

# Bob's

## Steak & Chop House



### APPETIZERS

<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....	<b>30</b>
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	<b>23</b>
<b>FRIED CALAMARI</b> Cocktail Sauce .....	<b>18</b>
<b>ONION RINGS</b> .....	<b>12</b>
<b>MARYLAND-STYLE CRAB CAKE</b> Honey Mustard Sauce .....	<b>23</b>
<b>SEARED SCALLOPS*</b> Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey .....	<b>29</b>
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha .....	<b>24</b>
<b>LOBSTER BISQUE</b> .....	<b>18</b>

### SALADS

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

<b>THE WEDGE</b> Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon .....	<b>14</b>
<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>BLEU CHEESE SALAD</b> Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans .....	<b>13</b>
<b>MIXED GREENS SALAD</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	<b>12</b>
<b>BEEFSTEAK TOMATOES &amp; RED ONIONS</b> Vinaigrette Dressing and Crumbled Bleu Cheese .....	<b>12</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing .....	<b>12</b>
<b>TOSSED SALAD</b> .....	<b>12</b>

### STEAKS & CHOPS\*

All entrées are served with a glazed carrot and choice of baked potato, smashed potatoes, or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for 4.

<b>PRIME FILET MIGNON</b> .....	<b>9 OZ</b> .....	<b>56</b>
	<b>12 OZ</b> .....	<b>65</b>
<b>PRIME RIBEYE</b> .....	<b>14 OZ</b> .....	<b>59</b>
<b>PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE</b> .....	<b>22 OZ</b> .....	<b>95</b>
<b>PRIME NEW YORK STRIP</b> .....	<b>14 OZ</b> .....	<b>64</b>
<b>PRIME 'BONE-IN' KANSAS CITY STRIP</b> .....	<b>18 OZ</b> .....	<b>76</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce .....	<b>16 OZ</b> .....	<b>47</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....		<b>53</b>
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce .....		<b>40</b>
<b>PRIME FILET &amp; BROILED LOBSTER</b> Two 3 oz Medallions and Broiled 6 oz Lobster Tail.....		<b>MARKET</b>

**Sauces** | Béarnaise 4 • Hollandaise 4 • Peppercorn Gravy 3

**Toppings** | Oscar Style 26 • Bleu Cheese Fondue 4 • Caramelized Onions 3

### SEAFOOD\*

<b>HALIBUT</b> Sweet Potato & Jalapeño Beurre Blanc .....	<b>75</b>
<b>CHILEAN SEA BASS</b> Calabacitas & Smokey Chile Sauce .....	<b>70</b>
<b>BROILED VERLASSO SALMON</b> Maître d'Hotel Butter .....	<b>40</b>
<b>MARYLAND-STYLE CRAB CAKES</b> Honey Mustard Sauce .....	<b>44</b>
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	<b>39</b>
<b>FRIED JUMBO SHRIMP</b> .....	<b>40</b>
<b>SEAFOOD OF THE DAY</b> .....	<b>MARKET</b>

### SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	<b>14</b>	<b>MACARONI &amp; CHEESE</b> .....	<b>14</b>
<b>ROASTED BRUSSELS SPROUTS</b> .....	<b>14</b>	<b>SAUTÉED MUSHROOMS</b> .....	<b>14</b>
<b>GRILLED ASPARAGUS</b> .....	<b>15</b>	<b>CREAMED SPINACH</b> .....	<b>13</b>
<b>CREAMED CORN</b> .....	<b>12</b>		

20% gratuity will be added for parties of 8 or more.

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\*These items may be cooked to order or offered undercooked. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs 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

## THE DIRTY BOB MARTINI 17

Tito's Handmade Vodka,  
Barrel Aged Olive Brine,  
Carpano Dry Vermouth

**CLASSIC MARTINI 17**  
Hendrick's Gin, Carpano Dry  
Vermouth, Bob's Orange Bitters

**COSMOPOLITAN 17**  
Grey Goose L'Orange Vodka,  
Ramazzotti Aperitivo Rosato,  
Cranberry Juice,  
Monin Hibiscus Syrup, Fresh Lime

**FRENCH 75 16**  
Bombay Sapphire Gin, Fresh Lemon,  
Cinzano Prosecco

**SMOKED NEGRONI 18**  
TABLESIDE PRESENTATION  
Zephyr Black Gin, Campari,  
Carpano Antica Formula  
Sweet Vermouth

## GARRISON OLD FASHIONED 35

Garrison Brothers Small Batch  
Bourbon, Liber & Co. Demerara  
Syrup, Barrel Aged Bitters

