bourbon, Pecan Infused Amaro,  
Liber & Co. Caramelized Fig Syrup, Barrel Aged Bitters

## **VELVET MARTINI 18**

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

## **GARRISON BROTHERS BOURBON FLIGHT 28**

a sampling of 1 oz. each

Small Batch, Single Barrel, "Bob's Select" Single Barrel

# Wines By the Glass

## **SPARKLING**

ZERBINA Prosecco, Italy 13

JP. CHENET Sparkling Brut Rosé, France 12

PIPER-HEIDSIECK 1785 Brut, France 20

## **WHITE & ROSÉ**

LA FIERA Moscato, Siciliane 11

COPPO Moscato d'Asti, Piedmont, Italy 13

CABERT Pinot Grigio, Fruili-Venezia Giulia, Italy 13

ASTROLABE Sauvignon Blanc,  
Marlborough, New Zealand 13

PEJU Sauvignon Blanc, Napa Valley 14

SCHLOSS VOLLRADS QBA Riesling,  
Rheingau, Germany 14

## **CHARDONNAY**

STRAIGHT SHOOTER Willamette Valley, Oregon 15

CALIPASO Paso Robles, California 16

RAYMOND RESERVE Napa Valley 18

## **PINOT NOIR**

CP Central Coast 16

CARABELLA Chehalem Mountains, Oregon 18

BELLE GLOS CLARK & TELEPHONE  
Santa Maria Valley, Central Coast 25

## **MERLOT**

CANNONBALL California 13

SILVERADO Napa Valley 18

## **CABERNET SAUVIGNON**

JAX Y3 Napa Valley 16

JUSTIN Paso Robles, California 18

NELMS ROAD Washington State 20

DUCKHORN Napa Valley 29

## **ALTERNATE REDS & BLENDS**

CHÂTEAU BUISSON-REDON  
Bordeaux, France 16

ACHAVAL FERRER Malbec, Mendoza, Argentina 18

STAGS' LEAP Petite Syrah, Napa Valley 18

NV16 CAIN CUVÉE Red Blend, Napa Valley 20

OSCAR BOSIO Nebbiolo, Piedmont, Italy 18

THE PRISONER Red Blend, Napa Valley 25

# Hand-Craft Mocktails

## **THE BIG CARROT 9**

Carrot Juice, Monin Tangerine Syrup,  
Fresh Lemon, Q Ginger Beer

## **CINDERELLA STATE 9**

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

## **LITTLE DARLING 9**

Seedlip Spice, Chilled Espresso, Sweet  
Cream