

# Bobby's

Mancuso's - continuing over 40 years of Italian-American Tradition  
in the Valley of the Sun

## DINNER

### STARTERS and SMALL PLATES

- BRUSCHETTI** Diced roma tomatoes, fresh basil, garlic with toasted Italian bread 8.95  
**KALAMATA OLIVE HUMMUS** Served with cucumbers and gluten free rice and seed crackers 8.95  
**SHRIMP COCKTAIL** 13.95  
**CRAB STACK** Jumbo lump crabmeat, avocado, mango, wasabi vinaigrette 13.95  
**CALAMARI FRITTI** Marinara sauce 11.95  
**EGGPLANT ROLLETIN** Stuffed with ricotta cheese and Italian seasonings 9.95  
**STUFFED MUSHROOMS** Italian sausage, romano cheese, garlic, onions, basil with alfredo sauce 10.95  
**CRAB STUFFED MUSHROOMS** Crab, romano and parmesan cheese in a langostine, shrimp sauce 13.95  
**MUSSELS DIAVOLO** Prince Edward Island mussels tossed with our diavolo sauce 11.95  
**SEARED AHI TUNA BITES\*** On wontons, with wasabi vinaigrette and teriyaki reduction sauce 10.95  
**ESCARGOT BOURGOGNE** Wine, butter, and garlic 12.95  
**OYSTERS ROCKEFELLER\*** With spinach, herbs, topped with hollandaise 14.95  
**RAW BLUE POINT OYSTERS ON THE HALF SHELL** ½ dozen\* 13.95  
**CAVIAR PREMIUM OSETRA ROYAL MALOSSOL** with a shot of Stoli vodka Market  
**SOUP OF THE DAY** 8
- LOBSTER TAIL OSCAR 4oz** Jumbo lump crabmeat, fontina cheese, béarnaise sauce, asparagus, 19.95  
**LARGE PRAWNS & SEA SCALLOPS DIJONAISE** 15.95  
**COCONUT SHRIMP** Mango salsa 13.95  
**BUTTERNUT SQUASH RAVIOLI** Tomato, butter, parmesan, fresh sage sauce 10.95  
**VEAL MEATBALLS & RISOTTO** House made, marinara sauce with risotto of the day 12.95

### SALADS

- HOUSE SALAD** Mixed organic greens, mustard vinaigrette dressing 6  
**CAESAR SALAD\*** Romaine, shaved parmesan cheese, anchovy  
Small 6 Large 8 With grilled chicken 12 With grilled shrimp 13  
**WEDGED ICEBERG** Artichoke hearts, hearts of palm, kalamata olives, pico de gallo, blue cheese dressing 8  
**ORGANIC SPINACH SALAD** Goat cheese, mushrooms, tomato, bacon, almonds, honey balsamic dressing 8  
**CAPRESE** Fresh Mozzarella, tomato, onion, extra virgin olive oil, basil dressing 12  
**FRESH SALMON SALAD** Grilled, on mixed greens, bufala mozzarella, tomatoes, cucumbers, peppers, red onion & basil dressing 17  
**LUMP CRAB SALAD** Hearts of palm, artichoke hearts, tomatoes, avocados, asparagus, basil dressing 17.95

### PASTA

(Gluten free Spaghetti available for substitute)

- ANGEL HAIR BOLOGNESE** Classic house made meat sauce 18.95  
**FUSILLI & CHICKEN** Prosciutto, mushrooms, onions, garlic in a creamy basil pesto sauce 19.95  
**GNOCCHI & VEAL MEATBALLS** House made, pasta potato dumplings, alfredo or marinara sauce 19.95  
**LINGUINI & CLAMS** White wine sauce or tomato sauce 19.95  
**CAPELLINI & POMODORO** Angel hair, fresh tomatoes, garlic and basil 16.95 with shrimp 22.95  
**BAKED MEAT LASAGNA** House made, mozzarella cheese, marinara sauce 19.95  
**EVER CHANGING RAVIOLI** Market  
**LOBSTER RAVIOLI** Squid ink striped pasta filled with lobster, ricotta, mozzarella, creamy leek reduction in a lobster, shrimp cream sauce 26  
**CANNELLONI**, House made, beef, veal, Italian sausage, spinach, romano, parmesan cheese and fresh broccolini alfredo or marinara sauce 20.95  
**COMBINATION PASTA** Lasagna marinara, cannelloni alfredo, fusilli with basil pesto 20.95

### PAELLA

- PAELLA\*** Shrimp, mussels, scallops, calamari, sausage and chorizo, chicken, blue lake green beans, squash, zucchini, eggplant, red and green peppers, sweet red onions, fresh herbs with saffron rice 29.95  
**VEGETARIAN PAELLA** Squash, zucchini, eggplant, tomatoes, mushrooms, sweet red onions, red and green peppers, blue lake green beans, fresh herbs with saffron rice 18

