

Bob's

Steak & Chop House

New Year's Eve 2025

APPETIZERS

ONION RINGS.....	24
JUMBO SHRIMP COCKTAIL OR REMOULADE*	26
MARYLAND-STYLE CRAB CAKE with Honey Mustard Sauce.....	30
SHRIMP PLATTER* – Two Shrimp Cocktail, Two Shrimp Remoulade & Two Fried Shrimp	35
TUNA TARTARE* Grade A Tuna, Sesame Oil, Hawaiian Sea Salt and Sriracha	22
FRIED CALAMARI* with Cocktail Sauce.....	21
PRIME TENDERLOIN CARPACCIO* Capers, Red Onions, Black Pepper, Hawaiian Sea Salt and Truffle Oil.....	25
SEARED SCALLOPS* Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey.....	36
SOUP OF THE DAY.....	MARKET

SALADS

Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch, Thousand Island, Champagne Vinaigrette

CHOPHOUSE SALAD* – Greens, Cucumber, Tomato, Bell Pepper, Onion, Bacon, Hearts of Palm.....	18
CAESAR SALAD with Croutons.....	15
THE WEDGE* with Bleu Cheese Dressing, Crumbles & Bacon	18
MIXED GREENS SALAD – Sliced Apples, Spicy Pecans & Goat Cheese with Champagne Vinaigrette	15
BLEU CHEESE SALAD* - Romaine, Crumbled Bleu Cheese Dressing, Chopped Egg & Pecans	16
BEEFSTEAK TOMATO & RED ONION with Crumbled Bleu Cheese & Vinaigrette Dressing.....	16
CHOPPED TOMATO, ONION & FRESH MOZZARELLA in Vinaigrette Dressing.....	18
TOSSED SALAD	14

STEAKS & CHOPS*

All entrees are served with: a Glazed Carrot and a Choice of Baked Potato, Smashed Potatoes or Skillet Fried Potatoes topped with Sautéed Onions & Peppercorn Gravy. Substitute sweet potato for \$6.

PRIME RIBEYE*	14 oz.	70
	18 oz.	80
PRIME “COTE DE BOEUF” BONE-IN RIBEYE *	22 oz.	105
PRIME FILET MIGNON*	9 oz.	75
	12 oz.	92
PRIME “BONE-IN” KANSAS CITY STRIP*	18 oz.	90
PRIME NEW YORK STRIP*	14 oz.	75
VEAL PORTERHOUSE CHOP*	20 oz.	60
DRY AGED PORK TOMAHAWK* with House Made Applesauce	16 oz.	55
AUSTRALIAN RACK OF LAMB*		62
SEARED DUCK BREAST* with Luxardo Cherry Sauce		50
PRIME FILET & BROILED LOBSTER Two 3 oz. Medallions and a 6 oz Broiled Lobster Tail.....		MARKET

Toppings | Oscar Style \$30-Bleu Cheese Fondue \$5-Caramelized Onions \$3
Sauces | Bearnaise \$4-Hollandaise \$4-Peppercorn Gravy \$4

SEAFOOD*

MARYLAND-STYLE CRAB CAKES with Honey Mustard Sauce	48
JUMBO SHRIMP SCAMPI* Black Pepper Pasta & Nueske Bacon	44
FRIED JUMBO SHRIMP*	39
BROILED VERLASSO SALMON* with Maitre d' Butter.....	43
SIMPLY BROILED FISH.....	MARKET

COLD WATER SOUTH AFRICAN LOBSTER TAILS

Ask server for available Sizes & Prices

SIDE DISHES

SAUTEED MUSHROOMS.....	16	BOB'S MAC & CHEESE	20
CREAMED CORN.....	16	FRESH BROCCOLINI.....	16
CREAMED SPINACH	16	SAUTEED SPINACH & MUSHROOMS	16
GRILLED ASPARAGUS	18	ROASTED BRUSSEL SPROUTS	16

18% Service Charge will be added to parties of 6 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.

Thursday, December 11, 2025