

APPETIZERS

- MKT RAW OYSTERS, (6) DAILY SELECTION**
- 14 CEVICHE, SHRIMP AND LUMP CRAB MEAT CEVICHE**
- 16 CHARCUTERIE BOARD, CHEF'S SELECTION OF ASSORTED ARTISANAL MEAT AND CHEESE**
- 17 OCTOPUS, CHAR-GRILLED, HEIRLOOM TOMATO, RED ONION, KALAMATA OLIVE, , LEMON, OREGANO, BALSAMIC VINAIGRETTE**
- 13 ZUCCHINI AND QUINOA CAKES, ARUGULA, TZATZIKI SAUCE, PAPRIKA, EVOO**
- 14 SHRIMP COCKTAIL, (3) MEXICAN BLUE DIAMOND SHRIMP, HOUSE MADE COCKTAIL SAUCE**
- 18 SHRIMP BOBBY, (3) MEXICAN BLUE DIAMOND SHRIMP, EGG WASH, LEMON, BUTTER, HUNGARIAN PAPRIKA, GRILLED VEGETABLES**
- 12 SALMON PASTRAMI, SALMON PASTRAMI, HERBED CREAM CHEESE, POTATO PANCAKE**
- 15 BURRATA, CHEESE CURD FILLED FRESH MOZZARELLA, ARUGULA, SPICY ROASTED PEPPER, GRILLED BAGUETTE**
- 13 CRAB CAKES, LUMP CRAB, ANGEL HAIR, ROASTED PEPPER, PINE NUT, SCALLION, SUN DRIED TOMATO BEURRE BLANC, PARMIGIANO REGGIANO**
- 14 SWEET AND SPICY CALAMARI, FRIED EAST COAST SQUID, BALSAMIC SYRUP, HOT GIARDINIERA**
- 12 ESCARGOT, GARLIC BUTTER, GRILLED BAGUETTE**
- 18 FOIE GRAS MAROSTICA, MOULARD DUCK LIVER, BRANDIED CHERRY SAUCE, GRILLED BAGUETTE**
- 15 SAUSAGE AND PEPPERS, CHARRED ITALIAN SAUSAGE, MIXED SWEET AND PEPPERONCINI PEPPERS**
- 13 GRILLED VEGETABLE PLATTER, ROASTED RED PEPPER BALSAMIC VINAIGRETTE**
- 15 MUSSELS, WEST COAST MEDITERRANEAN MUSSELS, WHITE WINE, TOMATO, OR SAFFRON BROTH**
- 17 STEAK TARTARE, HAND CHOPPED FILET MIGNON, SHALLOT, GARLIC, CAPER, ORANGE ZEST, ITALIAN PARSLEY, QUAIL EGG, TRUFFLE OIL, TOAST POINT**

SALADS

- 5 SOUP OF THE DAY / ECUADORIAN QUINOA AND VEGETABLE SOUP**
- 5 CAESAR, ROMAINE HEART, MIXED GREENS, SEASONED CROUTONS, PARMIGIANO REGGIANO**
- 10 CAPRESE, BEEF STEAK TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC VINAIGRETTE**
- 7 BEET, BEET, EVOO, BALSAMIC, SHREDDED GREENS, FETA CHEESE, PISTACHIO, ORANGE SEGMENT**
- 6 ARUGULA, BABY ARUGULA, GOAT CHEESE, DRIED CRANBERRIES, CANDIED PECAN, RASPBERRY VINAIGRETTE**
- 6 KALE AND QUINOA, BABY KALE, QUINOA, CURRANTS, PINE NUT, PARMIGIANO REGGIANO, LEMON EMULSION**
- 13 RAINBOW CHOP, ROMAINE, RED CABBAGE, APPLE, PEAR, MANGO, STRAWBERRY, TOASTED ALMOND, GORGONZOLA, RED WINE VINAIGRETTE**
- 13 BOBBY'S, (SERVES 2) MIXED GREENS, RED ONION, BLEU CHEESE, TOMATO, CUCUMBER, ROASTED RED PEPPER, BROCCOLI, ASPARAGUS, HEARTS OF PALM, GARBANZO BEANS, CHOICE OF DRESSING**