## FRESH FISH

CHILEAN SEA BASS 36.95  
ALASKAN HALIBUT 30.95

MAHI MAHI 26.95

SALMON FILLET 25.95  
TRUE COD 21.95

### Choice of Style

PICATA Wine, butter, lemon, parmesan and romano cheese, capers with gnocchi marinara and fresh broccolini  
OSCAR Lump crabmeat, fontina cheese, asparagus, béarnaise sauce fusilli marinara and fresh broccolini **Add \$6.95**  
DILL SAUCE Sautéed served with fresh dill sauce, sautéed spinach and tomatoes with gorgonzola mash potatoes  
MEDITERRANEAN Feta cheese, tomatoes, basil, garlic, olive oil on whole wheat pasta, green beans and almonds  
BLACKENED Cajun spice, Pico de gallo with wild rice and sautéed spinach

TRUE COD FISH AND CHIPS Blue moon beer battered with house fries, asparagus, tartar sauce 19.95

## SEA

LOBSTER FRA DIAVOLO Lobster, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini 33.95

SHRIMP SCAMPI Olive oil, garlic, lemon, butter on a bed of linguini with fresh broccolini 26.95

SEA SCALLOPS Prosciutto wrapped, balsamic reduction with gorgonzola mash potatoes and asparagus 27.95

LOBSTER TAIL 12oz Drawn butter, fresh broccolini and sweet potato mash. **Market**

## LAND

We Proudly Serve Natural Pork, Chicken and Milk Fed Veal

VEAL 28.95

CHICKEN 21.95

### Choice of Style

PICCATA Wine, butter, lemon, parmesan and romano cheese, capers with gnocchi marinara and fresh broccolini  
MARSALA Button mushrooms, fontina cheese with risotto of the day and sautéed spinach  
MILANESE Sautéed, seasoned bread crumbs, lemon, butter, with gnocchi marinara and steamed asparagus  
ARTICHOKES Mushrooms, chardonnay cream sauce, wild rice and blue lake green beans, toasted almonds  
OSCAR Lump crabmeat, fontina cheese, asparagus, béarnaise sauce with fusilli marinara, fresh broccolini **Add \$6.95**

DUCKLING Half bone-in, Orange or Raspberry sauce, wild rice and fresh steamed asparagus 25.95

OSSO BUCO 24oz (Center cut veal shank) Wild rice, tomato concasse and veal stock Chianti wine sauce 39.95

VEAL CHOP of the Day **Market**

PISTACHIO CRUSTED LAMB CHOPS\* Dijonaise sauce, wild rice, fresh steamed asparagus 35.95

GRILLED PORK TENDERLOIN\* balsamic reduction, gorgonzola mash potato, blue lake green beans, toasted almonds 24.95

We Proudly Serve Center Cuts of the Finest Natural Black Angus Midwestern Grain Fed Beef

BURGER\* Fresh Creekstone Farms Brisket & Chuck Blend, provolone cheese, bacon, lettuce, tomatoes, red onion, house fries or sweet potato fries, on a ciabatta 15.95

RIB EYE\* 14oz Pan seared Angus, garlic, olive oil, and herbs 35

PORTER HOUSE 24oz Pan seared then grilled 40.95

NEW YORK STRIP PRIME\* Choice of sauce and size 7oz. 25 14oz. 37

FILET MIGNON\* Choice of sauce and size 6oz. 27 9oz. 34 12oz. 39

BEARNAISE Béarnaise sauce

ROBERTO Sautéed onions and button mushrooms

AU POIVRE Brandy, cream and green peppercorns

GORGONZOLA CHEESE Melted

OSCAR Lump crabmeat, fontina cheese, asparagus, béarnaise sauce **Add \$6.95**

## SIDE DISHES

SWEET POTATO MASH, MAPLE BUTTER 7

RUSSET BAKED POTATO 6

PARMESAN & ROMANO TRUFFLE FRIES 7

GORGONZOLA POTATO MASH 6

ASPARAGUS and HOLLANDAISE 8

BROCCOLINI and GARLIC 8

GRILLED PORTOBELLO MUSHROOMS 7

Parmesan cheese, garlic herb butter

MAC and CHEESE 6

with SHRIMP 11

*Bobby's* Lunch and Dinner 11:00AM to 10:30PM Seven Days

Happy Hour 4:00PM to 7:00PM Nightly in Lounge, Entertainment Nightly

Gratuity of 18% will be added to Dinner tables of 6 or more.

\*We are required by state food code to inform you that consuming raw or under cooked meats; poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.