

Bob's

Steak & Chop House

APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	26
JUMBO SHRIMP COCKTAIL OR REMOULADE	21
FRIED CALAMARI Cocktail Sauce	18
ONION RINGS	12
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	22
SEARED SCALLOPS Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and True Love Honey	25
LOBSTER BISQUE	12

SALADS

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

THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	12
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	12
MIXED GREENS Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	12
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	12
TOSSED SALAD	12

STEAKS, CHOPS & SEAFOOD

All entrées served with Bob's signature glazed carrot and choice of smashed potatoes, baked potato or skillet fried potatoes topped with sautéed onions and peppercorn gravy. Substitute sweet potato for \$3.

PRIME FILET MIGNON	9 OZ	49
PRIME FILET MIGNON	12 OZ	59
PRIME FILET MIGNON	16 OZ	69
PRIME RIBEYE	14 OZ	54
PRIME RIBEYE	18 OZ	60
PRIME NEW YORK STRIP	14 OZ	55
PRIME "COTE DE BOEUF" BONE-IN RIBEYE	22 OZ	69
DRY AGED PORK TOMAHAWK House Made Applesauce.....		42
AUSTRALIAN RACK OF LAMB		46
BROILED VERLASSO SALMON Maître d' Butter		39
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....		38
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon.....		36
SEAFOOD OF THE DAY		MARKET

Toppings | Oscar Style \$25 + Bleu Cheese Fondue \$3 · Caramelized Onions \$3
Sauces | Bearnaise \$3 + Hollandaise \$3 · Peppercorn Gravy \$3

SIDE DISHES

FRESH BROCCOLINI	12
ROASTED BRUSSELS SPROUTS	12
GRILLED ASPARAGUS	12
MACARONI & CHEESE	12
SAUTÉED MUSHROOMS	12

22% gratuity will be added to parties of 6 or more.

*These items may be cooked to order or offered undercooked. Eating raw or undercooked meat, poultry, eggs or seafood 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.
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Wines by the Glass

Sparkling Wines

Ruffino, Moscato d' Asti <i>Piedmont, Italy</i>	16
Möet & Chandon, Brut Impérial <i>Champagne</i>	22
Möet & Chandon, Rosé Impérial <i>Champagne</i>	20

White Wines

Pacific Rim, Riesling , <i>Columbia Valley, Washington</i>	12
Conundrum, White Blend <i>California</i>	13
Banfi, "San Angelo" Pinot Grigio <i>Toscana IGT, Italy</i>	12
Sileni, "Cellar Selection" Sauvignon Blanc , <i>Marlborough, New Zealand</i>	12
Frog's Leap, "La Grenouille Rouganté" Pink , <i>Napa Valley, California</i>	14
Frog's Leap, Sauvignon Blanc <i>Napa Valley, California</i>	15
Silverado Vineyards, "Miller Ranch" Sauvignon Blanc , <i>Yountville, California</i>	13
Hess "Shirtail Creek Vineyard" , <i>Chardonnay Monterey County, California</i>	12
Mer Soleil "Reserve" Chardonnay <i>Santa Lucia Highlands, California</i>	14
Decoy by Duckhorn, Chardonnay <i>Sonoma County, California</i>	13
Sonoma Cutrer "Russian River Ranches" Chardonnay <i>Sonoma Coast, California</i>	16
Truchard, Chardonnay, Napa Valley , <i>Carneros, California</i>	16

Red Wines

Erath Vineyard, Pinot Noir , <i>Oregon</i>	14
Etude "Lyric" Pinot Noir , <i>Santa Barbara County, California</i>	15
Dynamite, Merlot <i>Central Coast, California</i>	12
BÖEN by Belle Glos, Pinot Noir , <i>Santa Barbara-Monterey-Sonoma Counties, California</i>	13
St. Huberts "The Stag" Cabernet Sauvignon , <i>North Coast, California</i>	18
Trivento, "Reserve" Malbec , <i>Mendoza, Argentina</i>	14
Juggernaut "Hillside" Cabernet Sauvignon , <i>Napa Valley, California</i>	13
Madness & Cures, "Sanity Red" Red Blend , <i>California</i>	14
Matchbook, "The Arsonist" Red Blend , <i>California</i>	16
Penfolds Shiraz/Cabernet "Max's" , <i>South Australia</i>	14
SAVED, Red Blend , <i>Oakville, California</i>	13
Alexander Valley Vineyards, Cabernet Sauvignon , <i>Sonoma County, California</i>	15
Ancient Peaks, "Renegade" Syrah-blend , <i>Santa Margarita Ranch,, California</i>	13
Michael David, "Earthquake" Zinfandel , <i>Lodi, California</i>	16

Classic Cocktails

Partida Jalapeño Margarita	15
<i>Partida Blanco Tequila, Muddled with Fresh Jalapeno & Lime, Splash of Sweet & Sour poured over Ice</i>	
"Smoked" Old Fashioned	15
<i>Whiskey Del Bac "Dorado" Mesquite Smoked Whiskey, Demerra Sugar Cube, Figgy Pudding Bitters, and a Luxardo Cherry</i>	
Classic Rye Old Fashioned	14
<i>Knob Creek Straight Rye Whiskey, Angostura Bitters, Simple Syrup with Orange Twist and a Luxardo Cherry</i>	
Classic Manhattan	14
<i>Jack Daniel's Gentleman Jack Tennessee Whiskey, Martin & Rossi Sweet Vermouth, Garnished with a Luxardo Cherry</i>	
The Dirty Bob	14
<i>A Perfect Blend of Grey Goose Vodka & Olive Juice, Hand Chopped with Hand Stuffed Blue Cheese Olives</i>	
The Classic Martini	14
<i>Ice Cold Bombay Sapphire Gin Served Up with Hand Stuffed Bleu Cheese Olives</i>	
Bob's Cosmo	13
<i>Grey Goose L'Orange Vodka, Triple Sec, Cranberry Juice, with a Fresh Squeeze of Lime & Orange Twist</i>	
The Pomegranate Martini	13
<i>A Blend of Grey Goose L'Orange Vodka & Pama Pomegranate Liqueur with a Dash of Cranberry Juice & Lemon-Lime Soda</i>	
Bob's Lemon Drop	13
<i>Grey Goose Le Citron Vodka, Triple Sec, Sweet n Sour, Fresh Squeezed Lemon Juice & Simple Syrup. Served Up with a Sugared Rim</i>	
The Mule	13
<i>Wheatley vodka, Gosling's ginger beer, fresh lime, garnished with wedge of lime</i>	

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