

Bob's

Steak & Chop House

APPETIZERS

ONION RINGS	17
JUMBO SHRIMP COCKTAIL OR REMOULADE	26
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	26
SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	32
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	22
FRIED CALAMARI Cocktail Sauce	19
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	31
PRIME TENDERLOIN CARPACCIO* Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil	21
SOUP OF THE DAY	MARKET

SALADS

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

CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	15
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	14
THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	16
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	12
BLEU CHEESE SALAD Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	15
BEEFSTEAK TOMATOES & RED ONIONS Vinaigrette Dressing and Crumbled Bleu Cheese	15
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	17
TOSSED SALAD	11

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 RIBEYE	14 OZ	61
	18 OZ	71
PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE	22 OZ	85
WAGYU TOMAHAWK RIBEYE	32 OZ	171
PRIME FILET MIGNON	9 OZ	66
	12 OZ	75
	16 OZ	95
PRIME BONE-IN KANSAS CITY STRIP	18 OZ	80
PRIME PORTERHOUSE	28 OZ	102
VEAL PORTERHOUSE CHOP	20 OZ	60
PRIME NEW YORK STRIP	14 OZ	72
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	48
AUSTRALIAN RACK OF LAMB		56
SEARED DUCK BREAST Luxardo Cherry Sauce		41
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and Broiled 6 oz Lobster Tail		MARKET

Toppings | Oscar Style \$25 • Bleu Cheese Fondue \$4 • Caramelized Onions \$3

Sauces | Béarnaise \$4 • Hollandaise \$4 • Peppercorn Gravy \$3

SEAFOOD*

MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	46
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	44
FRIED JUMBO SHRIMP	39
BROILED VERLASSO SALMON Maitre d'Hôtel Butter	42
SEAFOOD OF THE DAY	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask Server for Available Sizes and Prices

SIDE DISHES

SAUTÉED MUSHROOMS	15	MACARONI & CHEESE	17
CREAMED CORN	15	FRESH BROCCOLINI	15
CREAMED SPINACH	15	SAUTÉED SPINACH & MUSHROOMS	15
GRILLED ASPARAGUS	16	ROASTED BRUSSELS SPROUTS	15

18% gratuity will be added for parties of 6 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 18

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

FRENCH 75 18

Bombay Sapphire Gin, Fresh Lemon,
Cinzano Prosecco

SMOKED NEGRONI 22

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
Formula Sweet Vermouth, Amaro
Montenegro, Rhubarb Bitters

BOB'S MULE 15

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

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 58

THE MARGARITA 15

Milagro Silver Tequila, Cointreau
Orange Liqueur, Fresh Agave Sour,
Fresh Lime, Barrel Aged Agave
Nectar, Black Salt

*LEVEL UP TO CASAMIGOS BLANCO TEQUILA 25

AGED WELL RUM PUNCH 15

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

ESPRESSO MARTINI 20

Grey Goose Vodka, Caffè Borghetti
Espresso Liqueur

GARRISON BROTHERS BOURBON FLIGHT 36

A SAMPLING OF 1 OZ EACH

Small Batch, Single Barrel,
'Bob's Select' Single Barrel

Hand-Crafted Mocktails

CINDERELLA STATE 9

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

THE BIG CARROT 9

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

LITTLE DARLING 9

Seedlip Spice 94,
Chilled Espresso,
Sweet Cream

Wines By the Glass

SPARKLING & CHAMPAGNE

LA MARCA Prosecco,
Italy, DOC Certified, 187mL 14

CHANDON Brut, California, 187mL 14

MOËT IMPÉRIAL Brut,
Champagne, France, 187mL 24

MOËT & CHANDON ROSÉ IMPÉRIAL Brut,
Champagne, France, 187mL 29

G.H. MUMM Reims, France 32

WHITE & ROSÉ

UPSHOT
BY RODNEY STRONG
White Blend, California 14

PACO & LOLA Albariño, Rias Baixas, Spain 14

ROSE GOLD Rosé, Provence, France 14

SAUVIGNON BLANC

WITHER HILLS Marlborough, New Zealand 13

KIM CRAWFORD Marlborough, New Zealand 16

DUCKHORN North Coast, California 22

CHARDONNAY

AUSTIN BY AUSTIN HOPE Paso Robles 17

SONOMA-CUTRER
RUSSIAN RIVER RANCHES
Sonoma Coast, California 21

ROMBAUER Carneros 26

IMAGERY Chardonnay, California 14

PINOT NOIR

BELLE GLOS *BALADE* Santa Rita Hills, California 24

MASON NOIR *O.P.P.* Willamette Valley, Oregon 15

TRIBUTE California 13

CABERNET SAUVIGNON

AUSTIN Paso Robles, California 17

CLOS DU VAL Napa Valley, California 40

JUSTIN VINEYARDS & WINERY
Paso Robles, California 24

GRGICH HILLS Napa Valley 30

RED BLEND

DAOU *PESSIMIST* Paso Robles, California 18

CROWN POINT *RELEVANT*
Happy Canyon, Santa Barbara, California 38
J. LOHR *PURE PASO* Paso Robles, California 22

MERLOT

DUCKHORN Napa Valley, California 33

ALTERNATE RED

TRIVENTO *GOLDEN RESERVE*
Malbec, Mendoza, Argentina 17

ORIN SWIFT *ABSTRACT* California 24

SALDO BY THE PRISONER Zinfandel, California 24

CASTELLO BANFI *MAGNA CUM LAUDE* Toscana IGT,
Tuscany, Italy 32