

Bob's

Steak & Chop House

APPETIZERS

JUMBO SHRIMP COCKTAIL OR REMOULADE	18
MARYLAND-STYLE CRAB CAKE with Honey Mustard Sauce.....	14
SHRIMP PLATTER* Two Shrimp Cocktail, Two Shrimp Remoulade and Two Fried Shrimp.....	24
SMOKED SALMON* with Toast Points, Chopped Egg, Onion and Capers.....	14
FRIED CALAMARI* with Cocktail Sauce.....	14
TUNA TARTARE* AAA Grade Tuna, Wasabi Fish Roe, Sesame Seeds and Sriracha Chili Sauce.....	16
SEARED SCALLOPS* Three U-8 Scallops wrapped in Bacon on a Spiced Buerre Blanc.....	20
ONION RINGS	10

SALADS

Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch and Thousand Island

CHOPHOUSE SALAD* Greens, Cucumber, Tomato, Bell Pepper, Onion, Bacon, Hearts of Palm.....	10
CAESAR SALAD with Croutons.....	10
THE WEDGE* with Bleu Cheese Dressing, Crumbles and Bacon.....	10
MIXED GREENS SALAD Sliced Apples, Spicy Pecans & Goat Cheese with Champagne Vinaigrette.....	10
BLEU CHEESE SALAD* Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg and Pecans.....	10
BEEFSTEAK TOMATO & RED ONION with Crumbled Bleu Cheese and Vinaigrette Dressing.....	10
CHOPPED TOMATO, ONION & FRESH MOZZARELLA in Vinaigrette Dressing.....	10
TOSSED SALAD	9

STEAKS & CHOPS

All entrees 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.	49
	18 oz.	55
PRIME "COTE DE BOEUF" BONE-IN RIBEYE*	22 oz.	62
PRIME TOMAHAWK RIBEYE*	32 oz.	95
PRIME FILET MIGNON*	9 oz.	49
	12 oz.	55
	16 oz.	66
PRIME "BONE-IN" KANSAS CITY STRIP*	18 oz.	57
PRIME PORTERHOUSE*	28 oz.	69
PRIME NEW YORK STRIP*	14 oz.	55
VEAL RIB CHOP*	16 oz.	52
RACK OF LAMB*		42
SEARED DUCK BREAST* with Luxardo Cherry Sauce.....	10 oz.	32
PORK "RIB" CHOP* with House Made Applesauce.....	16 oz.	35
PRIME FILET & LOBSTER TAIL* Two 3oz Medallions and a 6oz Broiled Lobster Tail.....		72

Toppings | Oscar Style \$25 • Bleu Cheese \$3 • Pepper Crusted \$3
Sauces | Bearnaise \$3 • House Made Steak Sauce \$3 • Cognac Peppercorn \$3

SEAFOOD

MARYLAND-STYLE CRAB CAKES with Honey Mustard Sauce.....	33
BROILED JUMBO SHRIMP SCAMPI* with a Black Pepper Pasta and Bacon.....	34
FRIED JUMBO SHRIMP*	34
BROILED SALMON* with Maitre d' Butter.....	33
SIMPLY BROILED FISH*	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available Sizes and Prices

SIDE DISHES

MACARONI & CHEESE	10	FRESH BROCCOLINI	10
CREAMED CORN	10	SAUTÉED MUSHROOMS	10
CREAMED SPINACH	10	SAUTÉED SPINACH & MUSHROOMS ...	10
GRILLED ASPARAGUS	10	ROASTED BRUSSELS SPROUTS	10

18% Gratuity will be added to parties of 8 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.