

# 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, Onion 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 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

- 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.
- VEAL PORTERHOUSE CHOP ..... 20 oz.
- RACK OF LAMB .....
- PORK "RIB" CHOP with House Made Applesauce ..... 16 oz.
- ONE HALF ROASTED DUCK with Luxardo Cherry Sauce .....
- PRIME FILET & LOBSTER Two 4 oz. Medallions with 6 oz. Broiled Lobster Tail .....

## 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 LOBSTER TAILS**  
Ask server for available Sizes and Prices

## SIDE DISHES

- SAUTÉED MUSHROOMS .....
- CREAMED CORN .....
- CREAMED SPINACH .....
- FRESH ASPARAGUS .....
- MACARONI & CHEESE .....
- FRESH BROCCOLI .....
- SAUTÉED SPINACH & MUSHROOMS .....
- 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.