



PRIVATE PARTIES & SPECIAL EVENTS

Whether you're hosting a large business function, a small gathering of friends or anything in between, Bob's Steak & Chop House will customize your private dining event to make it special. Our experienced staff will work with you to ensure that every detail is exactly right. From the food and drinks to the ambiance and timing, expect the absolute best Dallas private dining experience, complete with prime steaks and great service for your guests.



LOCATED IN OMNI DALLAS HOTEL

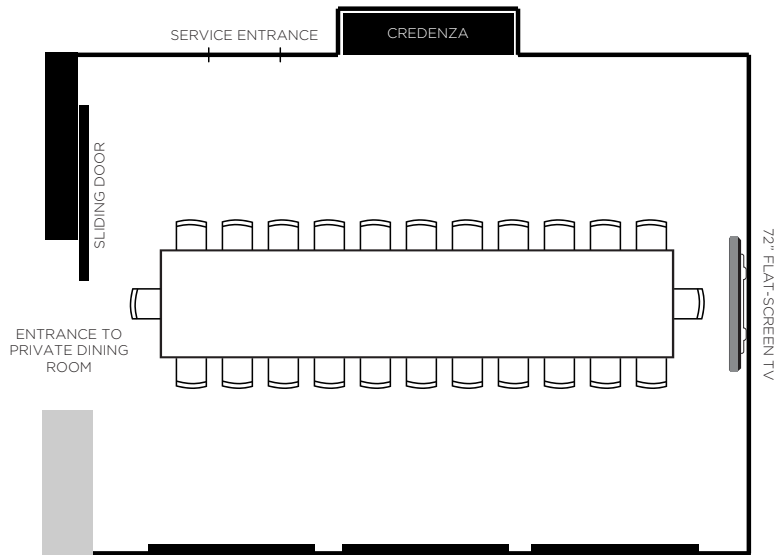
555 Lamar Street, Dallas, TX 75202 • P 214-652-4800 • F 214-652-4965
Monday - Thursday 5-10 p.m. Friday - Saturday 5-11 p.m. Closed Sunday

Bob's
Steak & Chop House

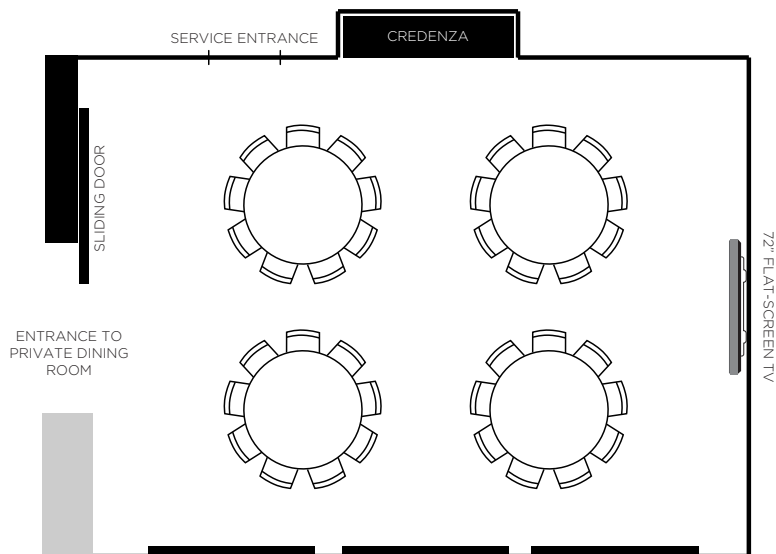
PRIVATE PARTIES & SPECIAL EVENTS

SMALL PRIVATE DINING ROOM

Room dimensions are 26' long x 17' wide.
Complimentary 72" wall-mounted television monitor available.
Photos of space are available upon request.



Long Table
Seats up to 24 guests



Round Tables
Seats up to 36 guests

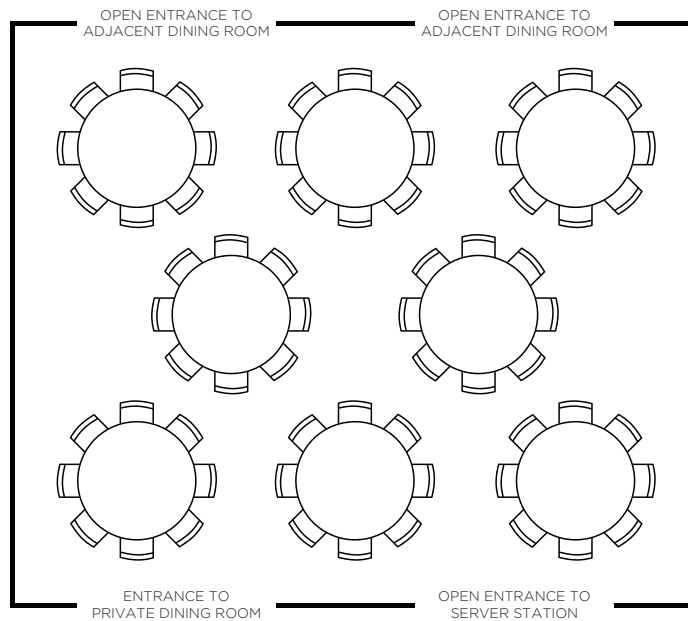
PRIVATE PARTIES & SPECIAL EVENTS

LARGE SEMI-PRIVATE DINING ROOM

Room dimensions are 31' long x 25' wide.

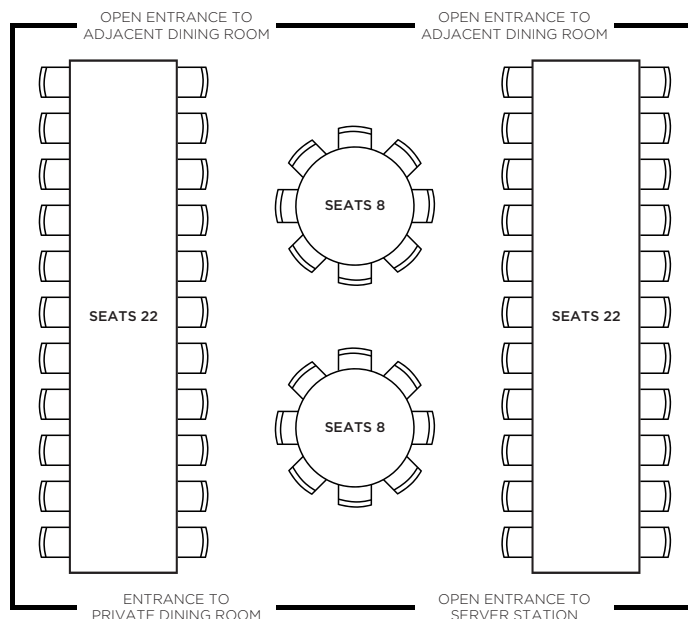
Room contains two large doorways that lead to the main dining space. Doorways are piped and draped for more privacy. Audiovisual equipment can be rented from Encore Event Technologies.

Photos of space are available upon request.



Round Tables

Seats up to 64 guests



Long & Round Tables

Seats up to 60 guests

MENU

APPETIZERS

All items will be charged according to what is preordered.

Bruschetta <i>One Dozen</i>	20
Onion Rings <i>One Dozen</i>	12
Jumbo Shrimp Cocktail or Remoulade <i>Four Pieces</i>	19
Maryland-Style Crab Cake <i>Honey Mustard Sauce</i>	20
Shrimp Platter <i>Two Shrimp Cocktail, Two Shrimp Remoulade, Two Fried Shrimp, Serves Two</i>	24
Fried Calamari <i>Cocktail Sauce and Lemon, Serves Four</i>	14
Tenderloin Crostini <i>Garlic Aioli, Caramelized Onion, Serves Eight</i>	24
Lamb Chop Lollipop <i>Topped with Bleu Cheese Crumbles</i>	7 ea

SALADS

Choice of Dressing: Vinaigrette, Bleu Cheese, Ranch, Champagne Vinaigrette or Thousand Island

Select two options.

Caesar Salad <i>Caesar dressing, Parmesan Cheese, Croutons</i>	11
The Wedge <i>Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon</i>	11
Bleu Cheese Salad <i>Romaine, Bleu Cheese Dressing, Bleu Cheese Crumbles, Chopped Egg, Pecans</i>	12
Beefsteak Tomatoes and Red Onions <i>Crumbled Bleu Cheese, Vinaigrette Dressing</i>	12
Chopped Tomatoes, Onions and Fresh Mozzarella <i>Vinaigrette Dressing</i>	12
Tossed Salad	10

SIDE DISHES

Side selections are optional and are served family style; most serve four guests.

Sautéed Mushrooms	12
Creamed Corn	12
Creamed Spinach	11
Grilled Asparagus	11
Fresh Broccolini	11
Sautéed Spinach & Mushrooms	13
Roasted Brussels Sprouts	12
Macaroni & Cheese	13

ENTRÉES

All entrées are served with our signature glazed carrot and smashed potatoes.

Select four options.

Prime Ribeye 14 oz	49
18 oz	56
Prime "Côte de Boeuf" Bone-In Ribeye Steak 22 oz	69
Prime Filet Mignon 9 oz	49
12 oz	59
Prime "Bone-in" Kansas City Strip 18 oz	64
New York Strip 14 oz	55
Dry Aged Pork Tomahawk 16 oz <i>Served with House Made Applesauce</i>	39
Maryland-Style Crab Cakes <i>Honey Mustard Sauce</i>	40
Fried Jumbo Shrimp	33
Broiled Verlasso Salmon <i>Maitre d' Butter</i>	34

DESSERTS

Select two options.

Wedge of Carrot Cake <i>Traditional Carrot Cake, Whipped Cream Cheese Frosting and Crusted with Chopped Walnuts</i>	11
Wedge of Chocolate Cake <i>Traditional Chocolate Cake, Chocolate Fudge Frosting</i>	11
Crème Brûlée <i>Vanilla Custard Topped with Caramelized Brown Sugar</i>	9
Key Lime Pie <i>Nilla Wafers Crust filled, Key Lime Custard, Whipped Cream</i>	9

PRIVATE DINING MENU SUGGESTIONS

*All entrées are served with our signature glazed carrot and smashed potatoes.
Additional sides may be preordered, if desired, and will be served family style.*

MENU OPTION ONE

Average \$75 per person, depending on selections ordered.

Appetizers

*May be served as an appetizer station
or family style at each table.*

Shrimp Cocktail
Tenderloin Crostinis

Salads

Tossed Salad
Caesar Salad

Entrées

*Optional 6 oz lobster tail may be ordered
with any entrée (market price).*

Prime Filet Mignon 9 oz
Prime Ribeye 14 oz
Dry Aged Pork Tomahawk 16 oz
with House Made Applesauce
Broiled Salmon
with Maître d' Butter

Desserts

Key Lime Pie
Crème Brûlée

MENU OPTION TWO

Average \$83 per person, depending on selections ordered.

Appetizers

*May be served as an appetizer station
or family style at each table.*

Shrimp Platter
Bruschetta
Fried Calamari

Salads

Caesar Salad
The Wedge

Entrées

*Optional 6 oz lobster tail may be ordered
with any entrée (market price).*

Prime Filet Mignon 9 oz
Prime Ribeye 14 oz
Dry Aged Pork Tomahawk 16 oz
with House Made Applesauce
Broiled Salmon
with Maître d' Butter

Desserts

Chocolate Cake
Key Lime Pie

MENU OPTION THREE

Average \$106 per person, depending on selections ordered.

Appetizers

*May be served as an appetizer station
or family style at each table.*

Shrimp Cocktail
Maryland-Style Crab Cakes
Lamb Chop Lollipops

Salads

Chopped Tomatoes, Onions
and Fresh Mozzarella
The Wedge

Entrées

*Optional 6 oz lobster tail may be ordered
with any entrée (market price).*

Prime Filet Mignon 9 oz
Prime Ribeye 14 oz
Prime "Côte de Boeuf"
Bone-In Ribeye 22 oz
Dry Aged Pork Tomahawk 16 oz
with House Made Applesauce
Broiled Salmon
with Maître d' Butter

Desserts

Chocolate Cake
Crème Brûlée