

Bob's

Steak & Chop House

APPETIZERS

SHRIMP PLATTER	Two of Each: Shrimp Cocktail, Shrimp Rémoulade and Fried Shrimp	29
JUMBO SHRIMP COCKTAIL OR RÉMOULADE		23
FRIED CALAMARI	Cocktail Sauce	19
PRIME TENDERLOIN CARPACCIO*	Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil	22
ONION RINGS		14
MARYLAND-STYLE CRAB CAKE	Honey Mustard Sauce	23
SEARED SCALLOPS*	Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	36
TUNA TARTARE*	Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	27
THICK-CUT NUESKE'S BACON	Two 4 oz Slices	19
LOBSTER BISQUE		14

SALADS

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

THE WEDGE	Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	14
CHOPHOUSE SALAD	Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	14
CAESAR SALAD	Caesar Dressing, Parmesan Cheese and Croutons	13
MIXED GREENS SALAD	Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	13
BLEU CHEESE SALAD	Bleu Cheese Dressing, Crumbled Bleu Cheese, Romaine, Chopped Eggs and Pecans	13
BEEFSTEAK TOMATOES & RED ONIONS	Vinaigrette Dressing and Crumbled Bleu Cheese	14
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA	Vinaigrette Dressing	14
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 FILET MIGNON*	9 OZ	58
	12 OZ	68
	16 OZ	78
PRIME RIBEYE*	14 OZ	64
	18 OZ	68
PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE*	22 OZ	95
PRIME PORTERHOUSE*	28 OZ	98
WAGYU TOMAHAWK RIBEYE*	32 OZ	130
WAGYU FILET*	Limited Availability 8 OZ	110
PRIME NEW YORK STRIP*	14 OZ	65
PRIME 'BONE-IN' KANSAS CITY STRIP*	18 OZ	72
VEAL PORTERHOUSE CHOP*	20 OZ	49
DRY AGED PORK TOMAHAWK	House Made Applesauce 16 OZ	45
AUSTRALIAN RACK OF LAMB*		65
SEARED DUCK BREAST*	Luxardo Cherry Sauce	38
PRIME FILET & BROILED LOBSTER	Two 3 oz Medallions and Broiled 6 oz Lobster Tail	99

Toppings | Oscar Style \$35 • Bleu Cheese Fondue \$5 • Caramelized Onions \$5
Sauces | Béarnaise \$5 • Hollandaise \$5 • Peppercorn Gravy \$5

SEAFOOD

BROILED VERLASSO SALMON*	Maître d'Hôtel Butter	38
MARYLAND-STYLE CRAB CAKES	Honey Mustard Sauce	47
BROILED JUMBO SHRIMP SCAMPI	Black Pepper Pasta with Bacon	43
FRIED JUMBO SHRIMP		42
SIMPLY BROILED FISH		MARKET

SIDE DISHES

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

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 18

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 22

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 16

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

GARRISON BROTHERS BOURBON FLIGHT 38

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 55

THE MARGARITA 18

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

*LEVEL UP TO CASAMIGOS BLANCO TEQUILA 22

AGED WELL RUM PUNCH 18

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

ESPRESSO MARTINI 18

Grey Goose Vodka, Caffè Borghetti
Espresso Liqueur

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

ZERBINA Prosecco Brut, Italy 12
G.H. MUMM Champagne, Reims, France 31
MOËT & CHANDON ROSÉ IMPÉRIAL
Brut, Champagne, France 33

WHITE & ROSÉ

UPSHOT BY RODNEY STRONG
White Blend, California 14
ZERBINA Moscato, Italy 14
DR. FISHER *STEINBOCK*
Riesling, Mosel, Germany 14
PACO & LOLA Albariño,
Rias Baixas, Spain 15
ROSE GOLD Rosé, Provence, France 15
BORGO SAVAIAIAN Pinot Grigio,
Friuli-Venezia, Italy 15

SAUVIGNON BLANC

KIM CRAWFORD Marlborough, New Zealand 14
LES DEUX MOULINS Loire Valley, France 15
DUCKHORN
North Coast, California 17

CHARDONNAY

IMAGERY California 14
SONOMA-CUTRER
RUSSIAN RIVER RANCHES
Sonoma Coast, California 16
JEAN-MARC BROCARD *SAINTE CLAIRE*
Chablis, France 17
AUSTIN
Paso Robles, California 18

PINOT NOIR

TRIBUTE California 14
OREGON TERRITORY *BY PAUL O'BRIEN* Umpqua Valley,
Oregon 16
BELLE GLOS *BALADE* Santa Rita Hills, California 22

CABERNET SAUVIGNON

LAND OF SAINTS Santa Ynez, California 16
AUSTIN Paso Robles, California 18
JUSTIN VINEYARDS & WINERY
Paso Robles, California 20
CLOS DU VAL Napa Valley, California 30
FAUST Napa Valley, California 35
CROWN POINT *RELEVANT*
Happy Canyon, Santa Barbara, California 35

RED BLEND

DAOU *PESSIMIST* Paso Robles, California 14
J. LOHR *PURE PASO* Paso Robles, California 18
ORIN SWIFT *ABSTRACT* California 22
LEVIATHAN California 28

MERLOT

DUCKHORN Napa Valley, California 29

ALTERNATE RED

TRIVENTO *GOLDEN RESERVE*
Malbec, Mendoza, Argentina 16
SOUTHERN BELLE *BY GRATEFUL PALATE*
Monastrell, Jumilla, Spain 16
CHÂTEAU BUISSON-REDON Bordeaux, France 18
SALDO BY THE PRISONER Zinfandel, California 22
CASTELLO BANFI *MAGNA CUM LAUDE*
Toscana IGT, Tuscany, Italy 30