

# Bob's Steak & Chop House

## APPETIZERS

<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp.....	29
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	22
<b>FRIED CALAMARI</b> .....	19
<b>ONION RINGS</b> .....	14
<b>THICK-CUT NUESKE BACON</b> Two 4oz slices.....	19
<b>PRIME TENDERLOIN CARPACCIO*</b> Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil.....	21
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard .....	24
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha.....	29
<b>SMOKED SALMON</b> with Chopped Egg, Capers and Red Onion.....	21
<b>SEARED SCALLOPS*</b> Three U10 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Jalapeno Honey .....	29
<b>LOBSTER BISQUE</b> .....	14

## SALADS

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

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

## STEAKS & CHOPS\*

All Entrées are served with Bob's Signature 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 RIBEYE</b> .....	14 oz.....	55
	18 oz.....	65
<b>PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE</b> .....	22 oz.....	79
<b>PRIME FILET MIGNON</b> .....	9 oz.....	55
	12 oz.....	69
	16 oz.....	84
<b>PRIME TOMAHAWK RIBEYE</b> .....	32 oz.....	119
<b>PRIME NEW YORK STRIP</b> .....	14 oz.....	64
<b>PRIME "BONE-IN" KANSAS CITY STRIP</b> .....	18 oz.....	69
<b>PRIME PORTERHOUSE</b> .....	28 oz.....	99
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce.....	16 oz.....	44
<b>VEAL PORTERHOUSE CHOP*</b> .....	20 oz.....	59
<b>AUSTRALIAN RACK OF LAMB</b> .....	20 oz.....	59
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce.....		44
<b>PRIME FILET &amp; LOBSTER TAIL</b> Two 4 oz Medallions and a 6oz Broiled or Fried Lobster Tail .....		99

**SRF** | 極  
SNAKE RIVER FARMS.

**SNAKE RIVER FARMS BLACK LABEL WAGYU FILET**  
8 oz.....99 | 12 oz.....119

## SEAFOOD\*

<b>BROILED VERLASSO SALMON</b> Maitre d' Butter.....	39
<b>MARYLAND-STYLE CRAB CAKES</b> Honey Mustard Sauce.....	49
<b>FRIED JUMBO SHRIMP</b> .....	39
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon.....	39

### ADD ONS

**Toppings** | Oscar Style \$29 • Bleu Cheese Fondue \$4 • Caramelized Onions \$4  
**Sauces** | Bearnaise \$4 • Hollandaise \$4 • Peppercorn Gravy \$4

## SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	12	<b>MACARONI &amp; CHEESE</b> .....	14
<b>CREAMED CORN</b> .....	12	<b>CREAMED SPINACH</b> .....	12
<b>ROASTED BRUSSELS SPROUTS</b> .....	14	<b>SAUTÉED SPINACH &amp; MUSHROOMS</b> .....	12
<b>GRILLED ASPARAGUS</b> .....	12	<b>SAUTÉED MUSHROOMS</b> .....	12

**FRIED CAULIFLOWER** with Soy Lime Marinade and Avocado Dipping Sauce..... 14

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.

