

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	27
JUMBO SHRIMP COCKTAIL OR REMOULADE*	24
FRIED CALAMARI* Cocktail Sauce	16
ONION RINGS	15
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	27
THICK-CUT NUESKE BACON Two 4oz. slices	16
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	26
LOBSTER BISQUE	18

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	14
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	14
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	14
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	14
TOSSED SALAD	13
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	14
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	13

STEAKS & CHOPS*

All entrées served with Bob's signature glazed carrot and choice of smashed potatoes, baked potato or skillet fried potatoes topped with sautéed onions and peppercorn gravy.

PRIME FILET MIGNON	9 OZ	60
	12 OZ	68
	16 OZ	78
PRIME RIBEYE	14 OZ	65
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	82
WAGYU TOMAHAWK RIBEYE	32 OZ	160
PRIME NEW YORK STRIP	14 OZ	62
PRIME "BONE-IN" KANSAS CITY STRIP	18 OZ	75
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	48
AUSTRALIAN RACK OF LAMB		53
SEARED DUCK BREAST Luxardo Cherry Sauce		57

SEAFOOD*

BROILED VERLASSO SALMON Maître d' Butter	42
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	46
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	45
SEAFOOD OF THE DAY	MARKET

Toppings | Oscar Style \$26 • Bleu Cheese Fondue \$4 • Caramelized Onions \$3
Sauces | Béarnaise \$4 • Hollandaise \$4 • Peppercorn Gravy \$4

SIDE DISHES

FRESH BROCCOLINI	13	SAUTÉED MUSHROOMS	13
ROASTED BRUSSELS SPROUTS	13	CREAMED SPINACH	13
GRILLED ASPARAGUS	14	CREAMED CORN	14
MACARONI & CHEESE	14	SAUTÉED SPINACH & MUSHROOMS	13

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 17

Hendrick's Gin, Carpano Dry Vermouth,
Bob's Orange Bitters

DIRTY GIBSON 17

Ketel One Vodka, Onion Brine, Lemon Bitters

THE DIRTY BOB MARTINI 17

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

APEROL SPRITZ 15

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

BOB'S MULE 15

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 17

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 18

SMOKED TABLESIDE PRESENTATION

Zephyr Black Gin, Campari, Carpano Antica Sweet
Vermouth

BRIGHT LIGHTS 20

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

Wines By the Glass

CHAMPAGNE & SPARKLING

VEUVE CLICQUOT *YELLOW LABEL* Champagne,
France 28

BANFI "ROSA REGALE" Brachetto, Italy 16

FAMILLE AURORE Cremant de Limoux, France NV
16

BISOL JEIO Prosecco Rosé, DOC, Italy 2019 16

LUCCIO Moscato, D'Asti, Italy 2019 14

WHITE & ROSÉ

ROMERHOF "KABINETT" Riesling, Germany 2019
14

PIGHIN Pinot Grigio, Italy 2019 15

STONELEIGH Sauvignon Blanc, Marlborough, New
Zealand 2020 14

ROGER NEVEU Sancerre, France 2020 22

HOOPLA *UNOAKED* Chardonnay, Napa Valley 15

DIATOM Chardonnay, Santa Barbara County 2020 18

JORDAN Chardonnay, Russian River Valley 2019 26

THE PALM *BY WHISPERING ANGEL* Rosé, France
2020 15

REDS

GOLDEN WEST BY CHARLES SMITH Pinot Noir,
Washington 2019 14

TALBOTT *KALI HART* Pinot Noir, Monterey 2018 18

BELLE GLOS *CLARK AND TELEPHONE* Pinot Noir,
Santa Maria Valley 25

TORBRECK "Cuvee Juvenile" Red Blend, South
Australia 2018 19

CHATEAU ST. ANDRE CORBIN Red Blend, France
2019 20

BLUE ROCK "*BABY BLUE*" Red Blend, Sonoma
County 2019 22

THE PRISONER Red Blend, Oakville 2019 30

SAINT COSME Syrah, France 2019 16

RENATO RATTI "*BARBERA D ASTI*" Red Blend,
Piedmont Italy 2019 16

BEN MARCO Malbec, Mendoza, Argentina 2018 17

CRISS CROSS Old Vine Zinfandel, Lodi, California
2019 14

MATANZAS CREEK Merlot, Sonoma County,
California 2018 17

ARROWOOD Cabernet Sauvignon, Sonoma, California
2017 15

LUKE Cabernet Sauvignon, Wahluke Slope, Columbia
Valley, 2018 18

JUSTIN Cabernet Sauvignon, Paso Robles 2019 22

BRENDEL BY HEITZ CELLARS Cabernet Sauvignon,
Napa Valley 27

FREEMARK ABBEY Cabernet Sauvignon, Napa
Valley, California 2019 48

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