

Bob's

Steak & Chop House

BREAKFAST SPECIALTIES

Bob's Steak & Chop House uses cage-free eggs and ethically sourced coffee beans

AMERICAN BREAKFAST*	22
Three Eggs Any Style with Bacon or Sausage Links, served with Chef's Potatoes and Toast	
THREE EGG OMELET*	22
Choice of Three: Bell Peppers, Tomatoes, Mushrooms, Onions, Cheddar or Jack Cheese, Smoked Pork Loin, Smoked Salmon, Bacon or Sausage, served with Chef's Potatoes and Toast	
EGGS BENEDICT*	23
Two Poached Eggs with Local Smoked Pork Loin atop a Toasted English Muffin, Smothered with Hollandaise Sauce and served with Chef's Potatoes	
LOBSTER & TOMATO BENEDICT*	25
Two Poached Eggs, Lobster, Roasted Tomato atop a Toasted English Muffin with Hollandaise, Arugula, Lemon Oil and served with Chef's Potatoes	
STEAK & EGGS*	30
Grilled 6 oz. Prime Filet Mignon, Three Eggs Any Style, Chef's Potatoes and Toast	
CORNERED BEEF HASH*	23
Braised Local Corned Beef, Thyme & Rosemary Potatoes served with a Side of California Chili Hollandaise, Three Eggs Any Style and Toast	
BONE-IN HAM*	23
Grilled Local Smoked Pork Loin Chop, Three Eggs Any Style, Chef's Potatoes and Toast	
SEASONAL EGG WHITE FRITTATA*	22
Locally Sourced Fresh Ingredients served with a Seasonal Fruit Cup	

LIGHT FARE

GRAIN BOWL*	19
Quinoa, Chicken Sausage, Radish, Avocado, Almonds and Two Fried Eggs	
HASH BOWL*	19
Sautéed Garden Vegetables, Diced Sweet Potatoes and Two Fried Eggs	
AVOCADO TOAST*	19
Toasted Rustic Batard, Two Fried Eggs, Arugula, served with a Seasonal Fruit Cup	
HEALTHY MORNING	21
Fresh Seasonal Fruit, Kashi Go-Lean Crunch and Yogurt	
McCANN'S STEEL-CUT IRISH OATMEAL	15
Topped with your choice of Dried Fruit, Fresh Berries, Sliced Bananas, Toasted Almonds, Brown Sugar, served with Steamed Milk	
MELANGE of FRESH FRUITS	17
Fresh Seasonal Fruits served with Your Choice of Plain, Greek, Raspberry, Strawberry or Peach Yogurt or Cottage Cheese	
COLD CEREAL	9
Choices Include: Kashi Go-Lean Crunch, Raisin Bran, Corn Flakes, Frosted Corn Flakes, Frosted Mini Wheats, Special K, Froot Loops, Rice Krispies, Gluten-Free Rice Chex	

FROM THE GRIDDLE

FRENCH TOAST	20
Thickly Sliced Pullman Bread with Fresh Seasonal Berries and Warm Vermont Maple Syrup	
BLUEBERRY PANCAKES	21
Heartland Organic Griddle Cakes with Macerated Blueberries and Lemon Curd	

SIDES

TOAST or BREAKFAST PASTRIES	5
BREAKFAST MEATS*	9
SMOKED SALMON*	11
CHEF'S POTATOES	7
BOWL of FRESH BERRIES	10
FRESH GRAPEFRUIT & ORANGE PLATE ..	7

BEVERAGES

COFFEE	7
HOT TEA	7
HOT CHOCOLATE	7
MILK	5
FRUIT JUICES	7

A 20% service charge will be added to parties of eight or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*