

# Bob's

## Steak & Chop House



### APPETIZERS

<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....	<b>26</b>
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	<b>22</b>
<b>FRIED CALAMARI</b> Cocktail Sauce .....	<b>17</b>
<b>PRIME TENDERLOIN CARPACCIO</b> Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil .....	<b>21</b>
<b>ONION RINGS</b> .....	<b>11</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....	<b>22</b>
<b>SEARED SCALLOPS*</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey .....	<b>27</b>
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha .....	<b>21</b>
<b>THICK-CUT NUESKE BACON</b> Two 4oz. slices .....	<b>16</b>
<b>LOBSTER BISQUE</b> .....	<b>13</b>

### SALADS

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

<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon .....	<b>13</b>
<b>CHOPHOUSE SALAD</b> Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm .....	<b>11</b>
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons .....	<b>13</b>
<b>MIXED GREENS SALAD</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	<b>13</b>
<b>BLEU CHEESE SALAD</b> Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans .....	<b>11</b>
<b>BEEFSTEAK TOMATOES &amp; RED ONIONS</b> Vinaigrette Dressing and Crumbled Bleu Cheese .....	<b>13</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing .....	<b>11</b>
<b>TOSSED SALAD</b> .....	<b>10</b>

### 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.

<b>PRIME FILET MIGNON</b> .....	<b>9 OZ</b> .....	<b>53</b>
	<b>12 OZ</b> .....	<b>63</b>
	<b>16 OZ</b> .....	<b>71</b>
<b>PRIME RIBEYE</b> .....	<b>14 OZ</b> .....	<b>55</b>
	<b>18 OZ</b> .....	<b>59</b>
<b>PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE</b> .....	<b>22 OZ</b> .....	<b>74</b>
<b>PRIME PORTERHOUSE</b> .....	<b>28 OZ</b> .....	<b>79</b>
<b>WAGYU TOMAHAWK RIBEYE</b> .....	<b>32 OZ</b> .....	<b>115</b>
<b>WAGYU FILET</b> Limited Availability .....	<b>8 OZ</b> .....	<b>86</b>
<b>PRIME NEW YORK STRIP</b> .....	<b>14 OZ</b> .....	<b>59</b>
<b>PRIME "BONE-IN" KANSAS CITY STRIP</b> .....	<b>18 OZ</b> .....	<b>68</b>
<b>VEAL PORTERHOUSE CHOP</b> .....	<b>20 OZ</b> .....	<b>48</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce .....	<b>16 OZ</b> .....	<b>39</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....		<b>56</b>
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce .....		<b>34</b>
<b>PRIME FILET &amp; BROILED LOBSTER</b> Two 3 oz Medallions and a 6 oz Broiled Lobster Tail .....		<b>86</b>

**Toppings** | Oscar Style \$25 • Bleu Cheese Fondue \$5 • Caramelized Onions \$5

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

### SEAFOOD\*

<b>BROILED VERLASSO SALMON</b> Maître d' Butter .....	<b>38</b>
<b>MARYLAND-STYLE CRAB CAKES</b> Honey Mustard Sauce .....	<b>45</b>
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	<b>36</b>
<b>FRIED JUMBO SHRIMP</b> .....	<b>36</b>
<b>SIMPLY BROILED FISH</b> .....	<b>MARKET</b>

### SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	<b>12</b>	<b>CREAMED CORN</b> .....	<b>12</b>
<b>ROASTED BRUSSELS SPROUTS</b> .....	<b>13</b>	<b>SAUTÉED MUSHROOMS</b> .....	<b>12</b>
<b>GRILLED ASPARAGUS</b> .....	<b>12</b>	<b>CREAMED SPINACH</b> .....	<b>12</b>
<b>MACARONI &amp; CHEESE</b> .....	<b>13</b>	<b>SAUTÉED SPINACH &amp; MUSHROOMS</b> .....	<b>12</b>

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

CINZANO Prosecco Brut, Italy 11

MARCHESI INCISA DELLA  
ROCCHETTA 'FELICE' Moscato D' Asti, 12  
MÔET & CHANDON IMPERIAL Rosé Brut,  
Epernay 33

## WHITE & ROSÉ

COLUMBIA CREST *TWO VINES* Riesling,  
Columbia Valley, Washington 10

MOHUA Sauvignon Blanc,  
Marlborough, New Zealand 11

RODNEY STRONG Pinot Noir Rosé,  
Russian River Valley 14

ANDRE DEZAT Sancerre, Loire Valley, France 15

SANTA MARGHERITA Pinot Grigio, Valdadige, Italy 17

## CHARDONNAY

MER SOLEIL *SILVER* Monterey County 12

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 *DAIRYMAN* Russian River Valley 22

CAKEBREAD CELLARS 'TWO CREEKS'  
Anderson Valley, CA 36

## CABERNET SAUVIGNON

MONTES Colchagua Valley, Chile 11

LAVA CAP Sierra Foothills 15

BEAULIEU VINEYARDS Napa Valley 20

MOUNT VEEDER Napa Valley 26

AUSTIN HOPE Paso Robles 30

FAUST Napa Valley 35

TITUS Napa Valley 42

## RED BLENDS

CHATEAU DU TRIGNON Cotes du Rhone, France 14

CHÂTEAU BUISSON-REDON Bordeaux, France 18

THE PRISONER Napa Valley 28

TENUTA SAN GUIDO *GUIDALBERTO* Tuscany 33

## 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