



## 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 Plano private dining experience, complete with prime steaks and great service for your guests.*



LOCATED AT THE SHOPS OF LEGACY

5760 Legacy Dr. • Plano, TX 75024 • 972-608-2627 • [bobs-steakandchop.com/plano](http://bobs-steakandchop.com/plano)

Monday - Thursday 5-10 p.m. • Friday - Saturday 5-11 p.m. • Closed Sunday

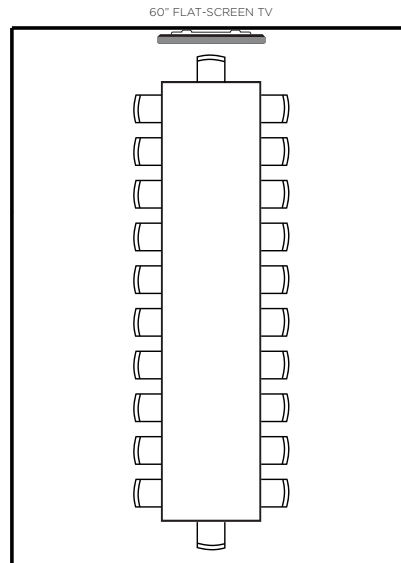
**Bob's**  
*Steak & Chop House*

# PRIVATE PARTIES & SPECIAL EVENTS

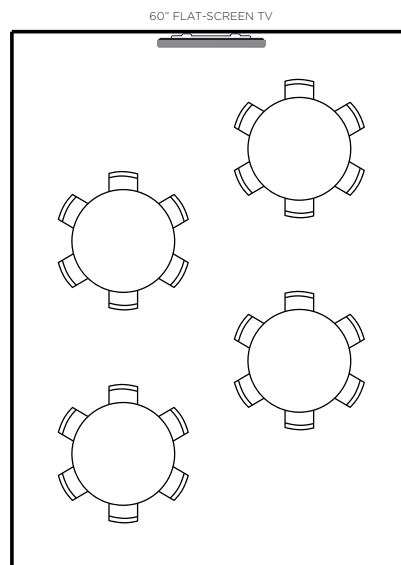
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## BOARDROOM

Room dimensions are 24' long x 15' wide  
60" wall-mounted television monitor available



**Long Table**  
Seats up to 22 guests



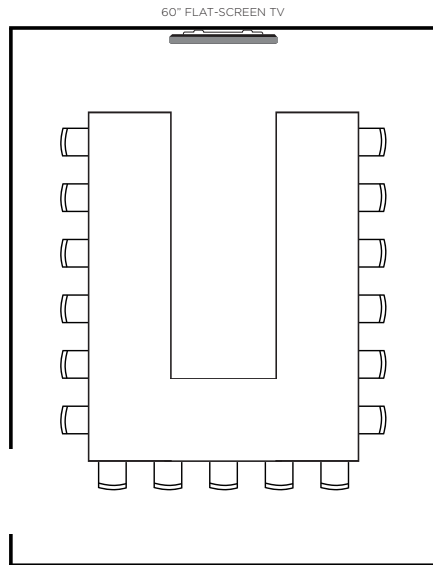
**Round Tables**  
Seats up to 24 guests

# PRIVATE PARTIES & SPECIAL EVENTS

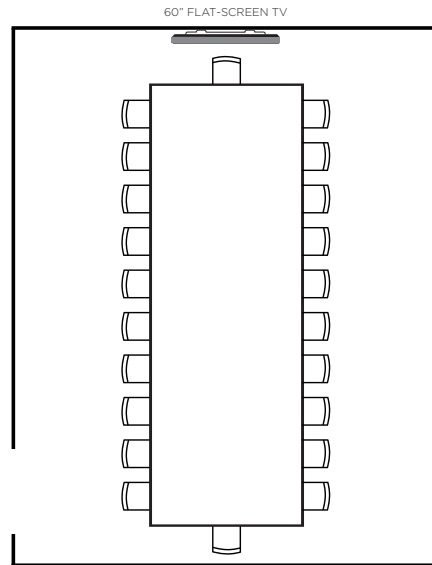
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## DERBY ROOM

