

# Bob's

## Steak & Chop House

### APPETIZERS

- ONION RINGS.....
- JUMBO SHRIMP COCKTAIL OR REMOULADE.....
- MARYLAND STYLE CRAB CAKE with Honey Mustard Sauce .....
- SHRIMP PLATTER - Two Shrimp Cocktail, Two Shrimp Remoulade and Two Fried Shrimp.....
- SMOKED SALMON with Toast Points, Chopped Egg, Onions and Capers .....
- FRIED CALAMARI with Cocktail Sauce .....
- PRIME TENDERLOIN CARPACCIO with Parmesan Cheese, Olive Oil and Sea Salt and Pepper ....
- LOBSTER BISQUE.....

### SALADS

Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch, Honey Poppy and Thousand Island

- CHOPHOUSE SALAD - Greens, Cucumber, Tomato, Bell Pepper, Onion, Bacon, Hearts of Palm.....
- CAESAR SALAD with Croutons .....
- THE WEDGE with Bleu Cheese Dressing, Crumbles and Bacon.....
- SPINACH SALAD with Honey Poppy Dressing, Mushrooms, Bacon, Chopped Egg and Onion.....
- MIXED GREENS SALAD - Sliced Apples, Spicy Pecans & Goat Cheese with Champagne Vinaigrette...
- BLEU CHEESE SALAD - Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg and Pecans.....
- BEEFSTEAK TOMATO & RED ONION with Crumbled Bleu Cheese and Vinaigrette Dressing....
- CHOPPED TOMATO, ONION & FRESH MOZZARELLA in Vinaigrette Dressing .....
- TOSSED SALAD .....

### STEAKS & CHOPS\*

All Entrees are served with a Glazed Carrot and Choice of Baked Potato, Smashed Potatoes or Skillet Fried Potatoes topped with Sautéed Onions and Peppercorn Gravy

- PRIME RIBEYE ..... 14 oz. ....
- 18 oz. ....
- PRIME "COTE DE BOEUF" BONE-IN RIBEYE..... 22 oz. ....
- PRIME FILET MIGNON ..... 9 oz. ....
- 12 oz. ....
- 16 oz. ....
- PRIME BONE-IN KANSAS CITY STRIP ..... 18 oz. ....
- 22 oz. ....
- PRIME T-BONE..... 16 oz. ....
- PRIME PORTERHOUSE..... 28 oz. ....
- PRIME NEW YORK STRIP ..... 14 oz. ....
- 16 oz. ....
- PRIME FILET & LOBSTER Two 4 oz. Medallions with 6 oz. Broiled Lobster Tail .....
- VEAL PORTERHOUSE CHOP ..... 20 oz. ....
- RACK OF LAMB.....
- PORK "RIB" CHOP with House Made Applesauce..... 16 oz. ....
- ONE HALF ROASTED DUCK with Green Peppercorn Sauce.....

### SEAFOOD

- MARYLAND STYLE CRAB CAKES with Honey Mustard Sauce.....
- BROILED JUMBO SHRIMP SCAMPI with a Black Pepper Pasta .....
- FRIED JUMBO SHRIMP .....
- BROILED SALMON\* with Maitre d' Butter .....
- SEAFOOD OF THE DAY\* .....

**COLD WATER SOUTHERN AUSTRALIAN LOBSTER TAILS**  
Ask server for available Sizes and Prices

### SIDE DISHES

- |                        |                                |
|------------------------|--------------------------------|
| SAUTÉED MUSHROOMS..... | MACARONI & CHEESE .....        |
| CREAMED CORN .....     | FRESH BROCCOLI .....           |
| CREAMED SPINACH .....  | SAUTÉED SPINACH & MUSHROOMS    |
| FRESH ASPARAGUS .....  | ROASTED BRUSSELS SPROUTS ..... |

18% Gratuity will be added to parties of 8 or more

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*