

# Bob's

## Steak & Chop House

### APPETIZERS

<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	20
<b>MARYLAND-STYLE CRAB CAKE</b> with Honey Mustard Sauce.....	18
<b>SHRIMP PLATTER*</b> Two Shrimp Cocktail, Two Shrimp Remoulade and Two Fried Shrimp.....	28
<b>SMOKED SALMON*</b> with Toast Points, Chopped Egg, Onion and Capers.....	16
<b>FRIED CALAMARI*</b> with Cocktail Sauce.....	14
<b>TUNA TARTARE*</b> AAA Grade Tuna, Wasabi Fish Roe, Sesame Seeds and Sriracha Chili Sauce.....	18
<b>SEARED SCALLOPS*</b> Three U-8 Scallops wrapped in Bacon on a Spiced Buerre Blanc.....	22
<b>ONION RINGS</b> .....	12

### SALADS

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

<b>CHOPHOUSE SALAD*</b> Greens, Cucumber, Tomato, Bell Pepper, Onion, Bacon, Hearts of Palm.....	12
<b>CAESAR SALAD</b> with Croutons.....	12
<b>THE WEDGE*</b> with Bleu Cheese Dressing, Crumbles and Bacon.....	12
<b>MIXED GREENS SALAD</b> Sliced Apples, Spicy Pecans & Goat Cheese with Champagne Vinaigrette.....	12
<b>BLEU CHEESE SALAD*</b> Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg and Pecans.....	12
<b>BEEFSTEAK TOMATO &amp; RED ONION</b> with Crumbled Bleu Cheese and Vinaigrette Dressing.....	12
<b>CHOPPED TOMATO, ONION &amp; FRESH MOZZARELLA</b> in Vinaigrette Dressing.....	12
<b>TOSSED SALAD</b> .....	10

### 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

<b>PRIME RIBEYE*</b> .....	14 oz. ....	53
	18 oz. ....	59
<b>PRIME "COTE DE BOEUF" BONE-IN RIBEYE*</b> .....	22 oz. ....	65
<b>PRIME TOMAHAWK RIBEYE*</b> .....	32 oz. ....	105
<b>PRIME FILET MIGNON*</b> .....	9 oz. ....	53
	12 oz. ....	59
	16 oz. ....	69
<b>PRIME "BONE-IN" KANSAS CITY STRIP*</b> .....	18 oz. ....	63
<b>PRIME PORTERHOUSE*</b> .....	28 oz. ....	75
<b>PRIME NEW YORK STRIP*</b> .....	14 oz. ....	59
<b>VEAL RIB CHOP*</b> .....	16 oz. ....	56
<b>RACK OF LAMB*</b> .....		48
<b>SEARED DUCK BREAST*</b> with Luxardo Cherry Sauce.....	10 oz. ....	36
<b>PORK "RIB" CHOP*</b> with House Made Applesauce.....	16 oz. ....	38
<b>PRIME FILET &amp; LOBSTER TAIL*</b> Two 3oz Medallions and a 6oz Broiled Lobster Tail.....		84

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

### SEAFOOD

<b>MARYLAND-STYLE CRAB CAKES</b> with Honey Mustard Sauce.....	38
<b>BROILED JUMBO SHRIMP SCAMPI*</b> with a Black Pepper Pasta and Bacon.....	36
<b>FRIED JUMBO SHRIMP*</b> .....	36
<b>BROILED SALMON*</b> with Maitre d' Butter.....	36
<b>SIMPLY BROILED FISH*</b> .....	MARKET

**COLD WATER SOUTH AFRICAN LOBSTER TAILS**

Ask server for available Sizes and Prices

### SIDE DISHES

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

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.