

# APPETIZERS

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## ♥ ROASTED GARLIC HUMMUS

Toasted Pita Chips, Crudit , Extra Virgin Olive Oil

\$8

## MAC & CHEESE

Ridged Elbow Macaroni, House Cheese Sauce, Crispy Potato Topping

\$9

## SOUTHERN STYLE BABY BACK RIBS

House Made Barbecue Sauce, Cole Slaw

\$14

## ♥ FISH TACOS

Grilled Mahi Mahi, Guacamole, Shredded Cabbage

\$10

## ♥ CHILLED OYSTERS

With Blood Orange Mignonette, Cocktail Sauce

\$3 each

## QUESADILLA

Choice of: **Chicken, Pulled Pork, or Shrimp**

\$8

## BBQ DUCK NACHOS

Pineapple Salsa, Monterey Jack, Lime Crema

\$13

## PRINCE EDWARD ISLAND MUSSELS

Chef's Daily Sauce

\$14

## BUFFALO WINGS

Choice of: **Hot Sauce, Mild Sauce, BBQ, Thai Chili, or Dry Rub**

\$9

## STEAMED LITTLENECK CLAMS

Chef's Daily Sauce - **One Dozen**

\$14

## HAND CUT FRIES

Choice of: **Salt & Pepper, Dry Rub, or Old Bay**

\$5

## HAND CUT TRUFFLE FRIES

White Truffle Oil, Romano Cheese, Chopped Parsley

\$7

## SWEET POTATO FRIES

Large Steakhouse Style Fries, Coarse Sea Salt

\$5

## SHRIMP & CRABMEAT COCKTAIL

Jumbo Shrimp, Lump Crabmeat, Cocktail Sauce, Lemon Wedges

\$16

## LOBSTER RISOTTO

Butter Poached Maine Lobster, Baby Spinach, Cherry Tomatoes

\$14

## CALAMARI

Flash Fried Squid, Spinach, Arrabiata, Lemon Aioli

\$11

# SOUPS & SALADS

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*Salads: Add Salmon \$8 – Chicken \$4 – Grilled Jumbo Shrimp \$8*

*All Jumbo Lump Crabcake \$15*

## VEGETARIAN SOUP OF THE DAY

\$5

## CHEF'S SOUP OF THE DAY

\$6

## CAESAR SALAD

Shaved Romano, Garlic Parmesan Croutons

\$8

## ♥ BOBBY'S HOUSE SALAD

Mixed Greens, Seasonal Vegetables, Sunflower Seeds, House Vinaigrette

\$8

## THE ICEBERG WEDGE

Applewood Smoked Bacon Lardons, Cherry Tomatoes, Bleu Cheese Dressing

\$9

## ♥ MELON & THAI BASIL

Fresh Cantaloupe, Thai Basil, Mixed Greens, Lime Vinaigrette

\$8

## ♥ TWO BEET SALAD

Red and Golden Beets, Frisee, Goat Cheese, Toasted Walnut Vinaigrette

\$9

## CROSS KEYS SALAD

Romaine, Egg, Bleu Cheese, Olive Oil, Cracked Pepper, and Anchovy

\$10

# BURGERS & SANDWICHES

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*Burger: Choice of French Fries*

## STEAKHOUSE BURGER

Onion Ring, House BBQ Sauce, Swiss Cheese, Mushroom

\$12

## BLACK & BLEU BURGER

Cajun Blackened Seasoning, Danish Bleu Cheese, Caramelized Onions

\$12

## BUILD YOUR OWN BURGER

Lettuce & Tomato included, All other toppings - .50 cents each

Choice of: **American Cheese, Swiss Cheese, Blue Cheese, Cheddar Cheese**

Choice of: **Mushrooms, Sauteed Onions, Raw Onion, Bacon, Onion Ring**

\$10

## ROAST BEEF SANDWICH

House Roasted Top Round, Au Jus, Horseradish Cream, Swiss Cheese

\$12

## PULLED PORK

Slow Roasted Pork, Cheddar Cheese, Cole Slaw, Brioche Roll

\$12

## BLACK BEAN WRAP

Black Beans, Rice, Monterey Jack, Guacamole, Sour Cream, Pico de Gallo, Tortilla Chips

\$9

## FALAFEL

Tahini Sauce, Shredded Lettuce, Cucumber Tomato Salad, Pita, Hummus & Crudité

\$9

## ♥ GRILLED CHICKEN

Avocado, Pea Sprouts, Citrus Aioli, 7 Grain Bread, Side Salad

\$9

## GRILLED PORTABELLO

Giant Marinated Portabello Cap, Roasted Red Pepper, Spinach, 7 Grain Bread

\$10

## TURKEY BLT SANDWICH

7 Grain Bread, Cole Slaw

\$9

# ENTRÉES

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## SEARED JAIL ISLAND SALMON

Herbed Risotto Cake, Asparagus, Roasted Tomato Parmesan Beurre Blanc  
\$23

## GRILLED FILET MIGNON

Mashed Potatoes, Spring Vegetables, Demi-glace  
\$34

## ♥ GRILLED PETITE FILET MIGNON

Grilled Vegetables and a Petite Salad  
\$25

## SEARED SCALLOPS

Celery Root Puree, Spring Vegetable Ragout, Porcini Oil  
\$25

## CHEF CARVED RACK OF LAMB

Goat Cheese Mashed Potatoes, Fire Roasted Spring Vegetables, Mint Jus  
\$34

## ♥ GRILLED MAHI MAHI

Coconut Rice, Pineapple Salsa, Thai Basil  
\$23

## BONE-IN PREMIUM RESERVE PORK CHOP

Collared Greens, Poblano Grits, House BBQ  
\$23

## PAN ROASTED ORGANIC CHICKEN BREAST

Smashed Red Bliss Potatoes, Asparagus, Wild Mushroom Gravy  
\$24

## ♥ ANCHO RUBBED AHI TUNA

Corn and Black Bean Salsa, Cucumber & Avocado Puree, Chili Oil  
\$28

## PUB STEAK

8 oz. Sliced Sirloin, Salt & Pepper Fries, Demi-Glace  
\$19

## WILD MUSHROOM RAVIOLI

Seasonal Wild Mushrooms, Shaved Asparagus, Roasted Tomato, Mushroom Sherry Nage  
\$24

## JUMBO LUMP CRAB CAKES

Cole Slaw, Tartar Sauce  
1 Crabcake - \$23     2 Crabcakes - \$36

*\*Consuming raw or undercooked meats may lead to foodborne illness*