

Bob's

Steak & Chop House

Happy Holidays!

APPETIZERS

SHRIMP PLATTER Two of Each: Shrimp Cocktail, Shrimp Remoulade and Fried Shrimp.....	32
JUMBO SHRIMP COCKTAIL OR REMOULADE.....	26
FRIED CALAMARI Cocktail Sauce.....	19
ONION RINGS.....	17
MARYLAND-STYLE CRAB CAKE Honey Mustard Sauce.....	26
SEARED SCALLOPS Three U8 Scallops, Citrus Beurre Blanc, Nueske's Bacon and Texas Burnt Honey	33

CHOICE OF SOUP OR SALAD

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

- SOUP OF THE DAY
- CAESAR SALAD
- THE WEDGE
- MIXED GREENS
- TOSSED SALAD

CHOICE OF ENTRÉES

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

\$110 PER PERSON

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

\$120 PER PERSON

- 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 PER PERSON

- 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
- CHOCOLATE CAKE
- CARROT CAKE
- KEY LIME PIE