

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	19
PRIME TENDERLOIN CARPACCIO Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil	21
ONION RINGS	12
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	32
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	25
THICK-CUT NUESKE BACON Two 4oz. slices	16
LOBSTER BISQUE	13

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	13
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	13
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	13
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	13
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	12
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	13
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	56
	12 OZ	66
	16 OZ	76
PRIME RIBEYE	14 OZ	62
	18 OZ	68
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	86
PRIME PORTERHOUSE	28 OZ	89
WAGYU TOMAHAWK RIBEYE	32 OZ	125
WAGYU FILET Limited Availability	8 OZ	88
PRIME NEW YORK STRIP	14 OZ	62
PRIME "BONE-IN" KANSAS CITY STRIP	18 OZ	69
VEAL PORTERHOUSE CHOP	20 OZ	48
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	44
AUSTRALIAN RACK OF LAMB		58
SEARED DUCK BREAST Luxardo Cherry Sauce		36
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and a 6 oz Broiled Lobster Tail		96

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

Sauces | Bearnaise \$5 • Hollandaise \$5 • Peppercorn Gravy \$5

SEAFOOD*

BROILED VERLASSO SALMON Maître d' Butter	38
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	47
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	40
FRIED JUMBO SHRIMP	40
SIMPLY BROILED FISH	MARKET

SIDE DISHES

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

20% gratuity will be added to parties of 8 or larger.

*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

THE DIRTY BOB MARTINI 16
Grey Goose Vodka, Barrel Aged Olive Brine,
Carpano Dry Vermouth

CLASSIC MARTINI 16
Hendrick's Gin, Carpano Dry Vermouth,
Bob's Orange Bitters

DIRTY GIBSON 16
Ketel One Vodka, Onion Brine, Lemon Bitters

APEROL SPRITZ 14
Aperol, Liber & Co. Blood Orange Cordial,
Cinzano Prosecco, Q Club Soda

BOB'S MULE 14
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 15
Grey Goose L'Orange Vodka,
Ramazzotti Aperitivo Rosato, Cranberry Juice,
Monin Hibiscus Syrup, Fresh Lime

AGED WELL RUM PUNCH 16
Don Q Reserva 7 Yr. Aged Rum,
Rémy Martin 1738 Cognac, Pineapple Juice,
Fresh Agave Sour, Angostura Bitters

HYE TIDE 20
Garrison Brothers Small Batch Bourbon,
Grand Marnier, Fresh Tarragon, Grapefruit Bitters

SMOKED NEGRONI 16
SMOKED TABLESIDE PRESENTATION
Zephyr Black Gin, Campari, Carpano Antica Sweet
Vermouth

BRIGHT LIGHTS 18
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 16
Disaronno Velvet, Pecan Infused Amaro,
Chilled Espresso, Monin Spiced Brown Sugar,
Aztec Chocolate Bitters

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

ZERBINA Prosecco Brut, Italy 11
MÖET & CHANDON *IMPERIAL* Rosé Brut, Épernay,
France 33

WHITE & ROSÉ

MOHUA Sauvignon Blanc,
Marlborough, New Zealand 11
ZERBINA Moscato, Italy 12
LEITZ *'DRAGONSTONE'* Riesling, Rheingau, Germany
12
ZOLO Rose, Mendoza, Argentina 12
SAMUEL BARON Sauvignon Blanc, Touraine, France
12
SANTA MARGHERITA Pinot Grigio, Valdadige, Italy 17

CHARDONNAY

SONOMA-CUTRER
Russian River Valley, Sonoma 15
DROUHIN *VAUDON* Chablis, France 16
BENNETT VALLEY Bennett Valley, Sonoma 19

PINOT NOIR

ETUDE *'LYRIC'* Santa Barbara, California 13
RESONANCE Willamette Valley 18
BELLE GLOS *'BALADE'* California 22
CAKEBREAD CELLARS *'TWO CREEKS'*
Anderson Valley, CA 36

CABERNET SAUVIGNON

MONTES Colchagua Valley, Chile 12
LAVA CAP Sierra Foothills 16
BEAULIEU VINEYARDS Napa Valley 20
MOUNT VEEDER Napa Valley 26
AUSTIN HOPE Paso Robles 35
FAUST Napa Valley 35
TITUS Napa Valley 42

RED BLENDS

DOMAINE LA MANARINE Cotes du Rhone, France 13
CHÂTEAU BUISSON-REDON Bordeaux, France 18
THE PRISONER Napa Valley 28
BERINGER *'Q'* Red Blend, Napa Valley 30
JUSTIN *'ISOSCELES'* Paso Robles, CA 45

MERLOT

SEVEN HILLS Walla Walla, Washington State 14

ALTERNATE RED

ZUCCARDI Q Malbec, Mendoza, Argentina 12
DRY CREEK VINEYARDS Zinfandel, California 15
TRENTADUE *'LA STORIA'* Petit Sirah,
Alexander Valley, Sonoma 17

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