

Bob's

Steak & Chop House

APPETIZERS

ONION RINGS	12
JUMBO SHRIMP COCKTAIL OR REMOULADE	20
SHRIMP PLATTER Two Shrimp Cocktail, Two Shrimp Remoulade and Two Fried Shrimp	28
SMOKED SALMON with Toast Points, Chopped Egg, Onion and Capers	16
MARYLAND-STYLE CRAB CAKE with Honey Mustard Sauce	18
FRIED CALAMARI with Cocktail Sauce	14
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	22
BACON WRAPPED SHRIMP Stuffed with Mozzarella and Jalapeño Peppers	26
PRIME MEATBALLS Served with Tomato Coulis	16
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	12
CAESAR SALAD with Croutons	11
THE WEDGE with Bleu Cheese Dressing, Crumbles and Bacon	12
BLEU CHEESE SALAD Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg and Pecans	12
BEEFSTEAK TOMATO & RED ONION with Crumbled Bleu Cheese and Vinaigrette Dressing	12
CHOPPED BEEFSTEAK TOMATO, ONION & MOZZARELLA in Vinaigrette Dressing	14
CRAB & AVOCADO SALAD with Mango And Jalapeño	18
TOMATO, AVOCADO & BURRATA SALAD	14
TOSSED SALAD	10
FRENCH ONION SOUP	12
LOBSTER BISQUE	14

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.	58
	18 OZ.	66
PRIME "COTE DE BOEUF" BONE-IN RIBEYE*	22 OZ.	88
PRIME FILET MIGNON*	9 OZ.	58
	12 OZ.	66
	16 OZ.	76
PRIME "BONE-IN" KANSAS CITY STRIP*	18 OZ.	68
PRIME PORTERHOUSE*	28 OZ.	98
PRIME NEW YORK STRIP*	14 OZ.	66
VEAL PORTERHOUSE CHOP*	16 OZ.	48
PORK "RIB" CHOP* with House Made Applesauce	16 OZ.	36
RACK OF LAMB*		58
ONE HALF ROASTED DUCK* with Green Peppercorn Sauce		32

ADD ONS

Oscar Style 26 • Two Grilled Shrimp 12 • 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	42
BROILED JUMBO SHRIMP SCAMPI* with a Black Pepper Pasta	38
FRIED JUMBO SHRIMP*	36
BROILED SALMON* with Maitre d' Butter	36
PAN SEARED SEABASS* Topped with Crabmeat and Avocado Beurre Blanc	48

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

SIDE DISHES

SAUTEED MUSHROOMS	11	ONION RINGS	12
CREAMED CORN	12	FRESH BROCCOLINI.....	11
CREAMED SPINACH	12	SAUTÉED SPINACH & MUSHROOMS ...	11
FRESH GRILLED ASPARAGUS	12	ROASTED BRUSSELS SPROUTS.....	11

SMOKED GOUDA MACARONI & CHEESE with Neuske Bacon..... 14

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.