

# Bob's

## Steak & Chop House

### APPETIZERS

ONION RINGS.....	14
JUMBO SHRIMP COCKTAIL OR REMOULADE* .....	18
MARYLAND STYLE CRAB CAKE* with Honey Mustard Sauce.....	19
SHRIMP PLATTER* Two Shrimp Cocktail, Two Shrimp Remoulade and Two Fried Shrimp.....	25
SMOKED SALMON* with Toast Points, Chopped Egg, Onions and Capers.....	15
FRIED CALAMARI with Cocktail Sauce.....	16
SOUP OF THE DAY.....	10

### SALADS

Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch, Honey Poppy and Thousand Island

CHOPHOUSE SALAD Greens, Cucumber, Tomato, Bell Pepper, Onion, Bacon, Hearts of Palm.....	14
CAESAR SALAD with Croutons.....	14
THE WEDGE with Bleu Cheese Dressing, Crumbles and Bacon.....	14
SPINACH SALAD with Honey Poppy Dressing, Mushrooms, Bacon, Chopped Egg and Onion.....	14
MIXED GREENS Sliced Apples, Spicy Pecans & Goat Cheese with Champagne Vinaigrette.....	14
BLEU CHEESE SALAD Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg and Pecans.....	14
BEEFSTEAK TOMATO & RED ONION with Crumbled Bleu Cheese and Vinaigrette Dressing.....	14
CHOPPED TOMATO, ONION & FRESH MOZZARELLA in Vinaigrette Dressing.....	15
TOSSED SALAD.....	12

### STEAKS & CHOPS

All Entrees are served with a Glazed Carrot and Choice of Baked Potato, Smashed Potatoes or Skillet Fried Potatoes topped with Sautéed Onions and Peppercorn Gravy

PRIME RIBEYE* .....	14 oz. ....	51
	18 oz. ....	56
PRIME "COTE DE BOEUF" BONE-IN RIBEYE* .....	22 oz. ....	64
PRIME FILET MIGNON* .....	9 oz. ....	51
	12 oz. ....	57
	16 oz. ....	65
PRIME BONE-IN KANSAS CITY STRIP* .....	18 oz. ....	53
	22 oz. ....	58
PRIME T-BONE* .....	16 oz. ....	53
PRIME PORTERHOUSE* .....	28 oz. ....	75
PRIME NEW YORK STRIP* .....	14 oz. ....	49
VEAL PORTERHOUSE CHOP* .....	20 oz. ....	57
PORK "RIB" CHOP* with Housemade Applesauce.....	16 oz. ....	38
RACK OF LAMB* .....		46
SEARED DUCK BREAST* with Luxardo Cherry Sauce.....	10 oz. ....	34

### SEAFOOD

MARYLAND STYLE CRAB CAKES* with Honey Mustard Sauce.....	38
JUMBO SHRIMP SCAMPI* with Black Pepper Pasta and Applewood Smoked Bacon.....	39
FRIED JUMBO SHRIMP* .....	38
BROILED SALMON* with Maitre d'Butter.....	39
SEAFOOD OF THE DAY* .....	Market

**COLD WATER SOUTH AFRICAN LOBSTER TAILS**  
Ask server for available Sizes and Prices

### SIDE DISHES

SAUTEED MUSHROOMS.....	12	ONION RINGS.....	10
CREAMED CORN.....	13	FRESH BROCCOLI.....	12
CREAMED SPINACH.....	13	SAUTÉED SPINACH & MUSHROOMS	12
FRESH ASPARAGUS.....	13	ROASTED BRUSSELS SPROUTS.....	12

20% Service Charge will be added to parties of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergies.