

Bob's

Steak & Chop House

APPETIZERS

SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp.....	25
JUMBO SHRIMP COCKTAIL OR REMOULADE*.....	21
FRIED CALAMARI* Cocktail Sauce.....	15
ONION RINGS.....	14
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....	21
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey.....	25
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt, Sriracha.....	21
SOUP OF THE DAY.....	MARKET

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon.....	13
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons.....	13
MIXED GREENS Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese.....	11
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing.....	13
TOSSED SALAD.....	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.

PRIME FILET MIGNON.....	9 oz.....	58
	12 oz.....	65
	16 oz.....	74
PRIME RIBEYE*.....	14 oz.....	49
PRIME RIBEYE*.....	18 oz.....	56
PRIME "COTE DE BOEUF" BONE-IN RIBEYE*.....	22 oz.....	67
PRIME NEW YORK STRIP*.....	14 oz.....	56
PRIME "BONE-IN" KANSAS CITY STRIP.....	18oz.....	64
PRIME PORTERHOUSE.....	28oz.....	85
WAGYU TOMAHAWK RIBEYE.....	32oz.....	110
VEAL PORTERHOUSE.....	20oz.....	51
DRY AGED PORK TOMAHAWK* House Made Applesauce.....		39
AUSTRALIAN RACK OF LAMB*.....		47
BROILED SCOTTISH SALMON* Maître d' Butter.....		36
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....		38
BROILED JUMBO SHRIMP SCAMPI* Black Pepper Pasta with Bacon.....		36
SEAFOOD OF THE DAY*.....		MARKET

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

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

SIDE DISHES

FRESH BROCCOLINI.....	12
ROASTED BRUSSELS SPROUTS.....	12
GRILLED ASPARAGUS.....	14
MACARONI & CHEESE.....	15
SAUTÉED MUSHROOMS.....	12
SAUTÉED SPINACH AND MUSHROOMS.....	12
CREAMED CORN.....	12
CREAMED SPINACH.....	12

18% Service Charge will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please direct your allergy concerns to your server to accommodate your dietary needs.

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Wines by the Glass

Champagne & Sparkling

Split	Benvolio Prosecco, Italy, DOC Certified	13
Split	Chandon Brut, California	14
Split	Chandon Brut Rosé, California	14
Split	Moët & Chandon Brut Impérial,, Epernay, France	24
Split	Moët & Chandon Rosé Impérial, Epernay, France	29

Unique Whites & Rosé

Trefethen	Riesling, Oak Knoll District, Napa Valley, CA	13
Dog Point Vineyard	Sauvignon Blanc, Marlborough, New Zealand	14
Elena Walch	Pinot Grigio, Alto Adige, Italy	14
Miraval	Rosé, Cinsault, Grenache, Syrah, Cotes de Provence, France.....	16

Chardonnay

Trinitas "Los Carneros"	Napa Valley, CA	15
Sonoma-Cutrer "Russian River Ranches"	Sonoma Coast, CA	17
Rombauer	Carneros, Napa Valley, CA	26

Pinot Noir

Maison Noir O.P.P.	Willamette Valley, OR	15
Bravium	Anderson Valley, CA	17

Cabernet Sauvignon

Silver Palm	California	13
Chateau Ste. Michelle "Indian Wells"	Columbia Valley, WA	15
Justin	Paso Robles, CA	19
Mount Veeder	Napa Valley, CA	22

Merlot

Decoy by Duckhorn	Sonoma County, CA	13
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Zinfandel

Grgich Hills	Napa Valley, CA	17
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Red Blends and Alternative Reds

Siete Fincas	Malbec, Mendoza, Argentina	12
Neyers "Sage Canyon"	Red Blend, California	17
Finca Nueva	Rioja, Spain	17
Allegrini Palazzo Della Torre	Veneto, Italy	15
Morgan	Syrah, Monterey	17
Cain Cuvée NVII	Red Blend, Napa Valley	20