

Bob's

Steak & Chop House

Valentine's Day

Cooking is Love Made Visible

DINNER FOR TWO

Two wedge salads

Prime 18 oz. Chateaubriand to share

with Roasted Cipollini Onion Demi-Glace

served with Broccoli & choice of Potato

Fresh Strawberries & Belgian Chocolate Pairing

Champagne Toast

180

LOBSTER STUFFED SHRIMP

with Citrus Champagne Cream

served with Asparagus & Smashed Potatoes

80

add shrimp to any steak entrée

25

BLACKENED HALIBUT

with Beurre Blanc Sauce,

served with Asparagus, & Smashed Sweet Potato

60

CHATEAUBRIAND FOR TWO

served with Bob's Signature Glazed Carrot and choice of Potato

110

DESSERT FOR THE TABLE

Fresh Strawberries & Belgian Chocolate Pairing

25