

# BOBBY VAN'S

*Grill*

## APPETIZERS

SOUP OF THE DAY	8
SHRIMP COCKTAIL 3PC/4PC	15/20
CHILLED 1¼ LB LOBSTER COCKTAIL	19
CLAMS CASINO 8PC	11
OYSTER'S ROCKEFELLER 6PC	16
SLAB BACON	14
FRIED CALAMARI	12
SWEET CHILI TOSSED CALAMARI	12
THE CRAB CAKE	18
BEEF NACHOS	12

## SALADS

<b>MIXED GREENS SALAD</b> 8	<b>CLASSIC CAESAR SALAD</b> 10
TOMATO, RED ONION & SHALLOT VINAIGRETTE	TOPPED WITH SHAVED PARMESAN
ADD CHICKEN 6	
ADD SEARED YELLOWFIN TUNA OR GRILLED SHRIMP 9	
ADD SLICED STEAK 12	
<b>COBB SALAD</b> 16	
CHOPPED GREENS, CHICKEN, BACON, TOMATO, CRUMBLLED BLEU CHEESE, RED ONION, EGG, AVOCADO & RED WINE VINAIGRETTE	
<b>CLASSIC NICOISE SALAD</b> 18	
SEARED YELLOWFIN TUNA ON A BED OF MESCLUN GREENS, BELL PEPPER, EGG, GREEN BEANS, POTATOES, RED ONION & BALSAMIC VINAIGRETTE, TOPPED WITH OLIVES & ANCHOVIES	
<b>HARRY'S SALAD</b> 17	
CHOPPED SHRIMP, TOMATO, RED ONION, PIMENTO, STRING BEANS, BACON & RED WINE VINAIGRETTE	
<b>SLICED TOMATO &amp; ONION SALAD</b> 10	
CHOICE OF RUSSIAN, BLUE CHEESE, VINAIGRETTE OR STEAK SAUCE	
<b>CHOPPED CHINESE CHICKEN SALAD</b> 17	
APPLE, PINAPPLE, WATER CHESTNUTS, RED ONION, ROASTED RED PEPPERS, CASHEWS, NAPA CABBAGE & ROMAINE LETTUCE, WITH A HONEY GINGER DRESSING	
<b>CLASSIC STEAKHOUSE WEDGE</b> 13	
ICEBERG LETTUCE, BLEU CHEESE DRESSING, TOPPED WITH BACON & FRIED ONIONS	
<b>FRESH BUFFALO MOZZARELLA &amp; TOMATO SALAD</b> 14	

## SANDWICHES

<b>BOBBY'S FAMOUS 12oz BURGER</b> 16	
SERVED WITH FRENCH FRIES & PICKLE	
<b>HOT ROAST BEEF SANDWICH</b> 18	
THIN SLICES OF FILET MIGNON SAUTÉED WITH MUSHROOMS & ONIONS IN A MARSALA WINE DEMI GLACE, SERVED WITH FRENCH FRIES	
<b>STEAK WRAP</b> 19	
THIN SLICES OF SLOW ROASTED PRIME RIB, SWISS CHEESE, SAUTÉED ONIONS & JALAPENO MAYO, SERVED WITH FRENCH FRIES	
<b>COLOSSAL CRAB BLT</b> 21	
BACON, LETTUCE, TOMATO & MUSTARD REMOULADE ON A PUMPERNICKLE ONION ROLL SERVED WITH SIDE ARUGULA SALAD	
<b>THE BRIDGEHAMPTON LOBSTER ROLL</b> 20	
WITH FRENCH FRIES	
<b>SPICY GRILLED CHICKEN WRAP</b> 17	
LETTUCE, TOMATO, MOZZARELLA, AVOCADO & CHIPOTLE MAYO	
<b>GRILLED PORTOBELLA SANDWICH</b> 16	
ROASTED RED PEPPERS, GRILLED ZUCCHINI, YELLOW SQUASH, BASIL, ROASTED GARLIC AIOLI & SHAVED PARMESAN ON 7 GRAIN ROLL WITH MIXED GREEN SALAD	
<b>SLICED STEAK SANDWICH</b> 24	
SLICED FILET MIGNON TOPPED WITH MUSHROOM SAUCE, SERVED WITH FRENCH FRIES	
<b>BBQ CHICKEN QUESADILLA</b> 16	
PEPPERJACK CHEESE, MUSHROOMS & SCALLIONS SERVED WITH SOUR CREAM, PICO DE GALLO & GUACAMOLE	

