

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
- SOUP OF THE DAY

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 and 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 "CÔTE 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.
- PORK "RIB" CHOP* with House Made Applesauce 16 oz.
- RACK OF LAMB*
- SEARED DUCK BREAST* with Luxardo Cherry Sauce

SEAFOOD

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

COLD WATER SOUTH AFRICAN LOBSTER TAILS*

Ask server for available sizes and prices

SIDE DISHES

- SAUTÉED MUSHROOMS ONION RINGS
- CREAMED CORN FRESH BROCCOLI
- CREAMED SPINACH SAUTÉED SPINACH & MUSHROOMS
- FRESH ASPARAGUS 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.
Please direct your allergy concerns to your server to accommodate your dietary needs.

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APPETIZERS

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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	
SOUP OF THE DAY	

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 and 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 Bob's Signature Glazed Carrot and Smashed Potatoes

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SEAFOOD

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