

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	28
JUMBO SHRIMP COCKTAIL OR REMOULADE	22
FRIED CALAMARI Cocktail Sauce	19
ONION RINGS	12
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	32
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	25
LOBSTER BISQUE	16

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	13
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	13
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	13
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	13
TOSSED SALAD	10

STEAKS & CHOPS*

All entrées are served with a glazed carrot and choice of baked potato, smashed potatoes, or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for \$3

PRIME FILET MIGNON	9 OZ	56
	12 OZ	66
	16 OZ	76
PRIME RIBEYE	14 OZ	62
	18 OZ	68
PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE	22 OZ	89
WAGYU TOMAHAWK RIBEYE	32 OZ	130
PRIME NEW YORK STRIP	14 OZ	63
PRIME PORTERHOUSE	28 OZ	89
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	44
AUSTRALIAN RACK OF LAMB		58
PRIME 'BONE-IN' KANSAS CITY STRIP	18 OZ	69
VEAL PORTERHOUSE CHOP*	20 OZ	52
SEARED DUCK BREAST Luxardo Cherry Sauce		36

SEAFOOD*

BROILED VERLASSO SALMON Maître d'Hotel Butter	38
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	47
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	38
SEAFOOD OF THE DAY	MARKET

Toppings | Oscar Style \$25 • Bleu Cheese Fondue \$3 • Caramelized Onions \$3
Sauces | Béarnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

SIDE DISHES

FRESH BROCCOLINI	12	MACARONI & CHEESE	13
ROASTED BRUSSELS SPROUTS	13	CREAMED CORN	12
SAUTÉED SPINACH & MUSHROOMS	12	SAUTÉED MUSHROOMS	12
GRILLED ASPARAGUS	12	CREAMED SPINACH	12

20% gratuity will be added for parties of 8 or more.

*These items may be cooked to order or offered undercooked. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs 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.

Signature Cocktails

THE DIRTY BOB MARTINI 18

Tito's Handmade Vodka,
Barrel Aged Olive Brine,
Carpano Dry Vermouth

CLASSIC MARTINI 18

Hendrick's Gin, Carpano Dry Vermouth,
Bob's Orange Bitters

COSMOPOLITAN 16

Grey Goose L'Orange Vodka,
Ramazzotti Aperitivo Rosato,
Cranberry Juice,
Monin Hibiscus Syrup, Fresh Lime

FRENCH 75 16

Bombay Sapphire Gin, Fresh Lemon,
Cinzano Prosecco

SMOKED NEGRONI 18

TABLESIDE PRESENTATION

Zephyr Black Gin, Campari,
Carpano Antica Formula
Sweet Vermouth

GARRISON OLD FASHIONED 35

Garrison Brothers Small Batch Bourbon,
Liber & Co. Demerara Syrup, Barrel Aged
Bitters

OAK FASHIONED 18

Oak & Eden Bourbon, Pecan Infused
Amaro, Liber & Co. Caramelized Fig
Syrup, Barrel Aged Bitters

MANHATTAN 18

Maker's Mark Bourbon, Carpano Antica
Sweet Vermouth, Amaro Montenegro,
Rhubarb Bitters

BOB'S MULE 16

Ketel One Vodka, Fresh Lime, Monin
Agave Nectar, Owen's Ginger Beer

GARRISON BROTHERS BOURBON FLIGHT 45

A SAMPLING OF 1 OZ. EACH

Small Batch, Single Barrel,
'Bob's Select' Single Barrel

SMOKED PALOMA 18

Casa Noble Crystal Tequila, Aperol, Dos
Hombres Mezcal, Barmalade Grapefruit-
Elderflower,

Owen's Rio Red Grapefruit

*LEVEL UP TO CINCORO REPOSADO TEQUILA,
SERVICE FOR 2 TABLESIDE PRESENTATION 35

THE MARGARITA 16

Milagro Silver Tequila, Cointreau
Orange Liqueur, Fresh Agave Sour,
Fresh Lime, Barrel Aged Agave
Nectar, Black Salt

*LEVEL UP TO CASAMIGOS BLANCO TEQUILA 18

AGED WELL RUM PUNCH 16

Don Q Reserva 7 Yr. Aged Rum,
Rémy Martin 1738 Cognac,
Pineapple Juice, Fresh Agave Sour,
Angostura Bitters

ESPRESSO MARTINI 16

Grey Goose Vodka, Caffè Borghetti
Espresso Liqueur

Hand-Crafted Mocktails

CINDERELLA STATE 10

Liber & Co. Passion Fruit Syrup, Monin
Vanilla Syrup, Balsamic Vinegar, Q
Club Soda

THE BIG CARROT 10

Carrot Juice, Monin Tangerine
Syrup, Fresh Lemon,
Q Ginger Beer

LITTLE DARLING 10

Seedlip Spice 94, Chilled Espresso,
Sweet Cream

Wines By the Glass

SPARKLING

TORRESELLA

Prosecco Brut, Italy NV 12

MOËT IMPÉRIAL BRUT

Sparkling Rosé, Champagne, France 30

G.H. MUMM Reims, France 30

WHITE & ROSÉ

UPSHOT

BY RODNEY STRONG

White Blend, California 14

COTTAT AOC BLANC

Sancerre, Loire Valley 2020 22

ROSE GOLD Rosé, Provence, France 17

PACO & LOLA Albariño, Rias Baixas, Spain 15

SAUVIGNON BLANC

KIM CRAWFORD

Marlborough, New Zealand 15

DUCKHORN North Coast, California 17

CHARDONNAY

AMICI CELLARS Napa Valley 2018 18

IMAGERY California 12

SONOMA-CUTRER

RUSSIAN RIVER RANCHES

Sonoma Coast, California 16

PENFOLDS "BIN 311" South Australia 22

CABERNET SAUVIGNON

AUSTIN Paso Robles, California 18

DETAILS BY SINEGAL Sonoma Valley 20

JUSTIN VINEYARDS & WINERY

Paso Robles, California 21

CLOS DU VAL Napa Valley, California 36

CROWN POINT RELEVANT

Happy Canyon, Santa Barbara, California 40

RED BLEND

DAOU PESSIMIST Paso Robles, California 16

J. LOHR PURE PASO Paso Robles, California 21

ORIN SWIFT ABSTRACT California 30

MERLOT

DUCKHORN Napa Valley, California 30

DECOY BY DUCKHORN California 15

ALTERNATE RED

TRIBUTE California 12

TRIVENTO GOLDEN RESERVE

Malbec, Mendoza, Argentina 17

CASTELLO BANFI MAGNA CUM LAUDE

Tuscany, Italy 35

SALDO BY THE PRISONER Zinfandel, California 22

PINOT NOIR

BELLE GLOS BALADE Santa Rita Hills, California 20

ARGYLE Willamette Valley 17