

# Bob's

## Steak & Chop House



### APPETIZERS

<b>ONION RINGS</b> .....	<b>14</b>
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE*</b> Jumbo Shrimp Cocktail or Remoulade* .....	<b>23</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....	<b>24</b>
<b>SHRIMP PLATTER*</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....	<b>29</b>
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha .....	<b>21</b>
<b>FRIED CALAMARI*</b> Cocktail Sauce .....	<b>15</b>
<b>SEARED SCALLOPS*</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey .....	<b>30</b>
<b>PRIME TENDERLOIN CARPACCIO*</b> Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil .....	<b>17</b>
<b>SOUP OF THE DAY</b> .....	<b>MARKET</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>13</b>
<b>CAESAR SALAD</b> Caesar Dressing, Parmesan Cheese and Croutons .....	<b>13</b>
<b>THE WEDGE*</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon .....	<b>15</b>
<b>MIXED GREENS SALAD</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	<b>13</b>
<b>BLEU CHEESE SALAD</b> Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans .....	<b>13</b>
<b>BEEFSTEAK TOMATOES &amp; RED ONIONS</b> Vinaigrette Dressing and Crumbled Bleu Cheese .....	<b>15</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing .....	<b>13</b>
<b>TOSSED SALAD</b> .....	<b>11</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>51</b>
	<b>18 OZ</b> .....	<b>58</b>
<b>PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE</b> .....	<b>22 OZ</b> .....	<b>69</b>
<b>WAGYU TOMAHAWK RIBEYE</b> .....	<b>32 OZ</b> .....	<b>135</b>
<b>PRIME FILET MIGNON</b> .....	<b>9 OZ</b> .....	<b>59</b>
	<b>12 OZ</b> .....	<b>66</b>
	<b>16 OZ</b> .....	<b>75</b>
<b>PRIME "BONE-IN" KANSAS CITY STRIP</b> .....	<b>18 OZ</b> .....	<b>68</b>
<b>PRIME PORTERHOUSE</b> .....	<b>28 OZ</b> .....	<b>88</b>
<b>PRIME NEW YORK STRIP</b> .....	<b>14 OZ</b> .....	<b>60</b>
<b>VEAL PORTERHOUSE CHOP</b> .....	<b>20 OZ</b> .....	<b>51</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce .....	<b>16 OZ</b> .....	<b>40</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....		<b>49</b>
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce .....		<b>36</b>
<b>PRIME FILET &amp; BROILED LOBSTER</b> Two 3 oz Medallions and a 6 oz Broiled Lobster Tail.....		<b>MARKET</b>

**Toppings** | Oscar Style \$25 • 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>41</b>
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	<b>38</b>
<b>FRIED JUMBO SHRIMP</b> .....	<b>36</b>
<b>BROILED VERLASSO SALMON</b> Maitre d' Butter .....	<b>36</b>
<b>SIMPLY BROILED FISH</b> .....	<b>MARKET</b>

#### COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available sizes and prices.

### SIDE DISHES

<b>SAUTÉED MUSHROOMS</b> .....	<b>14</b>	<b>MACARONI &amp; CHEESE</b> .....	<b>17</b>
<b>CREAMED CORN</b> .....	<b>14</b>	<b>FRESH BROCCOLINI</b> .....	<b>14</b>
<b>CREAMED SPINACH</b> .....	<b>14</b>	<b>SAUTÉED SPINACH &amp; MUSHROOMS</b> .....	<b>14</b>
<b>GRILLED ASPARAGUS</b> .....	<b>16</b>	<b>ROASTED BRUSSELS SPROUTS</b> .....	<b>14</b>

18% gratuity will be added to parties of 6 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 La Costa 9-23-21-16101

# 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 16

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 14

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 15

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

## 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

## SMOKED NEGRONI 16

SMOKED TABLESIDE PRESENTATION

Zephyr Black Gin, Campari,  
Carpano Antica Sweet Vermouth

## GARRISON BROTHERS BOURBON FLIGHT 28

a sampling of 1 oz. each

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

# Wines By the Glass

## CHAMPAGNE & SPARKLING

BENVOLIO Prosecco, Italy, DOC certified split 13

CHANDON Brut, California split 14

CHANDON Brut Rosé, California split 14

MÖET & CHANDON Brut Impérial,  
Epernay, France split 24

MÖET & CHANDON Rosé Impérial,  
Epernay, France split 29

## UNIQUE WHITES & ROSÉ

CHATEAU STE. MICHELLE Riesling,  
Columbia Valley, Washington 13

WITHER HILLS Sauvignon Blanc,  
Marlborough, New Zealand 13

ELENA WALCH Pinot Grigio, Alto Adige, Italy 14

DECOY BY DUCKHORN Rosé, Syrah, California 16

## CHARDONNAY

TRINITAS *LOS CARNEROS* Chardonnay,  
Napa Valley, California 14

BENZINGER RESERVE ORGANIC  
Carneros, California 21

MER SOLEIL Santa Lucia Highlands, California 16

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

ROMBAUER *CARNEROS* Napa Valley, California 26

## PINOT NOIR

MAISON NOIR O.P.P Willamette Valley, Oregon 15

BRAVIUM Anderson Valley, California 17

## CABERNET SAUVIGNON

TRIBUTE Central California 14

IRON + SAND Paso Robles, California 18

JUSTIN Paso Robles, California 22

POST & BEAM BY FAR NIENTE  
Napa Valley, California 24

## MERLOT

DECOY BY DUCKHORN Sonoma Valley, California 13

## ZINFANDEL

TURLEY WINE CELLARS *JUVENILE* California 15

## ALTERNATE RED

SIETE FINCAS Malbec, Mendoza, Argentina 14

# 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