

Bobby's

Lunch

STARTERS

SHRIMP COCKTAIL 13.95

CRAB STACK 13.95 Lump meat, avocado, mango, wasabi vinaigrette

STUFFED MUSHROOMS 10.95 Italian sausage, romano cheese, garlic, onions, basil with alfredo sauce

CRAB STUFFED MUSHROOMS 13.95 Crab, romano and parmesan cheese in a langostino, Shrimp sauce

EGGPLANT ROLLETIN 9.95 Stuffed with ricotta cheese & Italian seasonings

CALAMARI FRITTI Marinara sauce **11.95**

SHRIMP and SEA SCALLOPS DIJONAISE 15.95

KALAMATA OLIVE HUMMUS 8.95 Served with cucumbers and gluten free rice and seed crackers

BRUSCHETTI 8.95 Diced tomatoes, fresh basil, garlic with toasted Italian bread

RAW BLUE POINT OYSTERS ON THE HALF SHELL
½ dozen* **13.95**

BUTTERNUT SQUASH RAVIOLI 10.95 Tomato, butter, parmesan, sage sauce

SEARED AHI TUNA BITES* 10.95 On wontons, wasabi vinaigrette and teriyaki reduction sauce

SOUP OF THE DAY Bowl **8**

SALADS

HOUSE SALAD Small **6** Large **8**
Mixed greens, mustard vinaigrette dressing

CAESAR SALAD Small **6** Large **8**
Add grilled chicken **4** grilled shrimp **5**

WEDGED ICEBERG 8
Artichoke hearts, hearts of palm, kalamata olives, pico de gallo, blue cheese dressing

ORGANIC SPINACH SALAD Half **6** Full **10**
Goat cheese, mushrooms, tomato, bacon, almonds, honey mustard balsamic dressing

CAPRESE Fresh Mozzarella Half **7** Full **12**
Tomato, onion, extra virgin olive oil, basil dressing

MEDITERRANEAN SALAD Half **8** Full **13**
Chicken breast, artichoke hearts, feta, peppers, mushrooms, red onion, cucumbers, tomatoes, kalamata olives, red wine vinaigrette

CRAB LUMP MEAT Half **10** Full **16**
Hearts of palm, artichoke hearts, tomatoes, avocados, asparagus & basil dressing

GRILLED PORTOBELLO Half **8** Full **13**
Romaine, tomatoes, roasted peppers, hearts of palm, kalamata olives, gorgonzola, almonds, with lemon herb dressing

FRESH GRILLED SALMON SALAD Half **10** Full **15**
Mixed greens, bufala mozzarella, tomatoes, cucumbers, peppers, red onion with basil dressing

CHOPPED CHICKEN SALAD Half **8** Full **13**
Grilled Chicken, blue cheese, romaine, tomatoes, red cabbage, red onions, bacon, roasted corn, toasted almonds, with basil dressing

SEARED FRESH AHI TUNA SALAD* Half **10** Full **16**
Asian slaw, wasabi vinaigrette, teriyaki reduction & crisp wontons

BEEF TENDER LOIN SALAD Half **10** Full **16**
Filet, romaine, tomatoes, bacon, mushrooms, red cabbage, red onions, walnuts, Blue cheese dressing

SIDES

House Fries, **4**
Sweet Potato, **5**

Parmesan & Romano Truffle Fries, **7**

Veal Meat Balls, **2 each**

*Consuming raw or under cooked meats; poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

SANDWICH

Choice of: House Fries, Sweet Potato Fries,

Cup of Soup of the Day, or Caesar Salad

MEATBALL SANDWICH 11 House made meatballs, marinara sauce provolone cheese on Italian bread

GRILLED MAHI-MAHI TACOS 13 Colby, Monterey jack cheese, chipotle slaw & pico de gallo

BRISKET & CHUCK BURGER* 12 Provolone cheese, bacon, lettuce, tomatoes, red onion on a ciabatta

PULLED BBQ PORK SANDWICH 12 Smoked with BBQ sauce, with slaw on a ciabatta

PESTO CHICKEN SANDWICH 12 Chicken breast, creamy pesto, avocado, roasted peppers, mozzarella cheese, on ciabatta

CHICKEN PARMIGIANA SANDWICH 12 Open faced, mozzarella cheese, and marinara sauce on grilled ciabatta

MEDITERRANEAN SPINACH TORTILLA WRAP 11 Grilled chicken breast, feta cheese, tomatoes, cucumber, red onions, pesto with mustard vinaigrette sauce

RIB EYE PRIME STEAK SANDWICH 16 Open faced, sautéed onions, mushrooms on grilled ciabatta

FRENCH DIP 14 Sliced prime rib, button mushrooms, mozzarella cheese, on a French roll

PASTA

(Gluten free Spaghetti available for substitute)

ANGEL HAIR BOLOGNESE 12 Classic house made meat sauce

FUSILLI & CHICKEN 13 Prosciutto, mushrooms, onions, garlic in a creamy pesto sauce

CAPELLINI & POMODORO 12 with shrimp **16**
Angel hair, fresh tomatoes, garlic & basil

LINGUINI & CLAMS 14 White wine sauce or red sauce

EVER CHANGING RAVIOLI Market Price

BAKED MEAT LASAGNA 13 House made, mozzarella cheese, marinara sauce

LAYERED EGGPLANT 12 Ricotta cheese, mozzarella cheese, marinara sauce and pasta of the day

CANNELLONI 14 House made, beef, veal, Spinach, parmesan and romano cheese, fresh brocolini, Alfredo or Marinara sauce

MAIN

CHICKEN BREAST (Cage Free) 14

MARSALA Wine sauce button mushrooms fontina cheese with pasta of the day and vegetables

PICCATA Wine, butter, lemon, parmesan and romano cheese, capers with pasta of the day and vegetables

PAELLA 19 Shrimp, mussels, scallops, calamari, sausage and chorizo, chicken, blue lake green beans, squash, zucchini, eggplant, red and green peppers, onions, fresh herbs with saffron rice

VEGETARIAN PAELLA 12 Squash, zucchini, eggplant, tomatoes, mushrooms, sweet red onions, red and green peppers, blue lake green beans, fresh herbs with saffron rice

VEAL PICCATA 18 Wine, butter, lemon, parmesan cheese & capers, fresh vegetables, and pasta of the day

FISH AND CHIPS Fresh Cod **15** Fresh Halibut **19**
Blue moon beer battered with house fries and tartar sauce

FRESH FISH

SALMON FILET 16

TRUE COD 15

ALASKAN HALIBUT 19

MAHI MAHI 17

Choice of Style, with, fresh vegetables, pasta or wild rice

PICATA Wine, butter, lemon, parmesan and romano cheese, capers

DILL SAUCE Sautéed served with fresh dill sauce

MEDITERRANEAN Feta cheese, tomatoes, basil, garlic, olive oil

BLACKENED Cajun spice, Pico de gallo

Dinner Menu Available Upon Request