

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	26
JUMBO SHRIMP COCKTAIL OR REMOULADE	22
FRIED CALAMARI Cocktail Sauce	17
ONION RINGS	14
THICK-CUT NUESKE 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	21
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	27
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 a choice of baked potato, smashed potatoes, or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for \$3.

PRIME FILET MIGNON	9 OZ	55
	12 OZ	65
	16 OZ	71
SNAKE RIVER FARMS BLACK LABEL WAGYU FILET	8 OZ	86
WAGYU TOMAHAWK RIBEYE	32 OZ	130
PRIME RIBEYE	14 OZ	55
	18 OZ	65
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 a 6 oz Broiled Lobster Tail		82

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

Sauces | Bearnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

SEAFOOD*

BROILED VERLASSO SALMON Maître d' 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 to parties of 8 or more.

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

DIRTY GIBSON 18

Ketel One Vodka, Onion Brine, Lemon Bitters

THE DIRTY BOB MARTINI 18

Grey Goose Vodka, Barrel Aged Olive Brine,
Carpano Dry Vermouth

APEROL SPRITZ 16

Aperol, Liber & Co. Blood Orange Cordial,
Cinzano Prosecco, Q Club Soda

BOB'S MULE 16

Tito's Handmade Vodka, Fresh Lime,
Monin Agave Nectar, Q Ginger Beer

THE MARGARITA 16

Dulce Vida Blanco Tequila, Naranja Orange Liqueur,
Fresh Agave Sour, Fresh Lime,
Barrel Aged Agave Nectar, Black Salt

COSMOPOLITAN 18

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

AGED WELL RUM PUNCH 18

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

HYE TIDE 26

Garrison Brothers Small Batch Bourbon,
Grand Marnier, Fresh Tarragon, Grapefruit Bitters

SMOKED NEGRONI 18

SMOKED TABLESIDE PRESENTATION

Zephyr Black Gin, Campari, Carpano Antica Sweet
Vermouth

BRIGHT LIGHTS 26

Michter's Small Batch Bourbon, Carpano Antica
Sweet Vermouth, Amaro Montenegro, Rhubarb Bitters

OAK FASHIONED 18

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

VELVET MARTINI 18

Disaronno Velvet, Pecan Infused Amaro,
Chilled Espresso, Monin Spiced Brown Sugar,
Aztec Chocolate Bitters
Contains Nuts

GARRISON BROTHERS BOURBON FLIGHT 28

a sampling of 1 oz. each

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

Wines By the Glass

SPARKLING

JP. CHENET Sparkling Brut Rosé, France 12

BERVINI Prosecco, Italy 13

PIPER-HEIDSIECK 1785 Brut, France 20

WHITE

LA FIERA Moscato, Siciliane 11

COPPO Moscato d'Asti, Piedmont, Italy 13

CABERT Pinot Grigio, Friuli-Venezia Giulia, Italy 13

ASTROLABE Sauvignon Blanc,
Marlborough, New Zealand 13

SCHLOSS VOLLRADS QBA Riesling,
Rheingau, Germany 14

BLANK STARE Sauvignon Blanc, Russian River
Valley, California 18

CHARDONNAY

CALIPASO Paso Robles, California 16

RAYMOND RESERVE Napa Valley 18

JORDAN Sonoma County 20

PINOT NOIR

CP Central Coast 16

PANTHER CREEK Willamette Valley, Oregon 18

BELLE GLOS CLARK & TELEPHONE
Santa Maria Valley, Central Coast 25

MERLOT

CANNONBALL California 13

SILVERADO Napa Valley 18

CABERNET SAUVIGNON

JAX Y3 North Coast, California 16

JUSTIN Paso Robles, California 18

ROBERT MONDAVI Napa Valley 22

BUENA VISTA Napa Valley 29

ALTERNATE REDS & BLENDS

ACHAVAL FERRER Malbec, Mendoza, Argentina 18

STAGS' LEAP Petite Syrah, Napa Valley 18

THE PRISONER Red Blend, Napa Valley 25

8 YEARS IN THE DESERT Zinfandel, Napa Valley
28

Hand-Craft Mocktails

THE BIG CARROT 9

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

CINDERELLA STATE 9

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

LITTLE DARLING 9

Seedlip Spice, Chilled Espresso, Sweet
Cream