**OAK FASHIONED 19**  
Oak & Eden Bourbon, Pecan Infused  
Amaro, Liber & Co. Caramelized Fig  
Syrup, Barrel Aged Bitters

**MANHATTAN 17**  
Maker's Mark Bourbon,  
Carpano Antica Sweet Vermouth,  
Amaro Montenegro, Rhubarb Bitters

**BOB'S MULE 16**  
Ketel One Vodka, Fresh Lime, Monin  
Agave Nectar, Owen's Ginger Beer

**GARRISON BROTHERS  
BOURBON FLIGHT 36**  
A SAMPLING OF 1 OZ. EACH  
Small Batch, Single Barrel,  
'Bob's Select' Single Barrel

## SMOKED PALOMA 17

Casa Noble Crystal Tequila, Aperol,  
Dos Hombres Mezcal, Barmalade  
Grapefruit-Elderflower,  
Owen's Rio Red Grapefruit  
*\*LEVEL UP TO CINCO REPOSADO TEQUILA,  
SERVICE FOR 2 TABLESIDE PRESENTATION 57*

## THE MARGARITA 16

Milagro Silver Tequila, Cointreau  
Orange Liqueur, Fresh Agave Sour,  
Fresh Lime, Barrel Aged Agave  
Nectar, Black Salt  
*\*LEVEL UP TO CASAMIGOS BLANCO TEQUILA 20*

## AGED WELL RUM PUNCH 17

Don Q Reserva 7 Yr. Aged Rum,  
Rémy Martin 1738 Cognac,  
Pineapple Juice, Fresh Agave Sour,  
Angostura Bitters

## ESPRESSO MARTINI 16

Grey Goose Vodka, Caffè Borghetti  
Espresso Liqueur

# Hand-Crafted Mocktails

## CINDERELLA STATE 14

Liber & Co. Passion Fruit Syrup,  
Monin Vanilla Syrup,  
Balsamic Vinegar, Q Club Soda

## THE BIG CARROT 14

Carrot Juice, Monin Tangerine Syrup,  
Fresh Lemon,  
Owen's Ginger Beer

## LITTLE DARLING 14

Seedlip Spice 94, Chilled Espresso,  
Sweet Cream

# Wines By the Glass

## SPARKLING & CHAMPAGNE

MOËT & CHANDON ROSÉ IMPÉRIAL Brut,  
Champagne, France 32  
G.H. MUMM Reims, France 28

## WHITE & ROSÉ

CHATEAU STE. MICHELLE Riesling,  
Columbia Valley, Washington 15  
ROSE GOLD Rosé, Provence, France 16  
SANTA MARGHERITA  
Pinot Grigio, Valdadige, Italy 23  
PACO & LOLA Albariño, Rias Baixas, Spain 16  
UPSHOT BY RODNEY STRONG  
White Blend, California 13

## SAUVIGNON BLANC

KIM CRAWFORD Marlborough, New Zealand 15  
DUCKHORN North Coast, California 21

## CHARDONNAY

IMAGERY California 14  
LOUIS LATOUR CHAMEROY  
CHAMEROY Macon Villages, France 25  
SONOMA-CUTRER  
RUSSIAN RIVER RANCHES  
Sonoma Coast, California 18

## PINOT NOIR

TRIBUTE California 12  
BELLE GLOS *BALADE* Santa Rita Hills, California 23

## CABERNET SAUVIGNON

AUSTIN Paso Robles, California 19  
JUSTIN VINEYARDS & WINERY  
Paso Robles, California 23  
CLOS DU VAL Napa Valley, California 39

CROWN POINT *RELEVANT*  
Happy Canyon, Santa Barbara, California 60

## RED BLEND

DAOU *PESSIMIST* Paso Robles, California 18  
J. LOHR *PURE PASO* Paso Robles, California 21  
ORIN SWIFT *ABSTRACT* California 34

## MERLOT

DUCKHORN Napa Valley, California 29

## ALTERNATE RED

TRIVENTO *GOLDEN RESERVE*  
Malbec, Mendoza, Argentina 18  
CASTELLO BANFI *MAGNA CUM LAUDE*  
Tuscany, Italy 38  
SALDO BY THE PRISONER Zinfandel, California 25