

# Bob's Dinner Menu

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## STARTERS + SHARES

### Day's Soup

Ask your server about today's creation MP

### Caprese

Fiori di latte, Roma tomato, pesto, balsamic cream 10

### Fire-Grilled Caesar salad (GF)

Grilled romaine hearts with melted Asiago cheese, a balsamic glaze, (bacon on request) 12 Traditional 8

### Home Made Focaccia

extra vergin olive oil and aged balsamic vinegar 3 1/4

### Bruschetta

Fresh tomato, pesto and balsamic cream 9

### 'Classic' Escargot

Baked with plenty of butter & garlic 9

### Chicken Bob Wings (GF)

1lb of our famous 'no flour' recipe 13

### Blackened Tuna Lettuce Wrap (GF)

Blackened 'rare' with horseradish mayo 12 3/4

### Spicy Calamari

Lightly battered, sprinkled with chilli flakes 11 1/4

### Steamed Mussels

1lb Atlantic mussels in Thai curry sauce 13 1/2

### Bob's Steak Bites (GF)

'Blackened' beef tenderloin 14 1/2

### Southern-style Tiger Prawns

Baked in a garlic Cajun cream sauce 11 3/4

### Vietnamese Spring Rolls

Pork spring rolls, Thai dip & sweet chili glaze 12

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## MAINS

### BBQ Beef Brisket

House-smoked, with fries, slaw & baked beans 19 1/2

### Baby Back Ribs

Full rack of tender Danish pork ribs in our house bbq sauce, fresh chipped fries and coleslaw 22

### The Butter Chicken

Fraser Valley chicken in a smooth Indian curry sauce, with rice and naan bread 17 1/2

### Quinoa Chicken Salad

With mixed greens & fresh vegetables, feta cheese and grilled chicken breast 16 3/4

### Red Thai Curry Chicken (GF)

In a spicy coconut broth with bamboo shoots, served with rice 17 1/2

### 'Roundhouse' Schnitzel

Tenderized local pork 'Vienna-Style' with fresh lemon, mashed potato, and vegetables 18

+ Green peppercorn Pernod sauce 3

Mushrooms in red wine demi-glace 4

Tiger prawns in béarnaise sauce 6

### Featured Fish

Always changing ~ Ask your server MP

### Beer-battered Fish & Chips

Cod filets in a local ale batter, with kennebec fries and fresh-made coleslaw 17

### Warm Seafood Salad (GF)

Select seafood, sautéed in zesty Cajun spice served over fresh greens 19

### Almond-Crusted Salmon (GF)

West Coast filet of wild salmon, with a grapefruit creme fraiche, rice and vegetables 20 1/2

### Seafood Portofino

A combination of seafood, sautéed in a rich sherry cream sauce with linguine 22 1/2

### Penne Sambuca Prawns

Mixed vegetables sautéed in a yellow curry Sambuca cream sauce 19

### Baked Lasagne

Hearty meat sauce baked in béchamel and three cheeses, with salad and garlic toast 18

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## CHARBROILED STEAKS

Served with seasonal vegetables and your choice of potato

### The Sirloin (GF)

Savory 'AAA' Alberta beef 8oz 24

### NY Striploin (GF)

10oz house-cut New York Strip Steak 26

### The Tenderloin (GF)

Choice-cut filet mignon 5oz 26 10oz 36

### Bob's Rib Eye Cowboy Steak (GF)

14oz house-cut AAA with a 'BIG baker' 31

+ Green peppercorn Pernod sauce 3

Mushrooms in red wine demi-glace 4

Tiger prawns in béarnaise sauce 6

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## FAMOUS BURGERS

Served on a fresh toasted house-baked pretzel bun, with red pepper mayo, tomato, lettuce, red onion, pickle and fresh chipped kennebec fries

### Bob's 'Fat Classic'

House-made chargrilled beef patty 13

**Add on:** Aged Cheddar or Swiss cheese 1 1/4

Bacon 2 Crispy fried onions 1

Mushrooms and Asiago cheese 3 1/4

Extra patty 5 +Smoked brisket 5

Make it kennebec fries AND salad 1 1/4

### Grilled Cajun Chicken

Cajun-spiced Fraser Valley chicken breast 14

### Jamaican Jerk Chicken

Grilled chicken breast with spicy jerk sauce, with bacon and cheddar 17

### Teriyaki Salmon

Salmon filet with diced cucumber 17

### Very Veggie

A protein packed patty with guacamole and cucumber 14