

Bob's

Steak & Chop House



APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	28
JUMBO SHRIMP COCKTAIL OR REMOULADE	22
FRIED CALAMARI Cocktail Sauce	19
ONION RINGS	12
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	32
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	25
LOBSTER BISQUE	16

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	13
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	13
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	13
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	13
TOSSED SALAD	10

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 \$3

PRIME FILET MIGNON	9 OZ.....56
	12 OZ.....66
	16 OZ.....76
PRIME RIBEYE	14 OZ.....62
	18 OZ.....68
PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE	22 OZ.....89
WAGYU TOMAHAWK RIBEYE	32 OZ.....130
PRIME NEW YORK STRIP	14 OZ.....63
PRIME PORTERHOUSE	28 OZ.....89
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ.....44
AUSTRALIAN RACK OF LAMB	58
PRIME 'BONE-IN' KANSAS CITY STRIP	18 OZ.....69
VEAL PORTERHOUSE CHOP	20 OZ.....52
SEARED DUCK BREAST Luxardo Cherry Sauce	36

SEAFOOD*

BROILED VERLASSO SALMON Maître d'Hotel Butter	38
MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	47
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	38
SEAFOOD OF THE DAY	MARKET

Toppings | Oscar-Style \$25 • Bleu Cheese Fondue \$3 • Caramelized Onions \$3

Sauces | Béarnaise \$3 • Hollandaise \$3 • Peppercorn Gravy \$3

SIDE DISHES

FRESH BROCCOLINI	12	MACARONI & CHEESE	13
ROASTED BRUSSELS SPROUTS	13	CREAMED CORN	12
SAUTÉED SPINACH & MUSHROOMS	12	SAUTÉED MUSHROOMS	12
GRILLED ASPARAGUS	12	CREAMED SPINACH	12

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

*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 18

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

CLASSIC MARTINI 18
Hendrick's Gin, Carpano
Dry Vermouth, Bob's Orange Bitters

COSMOPOLITAN 16
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 18
Oak & Eden Bourbon, Pecan Infused
Amaro, Liber & Co. Caramelized Fig
Syrup, Barrel Aged Bitters

MANHATTAN 18
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 45**
A SAMPLING OF 1 OZ. EACH
Small Batch, Single Barrel,
'Bob's Select' Single Barrel

SMOKED PALOMA 18

Casa Noble Crystal Tequila, Aperol,
Dos Hombres Mezcal, Barmalade
Grapefruit-Elderflower,
Owen's Rio Red Grapefruit
***LEVEL UP TO CINCORO REPOSADO TEQUILA,
SERVICE FOR 2 TABLESIDE PRESENTATION 60**

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 18**

**AGED WELL
RUM PUNCH 16**
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 10
Liber & Co. Passion Fruit Syrup, Monin
Vanilla Syrup, Balsamic Vinegar, Q
Club Soda

THE BIG CARROT 10
Carrot Juice, Monin Tangerine Syrup,
Fresh Lemon, Owen's Ginger Beer

LITTLE DARLING 10
Seedlip Spice 94,
Chilled Espresso,
Sweet Cream

Wines By the Glass

SPARKLING & CHAMPAGNE

TORRESELLA
Prosecco Brut, Italy NV 12

MOËT & CHANDON
ROSE IMPÉRIAL Brut, 30

G.H. MUMM Reims, France 30

WHITE & ROSÉ

UPSHOT
BY RODNEY STRONG
White Blend, California 14

COTTAT AOC BLANC
Sancerre, Loire Valley 2020 22

ROSE GOLD Rosé, Provence, France 17

PACO & LOLA Albariño, Rias Baixas, Spain 15

SAUVIGNON BLANC

AMICI CELLARS Napa Valley 17

KIM CRAWFORD
Marlborough, New Zealand 15

DUCKHORN North Coast, California 17

CHARDONNAY

IMAGERY California 12

SONOMA-CUTRER
RUSSIAN RIVER RANCHES
Sonoma Coast, California 16

PENFOLDS "BIN 311" South Australia 22

CABERNET SAUVIGNON

AUSTIN Paso Robles, California 18

JUSTIN VINEYARDS & WINERY
Paso Robles, California 21

CLOS DU VAL Napa Valley, California 36

CROWN POINT RELEVANT
Happy Canyon, Santa Barbara, California 40

RED BLEND

DAOU *PESSIMIST* Paso Robles, California 16

J. LOHR *PURE PASO* Paso Robles, California 21

ORIN SWIFT *ABSTRACT* California 30

MERLOT

DECOY BY DUCKHORN California 15

ALTERNATE RED

TRIVENTO *GOLDEN RESERVE*
Malbec, Mendoza, Argentina 17

CASTELLO BANFI *MAGNA CUM LAUDE*
Tuscany, Italy 35

SALDO BY THE PRISONER Zinfandel, California 22

PINOT NOIR

BELLE GLOS *BALADE* Santa Rita Hills, California 20

TRIBUTE California 12