

Bob's

Steak & Chop House

APPETIZERS

JUMBO SHRIMP COCKTAIL OR REMOULADE	22
MARYLAND-STYLE CRAB CAKE with Honey Mustard Sauce.....	20
SHRIMP PLATTER* Two Shrimp Cocktail, Two Shrimp Remoulade and Two Fried Shrimp.....	32
SMOKED SALMON* with Toast Points, Chopped Egg, Onion and Capers.....	18
FRIED CALAMARI* with Cocktail Sauce.....	18
TUNA TARTARE* AAA Grade Tuna, Wasabi Fish Roe, Sesame Seeds and Sriracha Chili Sauce.....	20
SEARED SCALLOPS* Three U-8 Scallops wrapped in Bacon on a Spiced Buerre Blanc.....	24
ONION RINGS	14

SALADS

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

CHOPHOUSE SALAD* Greens, Cucumber, Tomato, Bell Pepper, Onion, Bacon, Hearts of Palm.....	13
CAESAR SALAD with Croutons.....	13
THE WEDGE* with Bleu Cheese Dressing, Crumbles and Bacon.....	13
MIXED GREENS SALAD Sliced Apples, Spicy Pecans & Goat Cheese with Champagne Vinaigrette.....	13
BLEU CHEESE SALAD* Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg and Pecans.....	13
BEEFSTEAK TOMATO & RED ONION with Crumbled Bleu Cheese and Vinaigrette Dressing.....	13
CHOPPED TOMATO, ONION & FRESH MOZZARELLA in Vinaigrette Dressing.....	13
TOSSED SALAD	11

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.	55
	18 oz.	62
PRIME "COTE DE BOEUF" BONE-IN RIBEYE*	22 oz.	67
PRIME TOMAHAWK RIBEYE*	32 oz.	110
PRIME FILET MIGNON*	9 oz.	55
	12 oz.	62
	16 oz.	72
PRIME "BONE-IN" KANSAS CITY STRIP*	18 oz.	65
PRIME PORTERHOUSE*	28 oz.	82
PRIME NEW YORK STRIP*	14 oz.	62
VEAL RIB CHOP*	16 oz.	65
RACK OF LAMB*		52
SEARED DUCK BREAST* with Luxardo Cherry Sauce.....	10 oz.	38
PORK "RIB" CHOP* with House Made Applesauce.....	16 oz.	42
PRIME FILET & LOBSTER TAIL* Two 3oz Medallions and a 6oz Broiled Lobster Tail.....		89

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.....	42
BROILED JUMBO SHRIMP SCAMPI* with a Black Pepper Pasta and Bacon.....	38
FRIED JUMBO SHRIMP*	38
BROILED SALMON* with Maitre d' Butter.....	38
SIMPLY BROILED FISH*	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available Sizes and Prices

SIDE DISHES

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

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.