

Bob's

Steak & Chop House

APPETIZERS

JUMBO SHRIMP COCKTAIL OR REMOULADE*	18
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce	19
SHRIMP PLATTER* Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp	25
FRIED CALAMARI* Cocktail Sauce	16
SMOKED SALMON* Toast Points, Chopped Eggs, Onions, Capers	15
ONION RINGS	14
SOUP OF THE DAY	MARKET

SALADS

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

CHOPHOUSE SALAD Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon and Hearts of Palm	14
CAESAR SALAD Caesar Dressing, Parmesan Cheese and Croutons	14
THE WEDGE Bleu Cheese Dressing, Crumbled Bleu Cheese and Bacon	14
SPINACH SALAD Honey Poppy Dressing, Mushrooms, Bacon, Chopped Eggs, Onions	14
MIXED GREENS SALAD Champagne Vinaigrette, Apples, Spicy Pecans and Goat Cheese	14
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	14
CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA Vinaigrette Dressing	15
TOSSED SALAD	12

STEAKS & CHOPS*

All entrées are served with a glazed carrot and a 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	51
	18 oz	56
PRIME "CÔTE DE BOEUF" BONE-IN RIBEYE	22 oz	69
PRIME FILET MIGNON	9 oz	51
	12 oz	59
	16 oz	69
PRIME NEW YORK STRIP	14 oz	55
PRIME "BONE-IN" KANSAS CITY STRIP	18 oz	64
PRIME PORTERHOUSE	28 oz	75
VEAL PORTERHOUSE	20 oz	57
DRY AGED PORK TOMAHAWK House Made Applesauce	16 oz	42
AUSTRALIAN RACK OF LAMB		46
PRIME FILET & BROILED LOBSTER 6 oz Prime Filet Mignon and a 6 oz Broiled Lobster Tail		77
SEARED DUCK BREAST Luxardo Cherry Sauce		34

Toppings | Oscar Style \$20 • Bleu Cheese Fondue \$3 • Caramelized Onions \$5
Sauces | Bearnaise \$5 • Hollandaise \$5 • Peppercorn Gravy \$5

SEAFOOD*

MARYLAND-STYLE CRAB CAKES Honey Mustard Sauce	38
BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon	39
FRIED JUMBO SHRIMP	38
BROILED VERLASSO SALMON Maître d' Butter	39
SIMPLY BROILED FISH	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available sizes and prices.

SIDE DISHES

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

20% gratuity will be added to parties of 8 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. Thorough cooking of such foods reduces the risk of illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65warnings.ca.gov/restaurant.