## THE GRILL ENTREES

<b>THE GRILL 12 oz NY SIRLOIN</b>	<b>39</b>
SERVED WITH FRENCH FRIES	
<b>THE GRILL 10oz FILET MIGNON</b>	<b>36</b>
SERVED WITH FRENCH FRIES	
<b>LAMB CHOPS</b>	<b>38</b>
FOUR CHOPS SERVED WITH MASHED POTATOES & MINT JELLY SAUCE	
<b>GRILLED CHICKEN BREAST</b>	<b>21</b>
WITH ROASTED TOMATO, ASPARAGUS & LEMON BROTH	
<b>BOBBY'S HOMEMADE MEATLOAF</b>	<b>16</b>
TOPPED WITH MUSHROOM GRAVY & SERVED WITH A SIDE OF MASHED POTATOES	
<b>GRILLED ATLANTIC SALMON</b>	<b>22</b>
SAUTEED SPINACH, MUSTARD BEURRE BLANC & HAYSTACK POTATOES	
<b>THE GRILL SEARED TUNA</b>	<b>26</b>
SEARED RARE WITH SESAME SEEDS, RICE, MISO MARIN SAUCE, WASABI & GINGER	
<b>LOBSTER RAVIOLI</b>	<b>22</b>
WITH SPINACH, ROCK SHRIMP & SAGE BUTTER SAUCE	
<b>FILET MIGNON CHILI</b>	<b>15</b>
TOPPED WITH PEPPERJACK CHEESE & SERVED WITH HOMEMADE TORTILLAS	

## THE STEAKHOUSE ENTREES

**BOBBY VAN'S PROUDLY SERVES USDA DRY-AGED PRIME BEEF**

<b>THE STEAKHOUSE 18oz NY SIRLOIN</b>	<b>47</b>
<b>THE STEAKHOUSE 16oz. FILET MIGNON</b>	<b>47</b>
<b>PORTERHOUSE STEAK</b>	<b>48/PP</b>
<b>STEAK A LA STONE</b>	<b>47</b>
SLICED SIRLOIN TOPPED WITH SAUTÉED ONIONS, PEPPERS & MUSHROOMS	
<b>STEAK GORGONZOLA</b>	<b>47</b>
SLICED SIRLOIN WITH MELTED GORGONZOLA CHEESE & ROASTED GARLIC	
<b>BONE-IN RIB EYE STEAK</b>	<b>49</b>
<b>28oz BROILED VEAL CHOP</b>	<b>39</b>
<b>3LB. STEAMED MAINE LOBSTER</b>	<b>M/P</b>
<b>CHILEAN SEA BASS</b>	<b>34</b>
WITH ASPARAGUS, BOK CHOY, MISO GLACE & TRUFFLE OIL	
<b>TWIN CRAB CAKES</b>	<b>38</b>
<b>BROILED SEA SCALLOPS</b>	<b>32</b>
<b>SAUTÉED SHRIMP SCAMPI</b>	<b>36</b>
<b>LEMON PEPPER SHRIMP</b>	<b>36</b>

## POTATOES AND VEGETABLES

**SERVED FAMILY STYLE**

<b>MASHED POTATOES</b>	<b>9</b>	<b>CREAMED SPINACH</b>	<b>9</b>
<b>FRENCH FRIES</b>	<b>9</b>	<b>SAUTÉED SPINACH</b>	<b>10</b>
<b>COTTAGE FRIES</b>	<b>9</b>	<b>SAUTÉED ONIONS</b>	<b>9</b>
<b>HASH BROWNS</b>	<b>11</b>	<b>SAUTÉED MUSHROOMS</b>	<b>9</b>
<b>FRIED ONIONS</b>	<b>9</b>	<b>GRILLED ASPARAGUS</b>	<b>11</b>
<b>FRIED ZUCHINNI</b>	<b>10</b>	<b>STEAMED BROCCOLI</b>	<b>10</b>
<b>THE COMBO</b>	<b>11</b>	COTTAGE FRIES, FRIED ZUCCHINI & FRIED ONIONS	
<b>BAKED MAC &amp; CHEESE</b>	<b>9</b>	<b>(ADD CHOPPED LOBSTER 6)</b>	
<b>ONION RINGS</b>	<b>10</b>	<b>BAKED POTATO</b>	<b>5</b>