

# Bob's

## Steak & Chop House



### APPETIZERS

<b>ONION RINGS</b> .....	<b>11</b>
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE*</b> .....	<b>19</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....	<b>19</b>
<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....	<b>24</b>
<b>PRIME TENDERLOIN CARPACCIO*</b> Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil .....	<b>21</b>
<b>FRIED CALAMARI</b> Cocktail Sauce .....	<b>15</b>
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha .....	<b>21</b>
<b>SEARED SCALLOPS*</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey .....	<b>25</b>
<b>LOBSTER BISQUE</b> .....	<b>11</b>

### SALADS

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

<b>CHOPHOUSE SALAD</b> Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm .....	<b>12</b>
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons .....	<b>11</b>
<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon .....	<b>11</b>
<b>MIXED GREENS SALAD</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	<b>11</b>
<b>BLEU CHEESE SALAD</b> Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans .....	<b>11</b>
<b>BEEFSTEAK TOMATOES &amp; RED ONIONS</b> Vinaigrette Dressing and Crumbled Bleu Cheese .....	<b>11</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing .....	<b>12</b>
<b>TOSSED SALAD</b> .....	<b>9</b>

### 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 \$3.

<b>PRIME RIBEYE</b> .....	<b>14 oz</b> .....	<b>49</b>
	<b>18 oz</b> .....	<b>55</b>
<b>PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE</b> .....	<b>22 oz</b> .....	<b>67</b>
<b>PRIME FILET MIGNON</b> .....	<b>9 oz</b> .....	<b>49</b>
	<b>12 oz</b> .....	<b>59</b>
	<b>16 oz</b> .....	<b>69</b>
<b>PRIME "BONE-IN" KANSAS CITY STRIP</b> .....	<b>18 oz</b> .....	<b>64</b>
<b>PRIME PORTERHOUSE</b> .....	<b>28 oz</b> .....	<b>69</b>
<b>PRIME NEW YORK STRIP</b> .....	<b>14 oz</b> .....	<b>55</b>
<b>VEAL PORTERHOUSE CHOP</b> .....	<b>20 oz</b> .....	<b>48</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce .....	<b>16 oz</b> .....	<b>45</b>
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce .....		<b>34</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....		<b>45</b>
<b>PRIME FILET &amp; BROILED LOBSTER</b> Two 3 oz Medallions and a 6 oz Broiled Lobster Tail .....		<b>77</b>

**Toppings** | Oscar Style \$20 • Bleu Cheese Fondue \$3 • Caramelized Onions \$3

**Sauces** | Bearnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

### SEAFOOD\*

<b>MARYLAND-STYLE CRAB CAKES</b> Honey Mustard Sauce .....	<b>38</b>
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	<b>33</b>
<b>FRIED JUMBO SHRIMP</b> .....	<b>33</b>
<b>BROILED VERLASSO SALMON</b> Maitre d' Butter .....	<b>36</b>
<b>SEAFOOD OF THE DAY</b> .....	<b>MARKET</b>

#### COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available sizes and prices.

### SIDE DISHES

<b>SAUTÉED MUSHROOMS</b> .....	<b>11</b>	<b>FRESH BROCCOLINI</b> .....	<b>12</b>
<b>CREAMED CORN</b> .....	<b>11</b>	<b>SAUTÉED SPINACH &amp; MUSHROOMS</b> .....	<b>11</b>
<b>CREAMED SPINACH</b> .....	<b>11</b>	<b>ROASTED BRUSSELS SPROUTS</b> .....	<b>12</b>
<b>GRILLED ASPARAGUS</b> .....	<b>12</b>	<b>NUESKE'S BACON</b> .....	<b>12</b>
<b>MACARONI &amp; CHEESE</b> .....	<b>12</b>		

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.

# 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

## THE DIRTY BOB MARTINI 15

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

## APEROL SPRITZ 13

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 14

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

## AGED WELL RUM PUNCH 14

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 14

**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 13

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

## GARRISON BROTHERS BOURBON FLIGHT 28

A SAMPLING OF 1 OZ. EACH

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

# Wines By the Glass

## SPARKLING

NINO FRANCO RUSTICO Prosecco, Italy 11

LA SPINETTA *BRICCO QUAGLIA* Moscato d'Asti,  
Piedmont, Italy 12

LOUIS POMMERY Brut, California 17

## WHITE & ROSÉ

COLUMBIA CREST *TWO VINES* Riesling,  
Columbia Valley, Washington 11

HALL Sauvignon Blanc, Napa Valley 13

KONO Sauvignon Blanc, Marlborough, New Zealand 15

RODNEY STRONG Pinot Noir Rosé,  
Russian River Valley 13

ZACCANINI Pinot Grigio, Valdadige, Italy 16

## CHARDONNAY

MER SOLEIL *SILVER UNOAKED* Monterey Co. 11

SONOMA CUTRER Russian River Valley, Sonoma 14

LOUIS LATOUR *CHAMEROY* Macon Villages, France 15

JORDAN Russian River Valley, Sonoma 20

## PINOT NOIR

CHALK HILL Sonoma Coast 13

ETUDE *LYRIC* Carneros 16

FAIVELEY COTE DE NUITS, Burgundy, France 18

BELLE GLOS *BALADE* Russian River Valley 19

## CABERNET SAUVIGNON

MONTES Colchagua Valley, Chile 11

AVALON Napa Valley 15

WENTE Wetmore Vineyard, Livermore 16

FAUST Napa Valley 30

JORDAN Alexander Valley, Sonoma 42

## RED BLENDS

FERRARI-CARANO *SIENA* Sonoma County 15

CHATEAU DU RAUX Haut Medoc, Bordeaux, France 16

CHAPPELLET *MOUNTAIN CUVÉE* Napa Valley 20

## MERLOT

SEVEN HILLS Walla Walla, Washington State 14

## ALTERNATE REDS

ZUCCARDI Q Malbec, Valle De Uco,  
Mendoza, Argentina 12

SEGHEISIO FAMILY VINEYARD Zinfandel, Sonoma 13

DELAS Cotes du Rhone, France 14

STAGS LEAP Petite Sirah, Napa Valley 18

# Hand-Crafted 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