

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	26
JUMBO SHRIMP COCKTAIL OR REMOULADE*	21
FRIED CALAMARI* Cocktail Sauce	15
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	26
LOBSTER BISQUE	15

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	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	11
CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	13
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	12

STEAKS & CHOPS*

All entrées served with Bob's signature glazed carrot and choice of smashed potatoes, baked potato or skillet fried potatoes topped with sautéed onions and peppercorn gravy.

PRIME FILET MIGNON	9 OZ	54
	12 OZ	65
	16 OZ	75
PRIME RIBEYE	14 OZ	60
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 OZ	79
WAGYU TOMAHAWK RIBEYE	32 OZ	155
PRIME NEW YORK STRIP	14 OZ	58
PRIME "BONE-IN" KANSAS CITY STRIP	18 OZ	75
PRIME PORTERHOUSE	28 OZ	110
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	43
AUSTRALIAN RACK OF LAMB		50

SEAFOOD*

BROILED VERLASSO SALMON Maître d' Butter	42
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	40
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	40
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	SAUTÉED MUSHROOMS	13
ROASTED BRUSSELS SPROUTS	13	CREAMED SPINACH	12
GRILLED ASPARAGUS	12	CREAMED CORN	13
MACARONI & CHEESE	12	SAUTÉED SPINACH & MUSHROOMS	12

20% 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.

Bob's new menu 9-28-16147

Signature Cocktails

CLASSIC MARTINI 16

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

DIRTY GIBSON 15

Ketel One Vodka, Onion Brine, Lemon Bitters

THE DIRTY BOB MARTINI 16

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 15

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

THE MARGARITA 16

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 18

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

SMOKED NEGRONI 16

SMOKED TABLESIDE PRESENTATION

Zephyr Black Gin, Campari, Carpano Antica Sweet
Vermouth

BRIGHT LIGHTS 18

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

OAK FASHIONED 18

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

VELVET MARTINI 17

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

Wines By the Glass

CHAMPAGNE & SPARKLING

TAITTINGER Brut Champagne, "Brut La Francaise",
Champagne, France NV 25

GANCIA Prosecco, Italy NV 14

BISOL JEIO Prosecco Rosé, DOC, Italy 2019 18

LUCCIO Moscato, D'Asti, Italy 2019 14

WHITE & ROSÉ

MONTINORE ESTATE "Almost Dry" Riesling,
Willamette Valley, Oregon 2019 14

PIGHIN Pinot Grigio, Italy 2018 14

STONELEIGH Sauvignon Blanc, Marlborough, New
Zealand 2020 15

KENDALL JACKSON Chardonnay, Santa Maria Valley
2018 15

RAEBURN Chardonnay, Russian River Valley 2019 18

DAOU Rosé, Paso Robles, California 2019 15

REDS

GOLDEN WEST BY CHARLES SMITH Pinot Noir,
Golden West Vineyard, Washington 2018 14

SIDURI Pinot Noir, Russian River Valley 2017 18

TORBRECK "Cuvee Juvenile" Red Blend, South
Australia 2018 19

ORIN SWIFT LOCATIONS "CA 4" Red Blend, St
Helena, California NV 16

CHATEAU LASSEGUE, "Les Cadrans" Bordeaux
Blend, Saint-Emilion Grand Cru, France 2016 17

ARCANUM "Il Fauno" Super Tuscan Blend, Tuscany,
Italy 2017 22

RAMEY "Claret" Red Blend, Napa Valley, California
2016 30

FINCA AMBROSIA "Vina Unica" Malbec, Mendoza,
Argentina 2017 17

KLINKER BRICK Old Vine Zinfandel, Lodi, California
2017 14

MATANZAS CREEK Merlot, Sonoma County,
California 2018 17

TREANA Cabernet Sauvignon, Paso Robles, California
2018 14

LUKE Cabernet Sauvignon, Wahluke Slope, Columbia
Valley, Washington 2018 18

QUILT Cabernet Sauvignon, Napa Valley, California
2018 25

CHATEAU BUENA VISTA Cabernet Sauvignon, Napa
Valley, California 2018 38

FEATURE BOTTLE: Inglenook "1832", Napa Valley
2016 99

Hand-Craft Mocktails

THE BIG CARROT 9

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

CINDERELLA STATE 9

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

LITTLE DARLING 9

Seedlip Spice, Chilled Espresso, Sweet
Cream