

Bob's

Steak & Chop House



APPETIZERS

ONION RINGS	11
JUMBO SHRIMP COCKTAIL OR REMOULADE*	22
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	27
PRIME TENDERLOIN CARPACCIO* Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil	21
FRIED CALAMARI Cocktail Sauce	17
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	21
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	32
LOBSTER BISQUE	13

SALADS

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

CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	12
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	12
THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	13
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	12
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	12
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 RIBEYE	14 OZ	56
	18 OZ	60
PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE	22 OZ	76
WAGYU TOMAHAWK RIBEYE	32 OZ	170
PRIME FILET MIGNON	9 OZ	55
	12 OZ	65
	16 OZ	75
WAGYU FILET Limited Availability	8 OZ	94
PRIME 'BONE-IN' KANSAS CITY STRIP	18 OZ	68
PRIME PORTERHOUSE	28 OZ	85
PRIME NEW YORK STRIP	14 OZ	59
VEAL PORTERHOUSE CHOP*	20 OZ	48
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	48
SEARED DUCK BREAST Luxardo Cherry Sauce		34
AUSTRALIAN RACK OF LAMB		56
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and Broiled 6 oz Lobster Tail.....		87

Toppings | Oscar Style \$25 • Bleu Cheese Fondue \$3 • Caramelized Onions \$3

Sauces | Béarnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

SEAFOOD*

MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	46
BROILED VERLASSO SALMON Maître d'Hotel Butter	39
FRIED JUMBO SHRIMP	36
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	36
SEAFOOD OF THE DAY	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask Server for Available Sizes and Prices.

SIDE DISHES

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

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 16

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

CLASSIC MARTINI 16

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

COSMOPOLITAN 15

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

FRENCH 75 14

Bombay Sapphire Gin, Fresh Lemon,
Cinzano Prosecco

SMOKED NEGRONI 14

TABLESIDE PRESENTATION

Zephyr Black Gin, Campari,
Carpano Antica Formula
Sweet Vermouth

GARRISON OLD FASHIONED 40

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 14

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

SMOKED PALOMA 16

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 TABLESLIDE PRESENTATION 80

THE MARGARITA 15

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

*LEVEL UP TO CASAMIGOS BLANCO TEQUILA 20

AGED WELL RUM PUNCH 15

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

GARRISON BROTHERS BOURBON FLIGHT 35

A SAMPLING OF 1 OZ. EACH

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

Hand-Crafted Mocktails

CINDERELLA STATE 14

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

THE BIG CARROT 14

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

LITTLE DARLING 14

Seedlip Spice 94, Chilled Espresso,
Sweet Cream

Wines By the Glass

SPARKLING & CHAMPAGNE

VEGA BARCELONA
Brut Cava, Spain 12

CINZANO

Prosecco, Italy 13

VIETTI

Moscato d'Asti, Italy 14

G.H. MUMM

Reims, France 28

MOËT IMPÉRIAL BRUT

Rosé, Champagne, France 40

WHITE & ROSÉ

UPSHOT BY RODNEY STRONG

White Blend, California 14

ROSE GOLD

Rosé, Provence, France 14

FIDORA

Pinot Grigio, Italy 15

KATE ARNOLD

Riesling, Columbia Valley 15

PACO & LOLA

Albariño, Rias Baixas, Spain 16

SAUVIGNON BLANC

DECOY BY DUCKHORN

California 16

KIM CRAWFORD

Marlborough, New Zealand 17

CHARDONNAY

IMAGERY California 14

DOMAINE DE BERNIER

Val De Loire, France 17

SONOMA-CUTRER

RUSSIAN RIVER RANCHES
Sonoma Coast, California 19

PINOT NOIR

TRIBUTE California 15

EN COTEAUX Languedoc-Roussillon, France 16

KEN WRIGHT Willamette Valley 18

BELLE GLOS *BALADE* Santa Rita Hills, California 20

CABERNET SAUVIGNON

DOMAINE BOUSQUET *GAIA* Valle De Uco,
Mendoza, Argentina 15

MARTIN RAY Napa Valley 17

AUSTIN Paso Robles, California 18

JUSTIN VINEYARDS & WINERY

Paso Robles, California 22

CLOS DU VAL Napa Valley, California 35

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

RED BLEND

CHATEAU DURAND-LAPLAGNE Bordeaux, France 15

J. LOHR *PURE PASO* Paso Robles, California 22

DAOU *PESSIMIST* Paso Robles, California 23

ORIN SWIFT *ABSTRACT* California 33

MERLOT

DECOY BY DUCKHORN California 18

ALTERNATE RED

TRIVENTO *GOLDEN RESERVE*

Malbec, Mendoza, Argentina 17

SALDO BY THE PRISONER Zinfandel, California 28

CASTELLO BANFI *MAGNA CUM LAUDE*
Tuscany, Italy 33