

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	24
JUMBO SHRIMP COCKTAIL OR REMOULADE	20
FRIED CALAMARI Cocktail Sauce	17
PRIME TENDERLOIN CARPACCIO Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil	21
ONION RINGS	11
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	21
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	27
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	21
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	12
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	11
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	12
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	12
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	11
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	12
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	11
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	51
	12 OZ	61
	16 OZ	71
PRIME RIBEYE	14 OZ	52
	18 OZ	59
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	69
PRIME PORTERHOUSE	28 OZ	69
WAGYU TOMAHAWK RIBEYE	32 OZ	99
WAGYU FILET Limited Availability	8 OZ	86
PRIME NEW YORK STRIP	14 OZ	56
PRIME "BONE-IN" KANSAS CITY STRIP	18 OZ	64
VEAL PORTERHOUSE CHOP	20 OZ	48
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	39
AUSTRALIAN RACK OF LAMB		49
SEARED DUCK BREAST Luxardo Cherry Sauce		34
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and a 6 oz Broiled Lobster Tail		82

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

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

SEAFOOD*

BROILED VERLASSO SALMON Maître d' Butter	36
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	43
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	34
FRIED JUMBO SHRIMP	34
SIMPLY BROILED FISH	MARKET

SIDE DISHES

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

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

LA SPINETTA *BRICCO QUAGLIA* Moscato d'Asti,
Piedmont, Italy 12

MÖET & CHANDON *IMPERIAL* Rosé Brut, Epernay
33

WHITE & ROSÉ

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

NAUTILUS Sauvignon Blanc,
Marlborough, New Zealand 11

DOMAINE DE LA VILLAUDIERE Sancerre, France
15

RODNEY STRONG Pinot Noir Rosé,
Russian River Valley 14

SANTA MARGHERITA Pinot Grigio, Valdadige, Italy
16

CHARDONNAY

MER SOLEIL *SILVER* Monterey County 12

SONOMA-CUTRER Russian River Valley, Sonoma 15

DROUHIN *VAUDON* Chablis, France 16

JORDAN Russian River Valley, Sonoma 20

PINOT NOIR

CHALK HILL Sonoma Coast 13

ETUDE *GRACE BENOIST RANCH* Carneros 17

MAISON ROY & FILS Pinot Noir,
Willamette Valley, Oregon 18

BELLE GLOS *DAIRYMAN* Russian River Valley 22

CABERNET SAUVIGNON

MONTES Colchagua Valley, Chile 11

BEAULIU VINEYARDS Napa Valley 14

FERRARI-CARANO Alexander Valley, Sonoma 16

FRANK FAMILY VINEYARDS Napa Valley 28

FAUST Napa Valley 30

MOUNT VEEDER Napa Valley 30

JORDAN Alexander Valley, Sonoma 42

DUCKHORN Napa Valley 42

RED BLENDS

CHÂTEAU BUISSON-REDON Bordeaux, France 18

E. GUIGAL *SAINTE PIERRES DE NALYS* Chateaufneuf
du Pape, France 22

THE PRISONER Napa Valley 27

FERRARI-CARANO *TRÉSOR* Sonoma County 30

MERLOT

SEVEN HILLS Walla Walla, Washington State 14

ALTERNATE RED

DRY CREEK VINEYARDS Zinfandel, California 15

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