

Bob's

Steak & Chop House

APPETIZERS

ONION RINGS	16
JUMBO SHRIMP COCKTAIL OR REMOULADE*	23
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	23
SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	29
PRIME TENDERLOIN CARPACCIO* Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil	22
FRIED CALAMARI Cocktail Sauce	19
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	26
SEARED SCALLOPS* Three U10 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	38
LOBSTER BISQUE	16

SALADS

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

CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	13
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	13
THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	14
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	13
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	62
	18 OZ	72
PRIME 'CÔTE DE BOEUF' BONE-IN RIBEYE	22 OZ	95
PRIME FILET MIGNON	9 OZ	58
	12 OZ	68
SNAKE RIVER FARMS BLACK LABEL WAGYU FILET Limited Availability	8 OZ	94
PRIME PORTERHOUSE	28 OZ	99
PRIME 'BONE-IN' KANSAS CITY STRIP	18 OZ	72
PRIME NEW YORK STRIP	14 OZ	67
VEAL PORTERHOUSE CHOP*	20 OZ	52
DRY AGED PORK TOMAHAWK House Made Applesauce	16 OZ	48
SEARED DUCK BREAST Luxardo Cherry Sauce		38
AUSTRALIAN RACK OF LAMB		60
PRIME FILET & BROILED LOBSTER Two 3 oz Medallions and Broiled 6 oz Lobster Tail		97

Toppings | Oscar Style \$29 • Bleu Cheese Fondue \$3 • Caramelized Onions \$3

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

SEAFOOD*

MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	47
BROILED VERLASSO SALMON Maître d'Hôtel Butter	42
FRIED JUMBO SHRIMP	40
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	40

COLD WATER SOUTH AFRICAN LOBSTER TAILS
Ask Server for Available Sizes and Prices.

SIDE DISHES

FRESH BROCCOLINI	13	MACARONI & CHEESE	13
ROASTED BRUSSELS SPROUTS	13	SAUTÉED MUSHROOMS	12
GRILLED ASPARAGUS	13	SAUTÉED SPINACH & MUSHROOMS	12
CREAMED CORN	12	CREAMED SPINACH	13
NUESKE'S BACON	16		

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 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 15

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 18

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

**GARRISON BROTHERS
BOURBON FLIGHT 35**

A SAMPLING OF 1 OZ EACH

Small Batch, Single Barrel,
‘Bob’s Select’ Single Barrel

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 80

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 20

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 16

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

VIETTI

Moscato d’Asti, Italy 14

ZARDETTO

Prosecco, Italy 14

JANZ

Brut, Tasmania 18

MOËT & CHANDON ROSÉ IMPÉRIAL

Brut,
Champagne, France 40

WHITE & ROSÉ

DRY CREEK

Chenin Blanc, California 14

STOLLER

Rosé, Willamette Valley, Oregon 15

PACO & LOLA

Albariño, Rías Baixas, Spain 16

VAN DUZER

Pinot Gris, Willamette Valley, Oregon 16

DR. LOOSEN ‘BLUE SLATE’

Riesling, Mosel, Germany 17

SAUVIGNON BLANC

KIM CRAWFORD

Marlborough, New Zealand 14

BLACKBIRD DISSONANCE

Napa Valley, California 17

DUCKHORN

North Coast, California 33

CHARDONNAY

TOLOSA NO OAK

Central Coast, California 16

HAHN

Arroyo Seco, Monterey, California 19

HILL FAMILY ‘CARLEE’S CUVÉE’

Napa Valley, California 23

PINOT NOIR

EN COTEAUX Languedoc-Roussillon, France 16

KEN WRIGHT Willamette Valley, Oregon 18

EN ROUTE BY FAR NIENTE

Russian River Valley, California 25

CABERNET SAUVIGNON

SLICES California 16

TORRES RISERVA ‘GRAN CORONAS’

Penendes, Spain 18

MCPRICE MYERS ‘M’

Paso Robles, California 22

VINEYARD 29 ‘CRU’

Napa Valley, California 35

SILVER OAK Cabernet Sauvignon,
Alexander Valley, California 54

RED BLEND

COMMANDERIE DES HOSPITALIERS

France 16

STELLAKAYA ‘CAPE CROSS’

Stellenbosch, South Africa 22

MERLOT

RONAN BY CLINET Bordeaux, France 15

MOLLY DOOKER ‘THE SCOOTER’

McLaren Vale, Australia 25

DUCKHORN Napa Valley, California 50

ALTERNATE RED

CASCINA VALLE ASINARI

Barbera d’Asti, Italy 17

VALRAVN

Zinfandel, Sonoma County, California 18

DOMAINE BOUSQUET ‘GRAN MALBEC’

Malbec, Mendoza, Argentina 20

NO NAME Nebbiolo, Piedmont, Italy 35