

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	27
JUMBO SHRIMP COCKTAIL OR REMOULADE	24
FRIED CALAMARI Cocktail Sauce	16
ONION RINGS	16
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	27
THICK-CUT NUESKE'S BACON Two 4oz. slices	16
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	26
LOBSTER BISQUE	18

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	14
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	14
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	14
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	14
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	14
TOSSED SALAD	13
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	14

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 \$4.00

PRIME FILET MIGNON	9 OZ	60
	12 OZ	72
	16 OZ	82
PRIME RIBEYE	14 OZ	65
PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE	22 OZ	89
WAGYU TOMAHAWK RIBEYE	32 OZ	160
PRIME NEW YORK STRIP	14 OZ	65
PRIME 'BONE-IN' KANSAS CITY STRIP	18 OZ	75
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and Broiled 6 oz Lobster Tail.....	MARKET	
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	48
AUSTRALIAN RACK OF LAMB		53
SEARED DUCK BREAST Luxardo Cherry Sauce		57

SEAFOOD*

BROILED VERLASSO SALMON Maître d'Hotel Butter	44
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	46
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	45
FRIED JUMBO SHRIMP	44
SEAFOOD OF THE DAY	MARKET

Toppings | Oscar Style \$27 • Bleu Cheese Fondue \$4 • Caramelized Onions \$4

Sauces | Béarnaise \$4 • Hollandaise \$4 • Peppercorn Gravy \$4

SIDE DISHES

FRESH BROCCOLINI	14	MACARONI & CHEESE	14
ROASTED BRUSSELS SPROUTS	13	SAUTÉED MUSHROOMS	13
GRILLED ASPARAGUS	14	CREAMED SPINACH	13
CREAMED CORN	14	SAUTÉED SPINACH & MUSHROOMS	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 18

Tito's Handmade 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 37

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 17

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

GARRISON BROTHERS BOURBON FLIGHT 65

A SAMPLING OF 1 OZ. EACH

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

SMOKED PALOMA 17

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 56

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 23

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 18

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, Owen's Ginger Beer

LITTLE DARLING 10

Seedlip Spice 94, Chilled Espresso,
Sweet Cream

Wines By the Glass

SPARKLING & CHAMPAGNE

MOËT & CHANDON ROSÉ IMPÉRIAL Brut,
Champagne, France 26

G.H. MUMM Reims, France 32

BANFI "ROSA REGALE" Brachetto,, Italy 16

BISOL JEIO Prosecco, DOC Italy 16

LUCCIO Moscato D' Asti, Italy 14

WHITE & ROSÉ

ROMERHOF "KABINETT" Riesling, Germany 14

ROSE GOLD Rosé, Provence, France 15

PACO & LOLA Albariño, Rias Baixas, Spain 16

PRISONER "BLINDFOLD" Blanc d' Noir, Sonoma 22

SAUVIGNON BLANC

KIM CRAWFORD Marlborough, New Zealand 15

UPSHOT BY RODNEY STRONG
White Blend, California 14

DECOY BY DUCKHORN California 14

SONOMA-CUTRER *RUSSIAN RIVER RANCHES*
Sonoma Coast, California 18

CHARDONNAY

RAMEY Russian River Valley 30

IMAGERY California 14

PINOT NOIR

TRIBUTE California 14

BELLE GLOS *BALADE* Santa Rita Hills, California 20

CABERNET SAUVIGNON

AUSTIN Paso Robles, California 25

JUSTIN VINEYARDS & WINERY
Paso Robles, California 20

CLOS DU VAL Napa Valley, California 36

CROWN POINT *RELEVANT*
Happy Canyon, Santa Barbara, California 50

RED BLEND

DAOU *PESSIMIST* Paso Robles, California 16

J. LOHR *PURE PASO* Paso Robles, California 21

ORIN SWIFT *ABSTRACT* California 32

MERLOT

DECOY BY DUCKHORN Merlot, California 14

ALTERNATE RED

SAINT COSME Syrah, France 16

CASTELLO BANFI *MAGNA CUM LAUDE*
Tuscany, Italy 34

SALDO BY THE PRISONER Zinfandel, California 20

TRIVENTO *GOLDEN RESERVE*
Malbec, Mendoza, Argentina 16