

APPETIZERS

VEGETABLE LETTUCE WRAPS

Soy Beans, Water Chestnuts, Chanterelle Mushrooms, Sweet Chili Sauce
\$10

MAC & CHEESE

Pasta Shells, Bourbon Cheese Sauce, Crispy Potato Topping
\$9

LOCAL SWEET CORN ON THE COB

Skewered, Herbed Butter
\$3

GRILLED PIZZA

Choice of: Margherita / Potato, Bacon & Chive / BBQ Chicken
\$8

CHILLED OYSTERS

Goldbands or Kumomotos
\$3 each

GINGER BEEF SPRING ROLL

Rice Noodle Salad, Sweet Wasabi Sauce
\$10

JALAPENO CILANTRO QUESADILLAS

Lime Crema, Pico de Gallo
Choice of: Chicken, Steak or Shrimp
\$8

HAND BATTERED CHICKEN FINGERS

Choice of: House Made Honey Dijon & Steak Sauce
\$8

PRINCE EDWARD ISLAND MUSSELS

Choice of: Marinara Or White Wine
\$14

BUFFALO WINGS

Choice of: Hot, Mild, Garlic Romano, Sweet and Spicy BBQ, Steak Sauce, BBQ Rub, Sweet Thai Chile
\$9

HAND CUT FRIES

Choice of: Salt and Pepper, Old Bay, or BBQ Rub, With Creamy Cheese Sauce
\$5

HAND CUT TRUFFLE FRIES

White Truffle Oil, Romano Cheese
\$7

SWEET POTATO FRIES

Tossed with Coarse Salt
\$5

CALAMARI

Kalamata Olives, Baby Greens, Lemon Vinaigrette, Roasted Tomato Sauce
\$11

SOUPS

BAKED BRIE AND ROASTED BUTTERNUT SQUASH
\$8

FRENCH ONION

Sweet Vidalia Onions, Provolone, Swiss and Romano Cheeses
\$8

SMALL SALADS

CAESAR SALAD

Shaved Romano, Toasted Baguette Chips
\$8

HOUSE SALAD

Mixed Greens, Seasonal Vegetables, Sunflower Seeds, Creamy Herb Vinaigrette
\$8

BOSTON BIBB WEDGE

Caramelized Apples, Goat Cheese, Hickory Bacon, Roasted Walnuts, Cider Vinaigrette
\$10

BABY SPINACH

Danish Bleu Cheese, Candied Pecans, Warm Bacon Dressing
\$9

ENTRÉE SALADS

CRAB CAKE

Mixed Greens, Creamy Herb Vinaigrette
\$16

THAI NOODLE

Flat Rice Noodles, Iceberg Lettuce, Peanuts, Ginger Dressing
\$12

BLACKENED SALMON

Baby Spinach, Danish Bleu Cheese, Candied Pecans, Warm Bacon Dressing
\$16

HERBED CHICKEN CAESAR

Shaved Romano, Toasted Baguette Chips
\$12

STEAK AND FRENCH FRY WEDGE

Boston Bibb, Grilled Sirloin, Salt and Pepper Fries, Danish Bleu Cheese
\$16

SANDWICHES

"BUCKS COUNTY'S BEST" ROAST BEEF SANDWICH

Shaved Prime Rib, Au Jus, Horseradish Cream

\$12

CHEESESTEAK

Sliced Ribeye, Bourbon Cheese Sauce

\$10

CHICKEN GYRO

Grilled Pita, Tzatziki Sauce, Cucumbers, Kalamata Olives

\$9

CRAB CAKE

Tartar Sauce, Lettuce, Tomato

\$12

GRILLED VEGETABLE WRAP

Mixed Autumn Vegetables, Boursin Cheese, Sun Dried Tomato Vinaigrette

\$8

SALMON CAKE

Honey Cucumber Jalapeno Salad

\$12

GRILLED CHICKEN

Cheddar, Bacon, Lettuce, Tomato

\$9

BOBBY'S BURGERS

All Burgers served on a Brioche roll with Lettuce, Tomato and French Fries

STEAKHOUSE BURGER

Onion Ring, Steak Sauce, Swiss, Mushroom

\$12

BLACK AND BLEU BURGER

Cajun Blackened Seasoning, Danish Bleu Cheese

\$12

ROYALE BURGER

Cheddar, Bacon, Fried Egg

\$12

ENTRÉES

PLANK GRILLED SALMON

Pumpkin Gnocchi, Broccoli Rabe, Herb Compound Butter
\$24

GRILLED FILET

Mashed Potatoes, Autumn Vegetables, Port Wine Reduction
\$33

SEARED SCALLOPS

Sweet Corn Cakes, Warm Bacon Vinaigrette, Petite Salad
\$25

LAMB LOLLIPOPS

Grilled Fig Glaze, Fried Boursin Cheese, Autumn Vegetables
\$30

FRENCH CUT ORGANIC CHICKEN BREAST

Caramelized Apples, Hickory Bacon Mashed Potatoes, Apple Cider Reduction
\$23

SEARED AHI TUNA

Crab-Edamame Fried Rice, Sriracha Micro Green Salad
\$26

PAN ROASTED DUCK BREAST

Braised Wild Mushroom Fricassee, Roasted Potatoes
\$27

PUB STEAK

8oz Sirloin, Salt and Pepper Fries, Steak Sauce
\$18

ROMA PASTA

Pappardelle, Roasted Tomatoes, Baby Spinach, Romano Cheese
\$16

BOBBY'S WEEKLY FEATURES

Monday Night - Homemade Chili of the Day

Tuesday Night - Spaghetti and Meatballs

Wednesday Night - Meatloaf

Thursday - Prime Rib

*Consuming raw or undercooked meats may lead to foodborne illness