

Bob's

Steak & Chop House

APPETIZERS

ONION RINGS	15
JUMBO SHRIMP COCKTAIL OR REMOULADE	22
SHRIMP PLATTER Two Shrimp Cocktail, Two Shrimp Remoulade and Two Fried Shrimp	32
SMOKED SALMON with Toast Points, Chopped Egg, Onion and Capers	18
MARYLAND-STYLE CRAB CAKE with Honey Mustard Sauce	20
FRIED CALAMARI with Cocktail Sauce	16
FOOT LONG KOBE BEEF HOT DOG with Sauerkraut and Onions	18
LAMB CHOPS Australian Lamb Chops with Fried Onion Strings	28
ROASTED NEUSKE BACON SLICES Served with Whiskey Glaze	24
BACON WRAPPED SHRIMP Stuffed with Mozzarella and Jalapeño Peppers	28
PRIME MEATBALLS Served with Tomato Coulis and Topped with Melted Provalone	18
FRIED OR BROILED LOBSTER TAIL Cubed and Served with Drawn Butter or Cocktail Sauce	MARKET

SALADS & SOUPS

Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch, Thousand Island and Balsamic Vinaigrette

CHOPHOUSE SALAD Greens, Cucumber, Tomato, Bell Pepper, Onion, Bacon, Hearts of Palm	15
CAESAR SALAD with Croutons	14
THE WEDGE with Bleu Cheese Dressing, Crumbles and Bacon	15
BLEU CHEESE SALAD Romaine Lettuce, Crumbled Bleu Cheese, Bleu Cheese Dressing, Chopped Egg and Pecans	15
BEEFSTEAK TOMATO & RED ONION with Crumbled Bleu Cheese and Vinaigrette Dressing	15
CHOPPED BEEFSTEAK TOMATO, ONION & MOZZARELLA in Vinaigrette Dressing	16
CRAB & AVOCADO SALAD with Mango and Jalapeño	20
TOMATO, AVOCADO & BURRATA SALAD	18
TOSSED SALAD	12
FRENCH ONION SOUP	15
LOBSTER BISQUE	18

STEAKS & CHOPS

All entrees are served with a Glazed Carrot and a Choice of Baked Potato, Baked Sweet Potato, Smashed Potatoes or Skillet Fried Potatoes topped with Sautéed Onions and Peppercorn Gravy

PRIME RIBEYE*	14 oz.	65
	18 oz.	75
PRIME "COTE DE BOEUR" BONE-IN RIBEYE*	22 oz.	98
PRIME FILET MIGNON*	9 oz.	65
	12 oz.	75
	16 oz.	85
PRIME "BONE-IN" KANSAS CITY STRIP*	18 oz.	85
PRIME NEW YORK STRIP*	14 oz.	78
VEAL PORTERHOUSE CHOP*	16 oz.	50
BERKSHIRE "LONG BONE" PORK CHOP*	16 oz.	45
RACK OF LAMB*		60
ONE HALF ROASTED DUCK* with Green Peppercorn Sauce		35

ADD ONS

Oscar Style 26 · Two Grilled Shrimp 14 · Béarnaise Sauce 6
Hollandaise Sauce 6 · Green Peppercorn Sauce 6 · Bleu Cheese 4 · Sliced Avocado 4

SEAFOOD

MARYLAND-STYLE CRAB CAKES with Honey Mustard Sauce. Served with a Glazed Carrot and Choice of Potato	45
RED FISH* Pan Seared on a bed of Steamed Rice with a Creole Mango Sauce. Topped with Spicy Corn and Two Grilled Shrimp	50
BROILED JUMBO SHRIMP SCAMPI* with a Black Pepper Pasta	40
FRIED JUMBO SHRIMP* Served with a Glazed Carrot and Choice of Potato	40
BROILED SALMON* with Maitre d' Butter. Served with a Glazed Carrot and Choice of Potato	40
SEA BASS* Pan Seared and topped with Crabmeat and Avocado Beurre Blanc. Served with a Glazed Carrot and Choice of Potato	50
JUMBO SCALLOPS* with a Creamy Tuscan Pasta, Spinach, Sundried Tomatoes and Garlic	60

COLD WATER SOUTH AFRICAN LOBSTER TAILS*
Ask server for available Sizes and Prices

SIDE DISHES

SAUTEED MUSHROOMS	14	ONION RINGS	15
CREAMED CORN	16	FRESH BROCCOLINI.....	14
CREAMED SPINACH	16	SAUTÉED SPINACH & MUSHROOMS ...	14
FRESH GRILLED ASPARAGUS	15	ROASTED BRUSSELS SPROUTS.....	14

SMOKED GOUDA MACARONI & CHEESE with Neuske Bacon..... 16

18% Gratuity will be added to parties of 6 or more. No Separate Checks.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please direct your allergy concerns to your server to accommodate your dietary needs.