ADD GRILLED SCOTTISH SALMON \$11 ADD GRILLED CHICKEN \$6 ADD SHRIMP (GRILLED OR CHILLED) \$4.5 PER PIECE

ENTREES

- 14 BOBBY'S BURGER, 10 OUNCE GROUND BEEF BRISKET AND SHORT RIB BURGER, GOUDA CHEESE, ALFALFA SPROUT, TOMATO, RED ONION, KETCHUP, MAYO, SPICY BROWN MUSTARD, HAND CUT FRIES – ADD BACON \$2, ADD AVOCADO \$3**
- 18 GNOCCHI WITH VEAL AND VODKA, HOUSE MADE GNOCCHI, GROUND VEAL, VODKA SAUCE, CARAMELIZED ONION, BASIL**
- 18 HARRY'S FETTUCCINE, ALFREDO CREAM SAUCE, PROSCIUTTO DI PARMA, TOASTED PARMIGIANO REGGIANO**
- 17 SPAGHETTI TUSCAN, MUSHROOM, SPINACH, RED BELL PEPPER, TOMATO, GARLIC, OLIVE OIL, PARMIGIANO REGGIANO**
- 18 FETTUCCINE KALE, FIGS, BABY KALE, SPANISH ONION, PINE NUT, GOAT CHEESE CREAM**
- 19 CAVATELLI CONTADINA, HOUSE MADE CAVATELLI, PLUM TOMATO, PANCETTA, PROSCIUTTO, CRUMBLIED SAUSAGE, SHITAKE MUSHROOM, CHILI FLAKE**
- 23 PENNE SHRIMP BASILICO, BABY SHRIMP, SPINACH, SUN-DRIED TOMATO, GARLIC, OLIVE OIL, WHITE WINE, MARINARA, BASIL**
- 24 BOBBY'S JAMBALAYA, ITALIAN SAUSAGE, BABY SHRIMP, CAJUN BUTTER, BELL PEPPER, ONION, ARBORIO RICE**
- 16 EGGPLANT PARMESAN, AUGIE'S EGGPLANT PARMIGIANA**
- 22 CHICKEN PAILLARD, BONELESS BREAST OF CHICKEN, ZESTY PANKO, KALE, HEIRLOOM TOMATO, PARMIGIANO REGGIANO**
- 22 CHICKEN MARSALA, BONELESS BREAST OF CHICKEN, MUSHROOM, MARSALA WINE**
- 23 CHICKEN VESUVIO, HALF ROASTED CHICKEN, GARLIC, OLIVE OIL, WHITE WINE, ROASTED POTATO, PEAS**
- 23 MEDITERRANEAN CHICKEN, HALF MARINATED CHICKEN, CHAR BROILED, EVOO, GARLIC, FRESH HERBS, ROASTED POTATOES**
- 28 VEAL SCAMPI, JUMBO SHRIMP, EGG WASH, LEMON, BUTTER, WHITE WINE**
- 25 VEAL ASPARAGUS, MEDALLIONS OF VEAL, ASPARAGUS, SUNDRIED TOMATOES, WHITE WINE**
- 28 STUFFED PORK CHOP, 16OZ. DOUBLE CUT PORK CHOP, STUFFED, RICOTTA, PROSCIUTTO, ROASTED RED PEPPER, MOZZARELLA, SPINACH; BREADED, PAN SEARED, ROASTED, PARMIGIANO REGGIANO, SAUTÉED BELL PEPPER**

SIDES

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| 6 ASPARAGUS | 4 GARLIC MASHED POTATOES | 6 BABY KALE |
| 5 BROCCOLI | 4 ROASTED POTATOES | 6 SPINACH |

STEAKS AND CHOPS

WE ARE PROUD TO SERVE HAND SELECTED WET AGED USDA CERTIFIED
BEEF AND VEAL CHAR BROILED TO PERFECTION

- 28 **SKIRT STEAK**, 12oz.
- 44 **FILET MIGNON**, 12 oz. CENTER CUT
- 34 **FILET MIGNON (PETITE)** 8 oz.
- 55 **NY STRIP**, 14oz. USDA CERTIFIED PRIME
- 55 **RIBEYE**, 16 oz. USDA CERTIFIED PRIME
- 85 **TOMAHAWK CHOP**, 28 oz. USDA CERTIFIED PRIME
- 46 **VEAL CHOP**, 14oz. BONE IN
- 24 **PORK CHOP**, 16 oz. DOUBLE CUT
- 26 **LAMB CHOPS**, 12 oz.

COMPLIMENTS

COMPLIMENT YOUR STEAK OR CHOP WITH ONE OF THE FOLLOWING
CUSTOM PREPARATIONS

- 4 **JALAPENO**, ROASTED JALAPENO SALSA
- 4 **VESUVIO**, OLIVE OIL, GARLIC, OREGANO, WHITE WINE
- 5 **CHIPOTLE**, HONEY CILANTRO CHIPOTLE SAUCE
- 5 **FUNGHI**, ASSORTED WILD MUSHROOMS, RED WINE, CREAM
- 5 **GOAT CHEESE**, GOAT CHEESE, BALSAMIC REDUCTION
- 5 **GORGONZOLA**, GORGONZOLA, RED WINE REDUCTION
- 7 **PEPERONCINO** ITALIAN SAUSAGE, OLIVE OIL, GARLIC, WHITE WINE, RED PEPPERS AND SPICY PEPPERONCINI PEPPERS
- 4 **PEPPERCORN**, PEPPERCORN CRUST, RED WINE REDUCTION
- 5 **MOREL**, MOREL, SHALLOT, CREAM
- 4 **BOBBY'S**, BUTTON MUSHROOMS, GARLIC, BUTTER
- 4 **AL FORNO**, GARLIC, BUTTER, PANKO, PARMIGIANO REGGIANO
- 8 **OSCAR**, LUMP CRAB MEAT, BÉARNAISE

ADD ONS

- 4.5 **BROILED MEXICAN BLUE DIAMOND SHRIMP** (PER PIECE)
- 5 **BROILED JUMBO SEA SCALLOP** (PER PIECE)
- 25 **ALASKAN KING CRAB LEGS** (8 oz.) GARLIC, BUTTER
- 25 **BROILED SOUTH AFRICAN LOBSTER TAIL** (6 oz.)