

BOBBY VAN'S
Steakhouse
E S T. 1 9 6 9

APPETIZERS

French Onion Soup 14

Slowly caramelized onion soup
bone marrow, crouton, comte cheese

Grilled Vegetable Tian 19

Grilled portabella, breaded eggplant,
roasted red pepper, zucchini, fresh mozzarella
finished with a basil oil and balsamic reduction

Point Judith Calamari 17

Sweet chili with thai peanut sauce
OR fried with cherry pepper side marinara

Applewood Smoked Bacon 16

Slab bacon maple honey glaze

A Good Forking Taco 16

Two tacos fork shredded chicken, flour tortilla, slaw,
queso fresco

Crispy Brussel Sprouts 13

Parmesan & garlic aoli

Tuna Tartare 24

Avocado & citrus

SALADS

Butchers Wedge 15

Iceberg lettuce, confetti heirloom tomatoes, string onions
with crisped bacon & roquefort dressing

Classic Caesar 16

Mixed romaine, marinated anchovies, grano padano
caesar dressing, garlic croutons

Pink Lady Apple 16

Saint Agur, blue cheese, arugula, candied pecans, pink
lady apples, apple cider and balsamic vinaigrette

Green Bowl 16/29

Forbidden rice, chickpeas, purple potatoes, sliced
avocado, pistachios, micro-greens cilantro, baby carrot
bundle, dragon fruit, confetti tomatoes with coconut
milk & cilantro vinaigrette

**Add On: Chicken \$6, Salmon \$6, Steak \$14,
Applewood Bacon \$9*

ACTIVATED CHARCOAL PIZZA

Gorgonzola Fig 23

Port braised fig, crumbled walnut,
caramelized onion, rosemary & garlic oil,

Margherita 21

Tomato sauce, mozzarella, basil

Bianca 25

Ricotta, fontina, pecorino, garlic, rosemary & truffle oil

Buffalo 24

Spiced chicken and crumbled gorgonzola, marinara sauce
& mozzarella

San Danille 25

Prosciutto, arugula, truffle oil

**Traditional Crust available upon request*

SANDWICHES

Naanwich Steak Wrap 26

Sliced hanger steak, nann bread, herbed goat cheese,
arugula & hand cut fries

Bobby Vans Burger with Fries 23

12 oz New York blend burger with shoestring onions

Grilled Chicken Sandwich 21

7-grain bread, sliced avocado, marinated portabello,
sauce verde, sweet potato fries

Portobello Panini 21

Grilled portobello, roasted red peppers, caramelized
onions, mozzarella, chipotle mayo, ciabatta bread

BOBBY VAN'S
Steakhouse
EST. 1969

SUSHI

Spicy Tuna Roll 22
Ahi, sriracha mayo, avocado

Vegetable Roll 18
Carrots, cucumber avocado

Salmon Roll 22
avocado, tempura flakes

ENTREES

Organic Salmon, Black Forbidden Rice with Cilantro Curry 34
Organic Salmon, roasted baby carrots, black forbidden rice with cilantro curry sauce

Miso Pacific Halibut 38
Baby bok choy, shitake mushrooms, white truffle broth

Seared Ahi Tuna 38
Nori Komi, furikake, wakame

Pan Roasted Boneless Half Chicken 35
With broccolini, herb risotto & natural au jus

Green Bowl 16/29
Forbidden rice, chickpeas, purple potatoes, sliced avocado, pistachios, micro-greens cilantro, baby carrot bundle, dragon fruit, confetti tomatoes with coconut milk & cilantro vinaigrette
**Add On: Chicken \$6, Salmon \$6, Steak \$9, Applewood Bacon \$9*

Toasted Ricotta Gnocchi 29
Cracked black pepper, parsley, white truffle cream

STEAKS

12 oz Filet Mignon 48

20 oz Rib Eye 61

20 oz Bone In Sirloin 57

40 oz Porterhouse for 2, 3, 4 persons - 59 per person
**proudly serves USDA Prime*

SIDE DISHES FOR TWO 13 each

Creamed Spinach

Brussels Sprouts

Sautéed Broccolini

Hash Brown

French Fries

Roasted Garlic Mashed Potato

Loaded Baked Potato

**CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS IF YOU OR ANY OF YOUR GUESTS HAVE AN ALLERGY OR DIETARY RESTRICTION,
PLEASE INFORM YOUR SERVER & OUR CHEFS WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS**