

BOBBY VAN'S

Grill

APPETIZERS

| | |
|---|----|
| SOUP OF THE DAY | 10 |
| FRENCH ONION SOUP | 12 |
| SHRIMP COCKTAIL 4PC | 22 |
| MIXED CHEESE QUESADILLA (ADD CHICKEN \$6 ADD STEAK \$13) | 14 |
| CHICKEN WINGS (CHOICE OF HOT, SWEET CHILI OR BBQ SAUCE) | 15 |
| HOME-MADE HUMMUS PLATTER | 17 |
| CELERY, CHERRY TOMATOES, STUFFED GRAPE LEAVES, PITA CHIPS | |

SALADS

(ADD CHICKEN \$9, GRILLED SALMON \$15, SHRIMP \$12 OR HAND-CUT FILET MIGNON \$16)

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| MIXED GREEN SALAD | 13 |
| TOMATO, RED ONIONS, CUCUMBERS, RED WINE VINAIGRETTE | |
| CLASSIC CAESAR SALAD | 16 |
| SHAVED PARMESAN CHEESE & CROUTONS | |
| CLASSIC WEDGE | 19 |
| ICEBERG LETTUCE, BLUE CHEESE DRESSING TOPPED WITH BACON BITS, BLUE CHEESE CRUMBLE & FRIED ONIONS | |

SANDWICHES & BURGERS

(SERVED WITH FRENCH FRIES & FRIED ONION STRINGS UNLESS SPECIFIED)

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| BOBBY'S FAMOUS 12oz BURGER | 22 |
| LETTUCE, TOMATO, ONION, PICKLE, BRIOCHE BUN (ADD BACON OR CHOICE OF CHEESE FOR AN ADDITIONAL \$2.50) | |
| JACK DANIEL'S 12oz BURGER | 25 |
| JACK DANIEL'S BBQ SAUCE, BACON, PEPPERJACK CHEESE, ONION STRINGS, BRIOCHE BUN | |
| TURKEY BURGER | 18 |
| GROUND TURKEY BREAST, LETTUCE, TOMATO, ONION, AVOCADO, BRIOCHE BUN | |
| VEGGIE BURGER | 17 |
| LETTUCE, TOMATO, ONION, GARLIC AIOLI & AVOCADO, BRIOCHE BUN | |
| TURKEY CLUB SANDWICH | 19 |
| SLICED TURKEY BREAST, BACON, ARUGULA, TOMATO, MAYONNAISE ON HONEY WHEAT BREAD | |

BOBBY VAN'S

Grill

THE GRILL ENTREES

BOBBY VAN'S PROUDLY SERVES USDA DRY-AGED CHOICE BEEF

(ALL STEAKS ARE SERVED WITH YOUR CHOICE OF ONE OF OUR HOME-MADE SIDES, MAC & CHEESE ADD \$3)

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|---|----|
| THE GRILL 10oz FILET MIGNON | 51 |
| THE PORTERHOUSE 24oz | 68 |
| THE STEAKHOUSE 16oz NY SIRLOIN | 62 |
| BONE-IN RIBEYE 22oz | 65 |
| SESAME CRUSTED AHI TUNA | 40 |
| PAN SEARED TUNA, SESAME SEEDS, WHITE RICE, WASABI, PICKLE GINGER, SEAWEED SALAD | |
| GRILLED ATLANTIC SALMON | 32 |
| SAUTEED SPINACH, BEURRE BLANC & HAYSTACK POTATOES | |
| BOBBY VAN'S SCAMPI | 30 |
| PAN SEARED JUMBO SHRIMP, ROASTED GARLIC, FRESH HERBS, FINISHED IN A CHARDONNAY LEMON BUTTER SAUCE OVER LINGUINI | |
| LOBSTER RAVIOLI | 31 |
| LOBSTER RAVIOLI, AND CREAM SAUCE | |

SIDES

| | | | |
|----------------------------|---|--------------------------|----|
| MASHED POTATOES | 8 | FRENCH FRIES | 8 |
| CREAMED SPINACH | 8 | MAC & CHEESE | 11 |
| ASPARAGUS | 9 | SAUTEED MUSHROOMS | 8 |
| FRIED ONION STRINGS | 8 | SAUTEED BROCCOLI | 8 |

KIDS MENU

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|--|----|
| PASTA WITH BUTTER OR MARINARA SAUCE | 10 |
| MAC & CHEESE | 11 |

DESSERT

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|--|----|
| ICE CREAM SUNDAE CHOICE OF VANILLA, CHOCOLATE, STRAWBERRY | 10 |
| JUNIOR'S CHEESECAKE W/ STRAWBERRIES | 10 |
| CHOCOLATE SKYSCRAPER A TALL 3-LAYER CHOCOLATE CAKE | 10 |

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BOBBY VAN'S

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Breakfast served daily from 5:00am – 11:00am

PROUDLY SERVING CAGE-FREE EGGS

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|---|----|
| TWO EGGS ANY STYLE, HOME FRIES, TOAST | 16 |
| WITH YOUR CHOICE OF BACON, SAUSAGE OR HAM, SERVED WITH HOME FRIES | |
| EGGS BENEDICT | 17 |
| ENGLISH MUFFIN, GRILLED SMOKED HAM, POACHED EGGS, SAUCE HOLLANDAISE, HOME FRIES | |
| WHOLE EGG OR EGG WHITE OMELETTE | 18 |
| SELECT ANY FOUR ITEMS: BACON, SAUSAGE HAM, ONIONS, PEPPERS, MUSHROOMS, APARAGUS, SPINACH OR YOUR CHOICE OF CHEESE, SERVED WITH HOME FRIES | |
| OLD FASHIONED OATMEAL | 9 |
| BOWL OF FRESH OATMEAL, BROWN SUGAR, RAISINS, WALNUTS, MILK ON THE SIDE | |
| YOGURT PARFAIT N' MUFFIN | 10 |
| NONFAT GREEK YOGURT AND HOME-MADE GRANOLA, FRESH STRAWBERRIES, HONEY, BLUEBERRY MUFFIN | |
| FRENCH TOAST | 15 |
| CHALLAH BREAD TOPPED WITH POWDERED SUGAR | |
| BELGIAN WAFFLES (ADD FRESH STRAWBERRIES, BLUEBERRIES OR CHOCOLATE CHIPS FOR AN ADDITIONAL \$4) | 15 |

BREAKFAST SANDWICHES

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|---|----|
| BREAKFAST SANDWICH (ADD FRUIT OR HOME FRIES FOR AN ADDITIONAL \$4) | 16 |
| CHOICE OF CROISSANT, BAGEL, ENGLISH MUFFIN, SLICED 7-GRAIN, WHEAT OR WHITE BREAD WITH TWO EGGS ANY STYLE, CHOICE OF CHEESE, CHOICE OF BACON, HAM OR SAUSAGE | |
| THE MORNING BURGER | 24 |
| 12oz GROUND SIRLOIN, TOPPED WITH AMERICAN CHEESE, BACON, TWO FRIED EGGS AND FRIED ONION STRINGS, HOME FRIES | |
| PROTEIN SANDWICH (ADD FRUIT OR HOME FRIES FOR AN ADDITIONAL \$4) | 14 |
| FRESH SCRAMBLED EGG WHITES, SLICED TURKEY, CHOICE OF CHEESE SERVED ON 7-GRAIN SLICED BREAD | |

EXTRAS

| | | | |
|--|------|--------------------|------|
| TOASTED BAGEL WITH CREAM CHEESE | 5 | PLAIN BAGEL | 4.50 |
| BACON, SAUSAGE OR HAM | 5 | CROISSANT | 5 |
| SIDE TWO EGGS ANY STYLE | 6 | HOME FRIES | 4 |
| TOAST OR ENGLISH MUFFIN | 4.50 | SIDE FRUIT | 4 |
| BLUEBERRY MUFFIN | 4 | | |

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SPECIALTY DRINKS ON THE ROCKS \$18

Classic Negroni

Beefeater, Campari, Sweet Vermouth

Gin Berry

Tanqueray Gin, Mint, Blueberries

Mezcal Margarita

Sombra Mezcal, Espolon Silver Tequila, Salted Agave, Lime

Idlewild Old-Fashioned

Rittenhouse Rye, Amaro Montenegro, Espresso Infused Syrup, Angostura

"My Tie"

Bacardi Superior, Myer's Dark Rum, Amaretto, Triple Sec, Pineapple, Orange, Grenadine

STEMMED COCKTAILS \$19

Espresso Martini

Absolute Vanilla, Kahlua, Crème de Cacao, Espresso

French Martini

Absolute Vanilla, Chambord Raspberry Liqueur, Pineapple

Spin Off

Stoli orange, Peach, Basil, Agrave

LIGHT SIPPERS \$16

Sangria

Red | White, Fresh Fruit, Soda

Kiss & Fly

Aperol, Licor 43, Grapefruit, Prosecco

BEER ON TAP \$11

Sam Adams Seasonal

Guinness

Stella Artois

Blue Moon

BOTTLED BEER \$10

Angry Orchard Hard Cider

Amstel Light

Budweiser

Corona

O'Doul's Non-Alcoholic Beer

Heineken

Brooklyn Lager

Bud Light

Corona Light

Michelob Ultra

Negra Modelo

Coors Light

Brooklyn IPA \$11

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Wine List

SPARKLING WINE & CHAMPAGNE

| | Glass | Bottle |
|---|-------|--------|
| Mionetto, Brut Prosecco, Veneto, Italy | 15 | 70 |
| Mionetto, Brut Prosecco, Veneto, Italy, 187ml | | 18 |
| Domaine Carneros, Brut, Carneros, California, Vintage | | 96 |
| Veuve Clicquot, Brut, "Yellow Label", Champagne, France | | 165 |
| Piper-Heidsieck, Brut, Champagne, France, 375ml | | 60 |

WHITE & ROSÉ WINE

| | | |
|---|----|----|
| Château Ste. Michelle, Riesling, Columbia Valley, Washington | 15 | 65 |
| Ruffino, Pinot Grigio, "Lumina", Venezia Giulia, Italy | 15 | 65 |
| Santa Margarita, Pinot Grigio, Italy | 18 | 89 |
| Kim Crawford, Sauvignon Blanc, Australia | 16 | 65 |
| Honig, Sauvignon Blanc, Napa & Lake Country, California | 16 | 67 |
| Sonoma Cutrer, Chardonnay, "Russian River Ranches" California | 17 | 80 |
| Kendall Jackson, Chardonnay, "Vintner's Reserve", California | 16 | 67 |
| Chateau de Sancerre, Sancerre, France | 19 | 89 |
| Juliette, Rose "La Sangliere", France | 15 | 65 |

RED WINE

| | | |
|---|----|-----|
| La Crema, Pinot Noir, Monterey, California, 375ml | | 40 |
| A by Acacia, Pinot Noir, California | 17 | 77 |
| Sonoma Cutrer, Pinot Noir, Russian River Valley, California | 21 | 99 |
| Ruffino, Chianti Classico, Tuscany, Italy, 375ml | | 42 |
| Banfi, Chianti Classico, Tuscany, Italy | 16 | 66 |
| Penfolds, Shiraz, Australia | 18 | 85 |
| Don Miguel Gascón, Malbec, Mendoza, Argentina | 17 | 77 |
| J. Lohr, Cabernet Sauvignon, "Seven Oaks" California | 18 | 85 |
| Robert Mondavi Private Selection, Cabernet Sauvignon, Napa Valley, California | 16 | 67 |
| Stag's Leap Winery, Cabernet Sauvignon, Napa Valley, California | | 145 |
| Cakebread Cellars, Cabernet Sauvignon, Napa Valley, California | | 210 |
| Quintessa, Rutherford, California | | 510 |