

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Rémooulade and Fried Shrimp	28
JUMBO SHRIMP COCKTAIL OR RÉMOULADE	22
FRIED CALAMARI Cocktail Sauce	19
PRIME TENDERLOIN CARPACCIO* Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil	21
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
THICK-CUT NUESKE'S BACON Two 4oz. slices	16
LOBSTER BISQUE	13

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	13
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	13
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	13
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	13
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	12
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu 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
PRIME PORTERHOUSE*	28 OZ	89
WAGYU TOMAHAWK RIBEYE*	32 OZ	130
WAGYU FILET* Limited Availability	8 OZ	105
PRIME NEW YORK STRIP*	14 OZ	62
PRIME 'BONE-IN' KANSAS CITY STRIP*	18 OZ	69
VEAL PORTERHOUSE CHOP*	20 OZ	48
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	44
AUSTRALIAN RACK OF LAMB*		58
SEARED DUCK BREAST* Luxardo Cherry Sauce		36
PRIME FILET & BROILED LOBSTER* Two 3 oz Medallions and Broiled 6 oz Lobster Tail		MARKET

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	40
FRIED JUMBO SHRIMP	40
SIMPLY BROILED FISH	MARKET

Toppings | Oscar Style \$35 • Bleu Cheese Fondue \$5 • Caramelized Onions \$5

Sauces | Béarnaise \$5 • Hollandaise \$5 • Peppercorn Gravy \$5

SIDE DISHES

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

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 17

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

CLASSIC MARTINI 17

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

COSMOPOLITAN 17

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 20

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 17

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

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 55

THE MARGARITA 17

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

*LEVEL UP TO CASAMIGOS BLANCO TEQUILA 22

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 17

Grey Goose Vodka, Caffè Borghetti
Espresso Liqueur

GARRISON BROTHERS BOURBON FLIGHT 38

A SAMPLING OF 1 OZ. EACH

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

Hand-Crafted Mocktails

CINDERELLA STATE 9

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

THE BIG CARROT 9

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

LITTLE DARLING 9

Seedlip Spice 94, Chilled Espresso,
Sweet Cream

Wines By the Glass

SPARKLING & CHAMPAGNE

ZERBINA Prosecco Brut, Italy 11

G.H. MUMM Reims, France 28

MOËT IMPÉRIAL BRUT Rosé, Champagne, France 33

WHITE & ROSÉ

UPSHOT BY RODNEY STRONG

White Blend, California 12

ZERBINA Moscato, Italy 12

LEITZ DRAGONSTONE Riesling, Rheingau, Germany 12

PACO & LOLA Albariño, Rias Baixas, Spain 13

ROSE GOLD Rosé, Provence, France 15

SANTAMARGHERITA Pinot Grigio, Valdadige, Italy 17

SAUVIGNON BLANC

KIM CRAWFORD Marlborough, New Zealand 13

FIRMIN DEZAT Sancerre, France 16

DUCKHORN Sauvignon Blanc, North Coast, California 17

CHARDONNAY

IMAGERY California 12

BENNETT VALLEY CELLARS Sonoma County, California 19

SONOMA-CUTRER RUSSIAN RIVER

RANCHES Chardonnay, Sonoma Coast, California 16

DROUHIN VAUDON Chardonnay, Chablis, France 16

PINOT NOIR

TRIBUTE California 12

LEFT COAST CELLARS CALI'S CUVÉE
Willamette Valley, Oregon 15

BELLE GLOS BALADE Santa Rita Hills, California 22

CABERNET SAUVIGNON

LAVA CAP Sierra Foothills, California 16

AUSTIN Paso Robles, California 17

JUSTIN VINEYARDS & WINERY
Paso Robles, California 18

CLOS DU VAL Napa Valley, California 30

FAUST Napa Valley, California 35

TITUS Napa Valley, California 42

CROWN POINT RELEVANT
Happy Canyon, Santa Barbara, California 35

RED BLEND

DAOU PESSIMIST Paso Robles, California 14

J. LOHR PURE PASO Paso Robles, California 16

ORIN SWIFT ABSTRACT California 22

LEVIATHAN California 28

MERLOT

DUCKHORN Merlot, Napa Valley, California 29

ALTERNATE RED

AMADIO Shiraz, South Australia 11

DOMAINE LA MANARINE Cotes du Rhone, France 13

TRIVENTO GOLDEN RESERVE
Malbec, Mendoza, Argentina 16

CHATEAU BUISSON-REDON Bordeaux, France 18

SALDO BY THE PRISONER Zinfandel, California 22

CASTELLO BANFI MAGNA CUM LAUDE
Tuscany, Italy 30