

Bob's

Steak & Chop House

Happy Thanksgiving!

APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp.....	32
JUMBO SHRIMP COCKTAIL OR REMOULADE.....	24
FRIED CALAMARI Cocktail Sauce.....	16
ONION RINGS.....	16
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....	24
SEARED SCALLOPS Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey.....	30

CHOICE OF SOUP OR SALAD

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

- BUTTERNUT SQUASH SOUP
- CAESAR SALAD
- THE WEDGE
- MIXED GREENS

CHOICE OF ENTRÉES

All entrées served with Bob's signature glazed carrot and smashed potatoes.

\$100

- DRY AGED PORK TOMAHAWK House Made Applesauce
- BROILED VERLASSO SALMON Maître d' Butter
- BROILED JUMBO SHRIMP SCAMPI Black Pepper Pasta with Bacon

\$115

- 14 OZ SLOW ROASTED PRIME RIB
- with Traditional Thanksgiving Fixings
- PRIME FILET MIGNON 9 OZ
- PRIME NEW YORK STRIP 14 OZ
- PRIME RIBEYE 14 OZ
- SEAFOOD OF THE DAY
- AUSTRALIAN RACK OF LAMB

\$125

- PRIME FILET MIGNON 12 OZ
- PRIME RIBEYE 18 OZ
- PRIME "COTE DE BOEUF" BONE-IN RIBEYE 22 OZ

Toppings | Oscar Style \$25 + Bleu Cheese Fondue \$3 · Caramelized Onions \$3
Sauces | Bearnaise \$3 + Hollandaise \$3 · Peppercorn Gravy \$3

SIDES

FRESH BROCCOLINI.....	15	MACARONI & CHEESE	17
ROASTED BRUSSELS SPROUTS.....	15	SAUTÉED MUSHROOMS	15
GRILLED ASPARAGUS.....	16	CREAMED SPINACH.....	15
CREAMED CORN.....	15		

CHOICE OF DESSERT

- CHEESECAKE
- KEY LIME
- CARROT CAKE
- CHOCOLATE CAKE