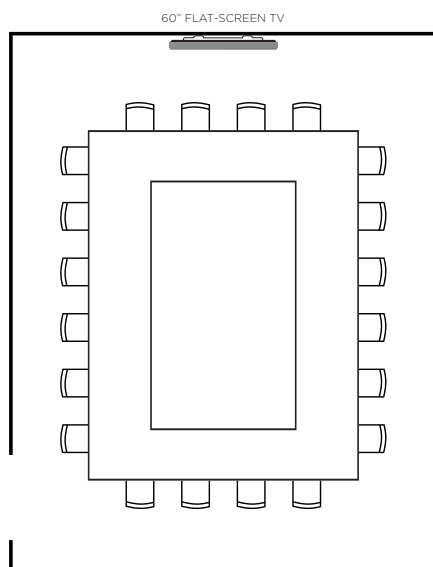
Room dimensions are 24' long x 18' wide  
60" wall-mounted television monitor available



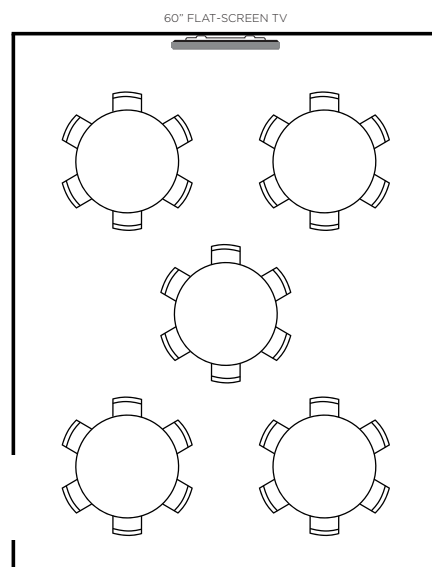
**U-Shape Table**  
Seats up to 17 guests



