

# Bob's

## Steak & Chop House



### APPETIZERS

<b>SHRIMP PLATTER</b> Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp .....	<b>26</b>
<b>JUMBO SHRIMP COCKTAIL OR REMOULADE</b> .....	<b>22</b>
<b>FRIED CALAMARI</b> Cocktail Sauce .....	<b>17</b>
<b>ONION RINGS</b> .....	<b>13</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>32</b>
<b>TUNA TARTARE*</b> Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha .....	<b>24</b>
<b>LOBSTER BISQUE</b> .....	<b>13</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>MIXED GREENS SALAD</b> Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese .....	<b>13</b>
<b>BLEU CHEESE SALAD</b> Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans .....	<b>13</b>
<b>BEEFSTEAK TOMATOES &amp; RED ONIONS</b> Vinaigrette Dressing and Crumbled Bleu Cheese .....	<b>14</b>
<b>CHOPPED TOMATOES, ONIONS &amp; FRESH MOZZARELLA</b> Vinaigrette Dressing .....	<b>13</b>
<b>TOSSED SALAD</b> .....	<b>11</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 \$3.

<b>SNAKE RIVER FARMS BLACK LABEL WAGYU FILET</b> .....	<b>8 OZ</b> .....	<b>95</b>
<b>PRIME FILET MIGNON</b> .....	<b>9 OZ</b> .....	<b>55</b>
	<b>12 OZ</b> .....	<b>65</b>
<b>PRIME RIBEYE</b> .....	<b>14 OZ</b> .....	<b>58</b>
<b>PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE</b> .....	<b>22 OZ</b> .....	<b>86</b>
<b>WAGYU TOMAHAWK RIBEYE</b> .....	<b>32 OZ</b> .....	<b>124</b>
<b>PRIME NEW YORK STRIP</b> .....	<b>14 OZ</b> .....	<b>62</b>
<b>PRIME 'BONE-IN' KANSAS CITY STRIP</b> .....	<b>18 OZ</b> .....	<b>68</b>
<b>VEAL PORTERHOUSE CHOP*</b> .....	<b>20 OZ</b> .....	<b>50</b>
<b>PRIME PORTERHOUSE</b> .....	<b>28 OZ</b> .....	<b>74</b>
<b>DRY AGED PORK TOMAHAWK</b> House Made Applesauce .....	<b>16 OZ</b> .....	<b>45</b>
<b>AUSTRALIAN RACK OF LAMB</b> .....		<b>56</b>
<b>SEARED DUCK BREAST</b> Luxardo Cherry Sauce .....		<b>36</b>
<b>PRIME FILET &amp; BROILED LOBSTER</b> Two 3 oz Medallions and Broiled 6 oz Lobster Tail .....		<b>MARKET</b>

### SEAFOOD\*

<b>BROILED VERLASSO SALMON</b> Maitre d'Hôtel Butter .....	<b>40</b>
<b>MARYLAND-STYLE CRAB CAKES</b> Honey Mustard Sauce .....	<b>46</b>
<b>BROILED JUMBO SHRIMP SCAMPI</b> Black Pepper Pasta with Bacon .....	<b>38</b>
<b>FRIED JUMBO SHRIMP</b> .....	<b>38</b>
<b>SEAFOOD OF THE DAY</b> .....	<b>MARKET</b>

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

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

### SIDE DISHES

<b>FRESH BROCCOLINI</b> .....	<b>12</b>	<b>MACARONI &amp; CHEESE</b> .....	<b>14</b>
<b>ROASTED BRUSSELS SPROUTS</b> .....	<b>14</b>	<b>SAUTÉED MUSHROOMS</b> .....	<b>12</b>
<b>SAUTÉED SPINACH &amp; MUSHROOMS</b> .....	<b>12</b>	<b>CREAMED CORN</b> .....	<b>12</b>
<b>GRILLED ASPARAGUS</b> .....	<b>14</b>	<b>CREAMED SPINACH</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 16

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

## CLASSIC MARTINI 16

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 14

Bombay Sapphire Gin, Fresh Lemon,  
Cinzano Prosecco

## SMOKED NEGRONI 16

TABLESIDE PRESENTATION

Zephyr Black Gin, Campari,  
Carpano Antica Formula  
Sweet Vermouth

## GARRISON OLD FASHIONED 40

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 16

Maker's Mark Bourbon, Carpano Antica  
Formula Sweet Vermouth, Amaro  
Montenegro, Rhubarb Bitters

## BOB'S MULE 14

Ketel One Vodka, Fresh Lime, Monin  
Agave Nectar, Owen's Ginger Beer

## SMOKED PALOMA 16

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 14

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 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

## GARRISON BROTHERS BOURBON FLIGHT 28

A SAMPLING OF 1 OZ EACH  
Small Batch, Single Barrel,  
'Bob's Select' Single Barrel

# Hand-Crafted Mocktails

## CINDERELLA STATE 12

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

## THE BIG CARROT 12

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

## LITTLE DARLING 12

Seedlip Spice 94, Chilled Espresso,  
Sweet Cream

# Wines By the Glass

## SPARKLING & CHAMPAGNE

G.H. MUMM Reims, France 22

MOËT & CHANDON  
ROSÉ IMPÉRIAL

Brut, Champagne, France 32

## WHITE & ROSÉ

UPSHOT BY RODNEY STRONG  
White Blend, California 12

ROSE GOLD Rosé, Provence, France 14

PACO & LOLA Albariño, Rias Baixas, Spain 16

SANTA MARGHERITA Pinot Grigio,  
Valdadige, Italy 19

## SAUVIGNON BLANC

DECOY BY DUCKHORN California 12

KIM CRAWFORD  
Marlborough, New Zealand 14

## CHARDONNAY

IMAGERY California 14

SONOMA-CUTRER  
RUSSIAN RIVER RANCHES  
Sonoma Coast, California 17

ROMBAUER CARNEROS  
CARNEROS Napa Valley 20

## PINOT NOIR

TRIBUTE California 14

ELOUAN Oregon 15

MEIOMI California 16

BELLE GLOS *BALADE* Santa Rita Hills, California 22

## CABERNET SAUVIGNON

JOEL GOTT 815 California 16

AUSTIN Paso Robles, California 18

JUSTIN VINEYARDS & WINERY  
Paso Robles, California 20

QUILT Napa Valley 22

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 18

ORIN SWIFT *ABSTRACT* California 28

## MERLOT

DECOY BY DUCKHORN California 15

MARKHAM Napa Valley 18

## ALTERNATE RED

TRIVENTO *GOLDEN RESERVE*  
Malbec, Mendoza, Argentina 18

CASTELLO BANFI *MAGNA CUM LAUDE*  
Tuscany, Italy 32

SALDO BY THE PRISONER Zinfandel, California 20