

# Bob's

## Steak & Chop House

### APPETIZERS

<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....	<b>26</b>
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	<b>21</b>
<b>FRIED CALAMARI</b> Cocktail Sauce .....	<b>18</b>
<b>ONION RINGS</b> .....	<b>12</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....	<b>22</b>
<b>SEARED SCALLOPS</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and True Love Honey.....	<b>25</b>
<b>LOBSTER BISQUE</b> .....	<b>12</b>

### SALADS

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

<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon.....	<b>12</b>
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons.....	<b>12</b>
<b>MIXED GREENS</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese.....	<b>12</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing.....	<b>12</b>
<b>TOSSED SALAD</b> .....	<b>12</b>

### STEAKS, CHOPS & SEAFOOD

*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. Substitute sweet potato for \$3.*

<b>PRIME FILET MIGNON</b> .....	<b>9 OZ</b> .....	<b>49</b>
<b>PRIME FILET MIGNON</b> .....	<b>12 OZ</b> .....	<b>59</b>
<b>PRIME FILET MIGNON</b> .....	<b>16 OZ</b> .....	<b>69</b>
<b>PRIME RIBEYE</b> .....	<b>14 OZ</b> .....	<b>54</b>
<b>PRIME RIBEYE</b> .....	<b>18 OZ</b> .....	<b>60</b>
<b>PRIME NEW YORK STRIP</b> .....	<b>14 OZ</b> .....	<b>55</b>
<b>PRIME "COTE DE BOEUF" BONE-IN RIBEYE</b> .....	<b>22 OZ</b> .....	<b>69</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce.....		<b>42</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....		<b>46</b>
<b>BROILED VERLASSO SALMON</b> Maître d' Butter .....		<b>39</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....		<b>38</b>
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....		<b>36</b>
<b>SEAFOOD OF THE DAY</b> .....		<b>MARKET</b>

**Toppings** | Oscar Style \$25 + Bleu Cheese Fondue \$3 · Caramelized Onions \$3  
**Sauces** | Bearnaise \$3 + Hollandaise \$3 · Peppercorn Gravy \$3

### SIDE DISHES

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

22% gratuity will be added to parties of 6 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.

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### Wines by the Glass

#### Sparkling Wines

<b>Ruffino, Moscato d' Asti</b> <i>Piedmont, Italy</i> .....	16
<b>Möet &amp; Chandon, Brut Impérial</b> <i>Champagne</i> .....	22
<b>Möet &amp; Chandon, Rosé Impérial</b> <i>Champagne</i> .....	20

#### White Wines

<b>Pacific Rim, Riesling</b> , <i>Columbia Valley, Washington</i> .....	12
<b>Conundrum, White Blend</b> <i>California</i> .....	13
<b>Banfi, "San Angelo" Pinot Grigio</b> <i>Toscana IGT, Italy</i> .....	12
<b>Sileni, "Cellar Selection" Sauvignon Blanc</b> , <i>Marlborough, New Zealand</i> .....	12
<b>Frog's Leap, "La Grenouille Rougauté" Pink</b> , <i>Napa Valley, California</i> .....	14
<b>Frog's Leap, Sauvignon Blanc</b> <i>Napa Valley, California</i> .....	15
<b>Silverado Vineyards, "Miller Ranch" Sauvignon Blanc</b> , <i>Yountville, California</i> .....	13
<b>Hess "Shirtail Creek Vineyard"</b> , <i>Chardonnay Monterey County, California</i> .....	12
<b>Mer Soleil "Reserve" Chardonnay</b> <i>Santa Lucia Highlands, California</i> .....	14
<b>Decoy by Duckhorn, Chardonnay</b> <i>Sonoma County, California</i> .....	13
<b>Sonoma Cutrer "Russian River Ranches" Chardonnay</b> <i>Sonoma Coast, California</i> .....	16
<b>Truchard, Chardonnay, Napa Valley, Carneros, California</b> .....	16

#### Red Wines

<b>Erath Vineyard, Pinot Noir</b> , <i>Oregon</i> .....	14
<b>Etude "Lyric" Pinot Noir</b> , <i>Santa Barbara County, California</i> .....	15
<b>Dynamite, Merlot</b> <i>Central Coast, California</i> .....	12
<b>BÖEN by Belle Glos, Pinot Noir</b> , <i>Santa Barbara-Monterey-Sonoma Counties, California</i> .....	13
<b>St. Huberts "The Stag" Cabernet Sauvignon</b> , <i>North Coast, California</i> .....	18
<b>Trivento, "Reserve" Malbec</b> , <i>Mendoza, Argentina</i> .....	14
<b>Juggernaut "Hillside" Cabernet Sauvignon</b> , <i>Napa Valley, California</i> .....	13
<b>Madness &amp; Cures, "Sanity Red" Red Blend</b> , <i>California</i> .....	14
<b>Matchbook, "The Arsonist" Red Blend</b> , <i>California</i> .....	16
<b>Penfolds Shiraz/Cabernet "Max's"</b> , <i>South Australia</i> .....	14
<b>SAVED, Red Blend</b> , <i>Oakville, California</i> .....	13
<b>Alexander Valley Vineyards, Cabernet Sauvignon</b> , <i>Sonoma County, California</i> .....	15
<b>Ancient Peaks, "Renegade" Syrah-blend</b> , <i>Santa Margarita Ranch,, California</i> .....	13
<b>Michael David, "Earthquake" Zinfandel</b> , <i>Lodi, California</i> .....	16

#### Classic Cocktails

<b>Partida Jalapeño Margarita</b> .....	15
<i>Partida Blanco Tequila, Muddled with Fresh Jalapeno &amp; Lime, Splash of Sweet &amp; Sour poured over Ice</i>	
<b>"Smoked" Old Fashioned</b> .....	15
<i>Whiskey Del Bac "Dorado" Mesquite Smoked Whiskey, Demerra Sugar Cube, Figgy Pudding Bitters, and a Luxardo Cherry</i>	
<b>Classic Rye Old Fashioned</b> .....	14
<i>Knob Creek Straight Rye Whiskey, Angostura Bitters, Simple Syrup with Orange Twist and a Luxardo Cherry</i>	
<b>Classic Manhattan</b> .....	14
<i>Jack Daniel's Gentleman Jack Tennessee Whiskey, Martin &amp; Rossi Sweet Vermouth, Garnished with a Luxardo Cherry</i>	
<b>The Dirty Bob</b> .....	14
<i>A Perfect Blend of Grey Goose Vodka &amp; Olive Juice, Hand Chopped with Hand Stuffed Blue Cheese Olives</i>	
<b>The Classic Martini</b> .....	14
<i>Ice Cold Bombay Sapphire Gin Served Up with Hand Stuffed Bleu Cheese Olives</i>	
<b>Bob's Cosmo</b> .....	13
<i>Grey Goose L'Orange Vodka, Triple Sec, Cranberry Juice, with a Fresh Squeeze of Lime &amp; Orange Twist</i>	
<b>The Pomegranate Martini</b> .....	13
<i>A Blend of Grey Goose L'Orange Vodka &amp; Pama Pomegranate Liqueur with a Dash of Cranberry Juice &amp; Lemon-Lime Soda</i>	
<b>Bob's Lemon Drop</b> .....	13
<i>Grey Goose Le Citron Vodka, Triple Sec, Sweet n Sour, Fresh Squeezed Lemon Juice &amp; Simple Syrup. Served Up with a Sugared Rim</i>	
<b>The Mule</b> .....	13
<i>Wheatley vodka, Gosling's ginger beer, fresh lime, garnished with wedge of lime</i>	

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