

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	26
JUMBO SHRIMP COCKTAIL OR REMOULADE* Jumbo Shrimp Cocktail or Remoulade*	21
FRIED CALAMARI* Cocktail Sauce	17
ONION RINGS	13
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	22
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	31
SOUP OF THE DAY	MARKET

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	15
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	15
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	15
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	15
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	15
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	15
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	15
TOSSED SALAD	12

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 \$5.00.

PRIME FILET MIGNON	9 OZ	55
	12 OZ	65
PRIME RIBEYE	16 OZ	62
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	79
PRIME "BONE-IN" KANSAS CITY STRIP	18 OZ	68
PRIME NEW YORK STRIP	14 OZ	59
PRIME PORTERHOUSE	28 OZ	89
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	42
AUSTRALIAN RACK OF LAMB		52
ROASTED NASHVILLE HOT CHICKEN		32

SEAFOOD*

MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	39
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	37
FRIED JUMBO SHRIMP	37
BROILED VERLASSO SALMON Maître d' Butter	37
SEAFOOD OF THE DAY	MARKET

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

SIDE DISHES

FRESH BROCCOLINI	12	MACARONI & CHEESE	14
ROASTED BRUSSELS SPROUTS	14	SAUTÉED MUSHROOMS	13
GRILLED ASPARAGUS	13	CREAMED SPINACH	13
NUESKE'S BACON	16	CREAMED CORN	13
LOBSTER MACARONI & CHEESE	20	SAUTÉED SPINACH & MUSHROOMS	12

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.

Signature Cocktails

CLASSIC MARTINI 15

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

DIRTY GIBSON 15

Ketel One Vodka, Onion Brine, Lemon Bitters

SMOKED NEGRONI 15

SMOKED TABLESIDE PRESENTATION

Zephyr Black Gin, Campari, Carpano Antica Sweet
Vermouth

THE DIRTY BOB MARTINI 15

Grey Goose Vodka, Barrel Aged Olive Brine,
Carpano Dry Vermouth

APEROL SPRITZ 15

Aperol, Liber & Co. Blood Orange Cordial,
Cinzano Prosecco, Q Club Soda

BOB'S MULE 13

Tito's Handmade Vodka, Fresh Lime,
Monin Agave Nectar, Q Ginger Beer

THE MARGARITA 14

Dulce Vida Blanco Tequila, Naranja Orange Liqueur,
Fresh Agave Sour, Fresh Lime,
Barrel Aged Agave Nectar, Black Salt

COSMOPOLITAN 15

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

AGED WELL RUM PUNCH 15

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

HYE TIDE 20

Garrison Brothers Small Batch Bourbon,
Grand Marnier, Fresh Tarragon, Grapefruit Bitters

BRIGHT LIGHTS 15

Michter's Small Batch Bourbon, Carpano Antica
Sweet Vermouth, Amaro Montenegro, Rhubarb Bitters

OAK FASHIONED 15

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

VELVET MARTINI 15

Disaronno Velvet, Pecan Infused Amaro,
Chilled Espresso, Monin Spiced Brown Sugar,
Aztec Chocolate Bitters

GARRISON BROTHERS BOURBON FLIGHT 32

a sampling of 1 oz. each

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

Wines By the Glass

SPARKLING

TINTERO Moscato d' Asti, Piedmont, Italy 2016 12

ROMIO VINI D'ITALIA Prosecco, Friuli, Italy NV 12

LATITUDE 50 Rosé, Rheingau, Germany NV 14

VEUVE CLICQUOT Brut, Reims, France NV 28

NICOLAS FEUILLATTE Brut, Chouilly, France NV,
187 ml 30

WHITE & ROSÉ

CHÂTEAU VIRGILE Rosé, Rhone Valley, France 2018
13

ZENATO Pinot Grigio, Veneto, Italy 2018 13

LA CHIARA Cortese di Gavi, Piedmont, Italy 2017 13

AUGUST KESSLER Kabinett Riesling, Rheingau,
Germany 2017 14

THREE BROOMS Sauvignon Blanc, Marlborough,
New Zealand 2019 14

CHARDONNAY

DAOU Paso Robles, California 2018 15

MINER FAMILY Napa Valley, California 2015 19

CUVÉE SAUVAGE Russian River Valley, California
2017 25

REDS

COLOMÉ SALTA Malbec, Argentina 2017 15

MEIOMI Pinot Noir, California 2017 16

PURPLE HANDS Pinot Noir, Willamette Valley,
Oregon 2017 20

DAOU *THE PESSIMIST* Red Blend, Paso Robles,
California 2017 20

RIDGE *THREE VALLEYS* Zinfandel, Sonoma,
California 2017 21

CA' DEL BAIIO Barbaresco, Piedmont, Italy 2016 21

FALCONE Syrah, Paso Robles, California 2018 22

MERLOT

MATANZAS CREEK WINERY Alexander Valley,
California 2015 15

EMMOLO Napa Valley, California 2017 18

DUCKHORN Napa Valley, California 2016 24

CABERNET SAUVIGNON

BR COHN SILVER North Coast, California 2017 15

AUSTIN HOPE Paso Robles, California 2017 20

WHITEHALL LANE St. Helena, Napa Valley 2016 29

FAUST Napa Valley, California 2017 39

Hand-Craft Mocktails

CINDERELLA STATE 9

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

LITTLE DARLING 9

Seedlip Spice, Chilled Espresso, Sweet
Cream

THE BIG CARROT 9

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