**Long Table**  
Seats up to 22 guests



**Hollow Square Table**  
Seats up to 20 guests

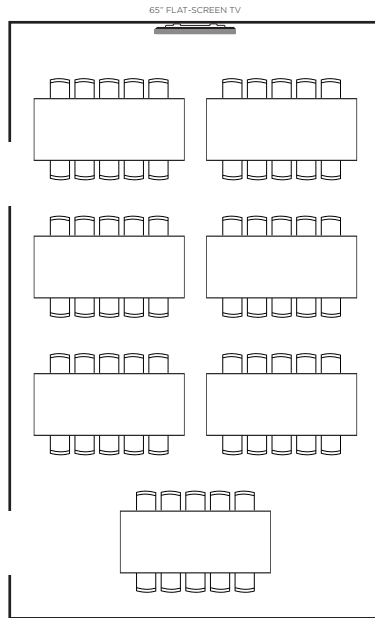


**Round Tables**  
Seats up to 30 guests

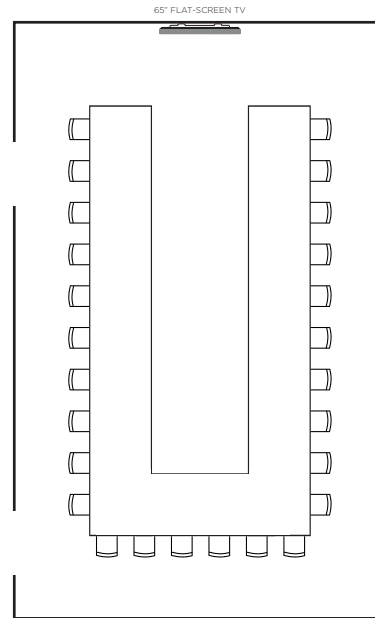
# PRIVATE PARTIES & SPECIAL EVENTS

## MASTERS ROOM

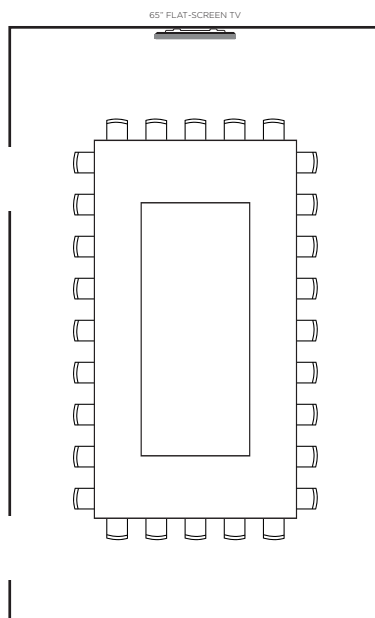
Room dimensions are 35' long x 21' wide  
65" wall-mounted television monitor available



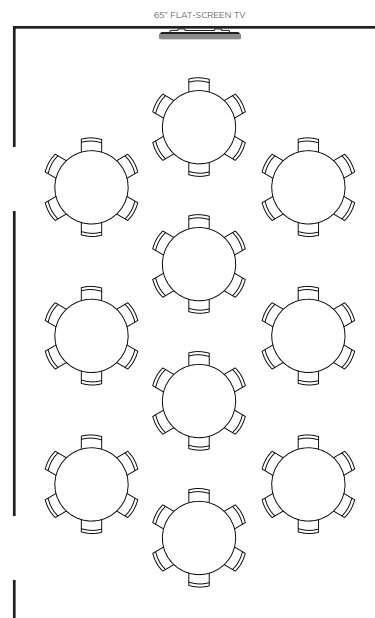
**Long Tables**  
Seats up to 70 guests



**U-Shape Table**  
Seats up to 26 guests



**Hollow Square Table**  
Seats up to 28 guests



**Round Tables**  
Seats up to 60 guests



# MENU

## APPETIZERS

*All items will be charged according to what is preordered.*

Mini Maryland-Style Crab Cakes <i>Four Crab Cakes with Honey Mustard Sauce</i> .....	14
Jumbo Shrimp Cocktail or Remoulade <i>Four Pieces</i> .....	18
Tuna Tartare <i>AAA Grade Tuna, Wasabi Fish Roe, Sesame Seeds, Sriracha, Toast Points, Serves Four</i> .....	16
Smoked Applewood Bacon-Wrapped Scallops <i>Spiced Beurre Blanc, Three Pieces</i> .....	20
Shrimp Platter <i>Two Shrimp Cocktail, Two Shrimp Remoulade, Two Fried Shrimp, Serves Two</i> .....	24
Bacon-Wrapped Shrimp <i>Three Jumbo Shrimp Stuffed with Pepper Jack Cheese and Jalapeño, Chipotle Barbecue Sauce</i> .....	18
Fried Calamari <i>Cocktail Sauce and Lemon, Serves Four</i> .....	12
Smoked Salmon <i>Toast Points, Chopped Eggs, Onions, Capers, Serves Four</i> .....	14
Tenderloin Crostini <i>Prime Tenderloin, Garlic Aioli, Caramelized Onions, Toasted Baguette, Six Pieces</i> .....	14
Gorgonzola Lamb Chops <i>Bleu Cheese, Tomato Corn Relish, Four Lamb Chops</i> .....	19
Goat Cheese Crostini <i>Toasted Pecan-Crusted Goat Cheese, Fig Jam, Toasted Baguette, Six Pieces</i> .....	14
Onion Rings <i>12 Rings</i> .....	10

