

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	28
JUMBO SHRIMP COCKTAIL OR REMOULADE	22
FRIED CALAMARI Cocktail Sauce	17
ONION RINGS	14
THICK-CUT NUESKE'S BACON Two 4oz. slices	14
PRIME TENDERLOIN CARPACCIO* Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil	21
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	22
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	22
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	30
LOBSTER BISQUE	16

SALADS

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

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

STEAKS & CHOPS*

All entrées are served with a glazed carrot and choice of baked potato, smashed potatoes, or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for \$3.99.

PRIME FILET MIGNON	9 OZ	56
	12 OZ	68
	16 OZ	75
SNAKE RIVER FARMS BLACK LABEL WAGYU FILET	8 OZ	86
WAGYU TOMAHAWK RIBEYE	32 OZ	130
PRIME RIBEYE	14 OZ	58
	18 OZ	66
PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE	22 OZ	89
PRIME NEW YORK STRIP	14 OZ	59
PRIME 'BONE-IN' KANSAS CITY STRIP	18 OZ	69
PRIME PORTERHOUSE	28 OZ	89
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	45
VEAL PORTERHOUSE CHOP*	20 OZ	49
AUSTRALIAN RACK OF LAMB		65
SEARED DUCK BREAST Luxardo Cherry Sauce		38
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and Broiled 6 oz Lobster Tail		82

Toppings | Oscar Style \$35 • Bleu Cheese Fondue \$5 • Caramelized Onions \$3

Sauces | Béarnaise \$5 • Hollandaise \$5 • Peppercorn Gravy \$3

SEAFOOD*

BROILED VERLASSO SALMON Maître d'Hotel Butter	38
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	45
FRIED JUMBO SHRIMP	36
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	38
SEAFOOD OF THE DAY	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask Server for Available Sizes and Prices.

SIDE DISHES

FRESH BROCCOLINI	12	MACARONI & CHEESE	13
CREAMED CORN	12	CREAMED SPINACH	12
ROASTED BRUSSELS SPROUTS	12	SAUTÉED SPINACH & MUSHROOMS	13
GRILLED ASPARAGUS	12	SAUTÉED MUSHROOMS	12

20% gratuity will be added for parties of 8 or more.

*These items may be cooked to order or offered undercooked. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs 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

THE DIRTY BOB MARTINI 18

Tito's Handmade Vodka,
Barrel Aged Olive Brine,
Carpano Dry Vermouth

COSMOPOLITAN 18

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

FRENCH 75 16

Bombay Sapphire Gin, Fresh Lemon,
Cinzano Prosecco

SMOKED NEGRONI 18

TABLESIDE PRESENTATION

Zephyr Black Gin, Campari,
Carpano Antica Formula
Sweet Vermouth

GARRISON OLD FASHIONED 40

Garrison Brothers Small Batch Bourbon,
Liber & Co. Demerara Syrup, Barrel Aged
Bitters

OAK FASHIONED 18

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

MANHATTAN 18

Maker's Mark Bourbon, Carpano Antica
Sweet Vermouth, Amaro Montenegro,
Rhubarb Bitters

BOB'S MULE 16

Ketel One Vodka, Fresh Lime, Monin
Agave Nectar, Owen's Ginger Beer

ESPRESSO MARTINI 18

Grey Goose Vodka, Caffè Borghetti
Espresso Liqueur

THE MARGARITA 18

Milagro Silver Tequila, Cointreau Orange
Liqueur, Fresh Agave Sour, Fresh Lime,
Barrel Aged Agave Nectar, Black Salt

*LEVEL UP TO CASAMIGOS BLANCO TEQUILA 30

SMOKED PALOMA 18

Casa Noble Crystal Tequila, Aperol, Dos
Hombres Mezcal, Barmalade Grapefruit-
Elderflower, Owen's Rio Red Grapefruit

*LEVEL UP TO CINCORO REPOSADO TEQUILA,
SERVICE FOR 2 TABLESIDE PRESENTATION 55

AGED WELL RUM PUNCH 18

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

GARRISON BROTHERS BOURBON FLIGHT 35

A SAMPLING OF 1 OZ. EACH

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

Hand-Crafted Mocktails

CINDERELLA STATE 9

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

THE BIG CARROT 9

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

LITTLE DARLING 9

Seedlip Spice 94,
Chilled Espresso,
Sweet Cream

Wines By the Glass

SPARKLING & CHAMPAGNE

BERVINI

Prosecco, Italy 13

JP. CHENET

Brut Rosé, France 12

G.H. MUMM

Reims, France 34

MOËT IMPÉRIAL BRUT

Rosé, Champagne, France 32

CHARDONNAY

IMAGERY California 14

SONOMA-CUTRER

RUSSIAN RIVER RANCHES
Sonoma Coast, California 16

RAYMOND RESERVE

Napa Valley 18

WHITE

COPPO Moscato d'Asti,
Piedmont, Italy 13

CABERT Pinot Grigio,
Friuli-Venezia Giulia, Italy 13

SCHLOSS VOLLRADS QBA
Riesling, Rheingau, Germany 14

ROSE GOLD Rosé, Provence, France 16

PACO & LOLA Albariño,
Rias Baixas, Spain 18

UPSHOT BY RODNEY STRONG California 16

SAUVIGNON BLANC

KIM CRAWFORD

Marlborough, New Zealand 14

DUCKHORN

North Coast, California 22

PINOT NOIR

TRIBUTE California 16

PANTHER CREEK Willamette Valley, Oregon 18

BELLE GLOS *BALADE* Santa Rita Hills, California 22

CABERNET SAUVIGNON

AUSTIN Paso Robles, California 18

JUSTIN VINEYARDS & WINERY
Paso Robles, California 22

ROBERT MONDAVI Napa Valley 20

CLOS DU VAL Cabernet Sauvignon,
Napa Valley, California 28

CROWN POINT *RELEVANT*
Happy Canyon, Santa Barbara, California 40

RED BLEND

DAOU *PESSIMIST* Paso Robles, California 14

J. LOHR *PURE PASO* Paso Robles, California 21

ORIN SWIFT *ABSTRACT* California 34

ALTERNATE RED

TRIVENTO *GOLDEN RESERVE*
Malbec, Mendoza, Argentina 17

CHATEAU PIERREFITTE Bordeaux, France 18

SALDO BY THE PRISONER Zinfandel, California 23

CASTELLO BANFI *MAGNA CUM LAUDE*
Super Tuscan, Tuscany, Italy 32

MERLOT

CANNONBALL California 13

DECOY BY DUCKHORN
Sonoma Valley, California 22