

Bob's

Steak & Chop House

APPETIZERS

JUMBO SHRIMP COCKTAIL OR REMOULADE*	18
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	18
SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	24
FRIED CALAMARI Cocktail Sauce	15
PRIME TENDERLOIN CARPACCIO* Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil	21
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	25
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	21
ONION RINGS	10
SOUP OF THE DAY	MARKET

SALADS

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

CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	11
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	11
THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	11
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	11
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	11
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	11
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	12
TOSSED SALAD	10

STEAKS & CHOPS*

All entrées are served with a 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.

PRIME RIBEYE	14 oz	49
	18 oz	56
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 oz	69
WAGYU TOMAHAWK RIBEYE	32 oz	114
PRIME FILET MIGNON	9 oz	49
	12 oz	59
	16 oz	69
SNAKE RIVER FARMS BLACK LABEL WAGYU FILET	8 oz	86
PRIME NEW YORK STRIP	14 oz	55
PRIME "BONE-IN" KANSAS CITY STRIP	18 oz	64
PRIME PORTERHOUSE	28 oz	69
VEAL PORTERHOUSE CHOP	20 oz	48
DRY AGED PORK TOMAHAWK House Made Applesauce	16 oz	39
AUSTRALIAN RACK OF LAMB		45
SEARED DUCK BREAST Luxardo Cherry Sauce		34
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and a 6 oz Broiled Lobster Tail		77

Toppings | Oscar Style \$25 • Bleu Cheese Fondue \$3 • Caramelized Onions \$3

Sauces | Bearnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

SEAFOOD*

MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	36
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	33
FRIED JUMBO SHRIMP	33
BROILED VERLASSO SALMON Maitre d' Butter	34
SIMPLY BROILED FISH	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available sizes and prices.

SIDE DISHES

SAUTÉED MUSHROOMS	11	FRESH BROCCOLINI	11
CREAMED CORN	11	SAUTÉED SPINACH & MUSHROOMS	11
CREAMED SPINACH	11	ROASTED BRUSSELS SPROUTS	11
GRILLED ASPARAGUS	12	MACARONI & CHEESE	11

18% 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.