## SALADS

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

Chophouse Salad <i>Greens, Cucumbers, Tomatoes, Bell Peppers, Onions, Bacon, Hearts of Palm</i> .....	10
Caesar Salad <i>Caesar Dressing, Parmesan Cheese, Croutons</i> .....	10
The Wedge <i>Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon</i> .....	10
Mixed Greens Salad <i>Sliced Apples, Spicy Pecans, Goat Cheese, Champagne Vinaigrette</i> .....	10
Bleu Cheese Salad <i>Romaine, Bleu Cheese Dressing, Bleu Cheese Crumbles, Chopped Eggs, Pecans</i> .....	10
Beefsteak Tomatoes & Red Onions <i>Crumbled Bleu Cheese, Vinaigrette Dressing</i> .....	10
Chopped Tomato, Onion & Fresh Mozzarella <i>Vinaigrette Dressing</i> .....	10
Tossed Salad .....	9

## ENTRÉES

*All entrées are served with our signature glazed carrot and choice of baked potato, smashed potatoes or skillet fried potatoes topped with sautéed onions and peppercorn gravy.*

Prime Ribeye <i>14 oz</i> .....	49
<i>18 oz</i> .....	55
Prime "Côte de Boeuf" Bone-In Ribeye Steak <i>22 oz</i> .....	62
Prime Tomahawk Ribeye <i>32 oz</i> .....	95
Prime Filet Mignon <i>9 oz</i> .....	49
<i>12 oz</i> .....	55
<i>16 oz</i> .....	66
Prime "Bone-in" Kansas City Strip <i>18 oz</i> .....	57
Snake River Farms Black Label Wagyu Filet <i>8 oz</i> .....	79
Prime Porterhouse <i>28 oz</i> .....	69
Prime New York Strip <i>14 oz</i> .....	55
Veal Rib Chop <i>16 oz</i> .....	52
Rack of Lamb .....	42
Seared Duck Breast <i>Luxardo Cherry Sauce</i> .....	32
Pork "Rib" Chop <i>16 oz Served with House Made Applesauce</i> .....	35
Prime Filet & Lobster Tail <i>Two 3 oz Medallions and a 6 oz Broiled Lobster Tail</i> .....	72
Maryland-Style Crab Cakes <i>Honey Mustard Sauce</i> .....	33
Broiled Jumbo Shrimp Scampi <i>Black Pepper Pasta and Bacon</i> .....	34
Fried Jumbo Shrimp .....	34
Broiled Salmon <i>Maitre d' Butter</i> .....	33
Simply Broiled Fish .....	Market

# MENU

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## SIDE DISHES

*Most serve four guests*

Sautéed Mushrooms .....	10
Creamed Corn .....	10
Creamed Spinach .....	10
Grilled Asparagus .....	10
Fresh Broccolini .....	10
Sautéed Spinach & Mushrooms .....	10
Macaroni & Cheese .....	10
Roasted Brussels Sprouts .....	10

## DESSERTS

Peanut Butter & Chocolate Brownie Sundae <i>Topped with Pecan Chocolate Butter Nut Sauce .....</i>	12
Wedge of Carrot Cake <i>Traditional Carrot Cake, Whipped Cream Cheese Frosting and Crusted with Chopped Walnuts .....</i>	8
Wedge of Chocolate Cake <i>Traditional Chocolate Cake, Chocolate Fudge Frosting .....</i>	8
Banana Nut Rum Bread Pudding <i>Dark Rum Custard Sauce .....</i>	7
New York Style Cheesecake <i>Whipped Cream. Seasonal Berries .....</i>	7
Crème Brûlée <i>Vanilla Custard Topped with Caramelized Brown Sugar .....</i>	7
Key Lime Pie <i>Nilla Wafers Crust, Key Lime Custard. Whipped Cream Topping. ....</i>	7
Ice Cream <i>Choice of: French Silk Vanilla, Triple Chocolate Brownie Overload or Peanut Butter Burst</i>	
<i>2 Scoops .....</i>	5
<i>1 Scoop .....</i>	3

## ENTRÉE ENHANCEMENTS

*Add to any or all dishes, includes the prix fixe menu.*

Bacon-Wrapped Shrimp <i>Two Pieces</i> .....	12
Diver Scallops <i>Two Pieces</i> .....	14
Maryland-Style Crab Cake .....	14
Alaskan Red King Crab 1/2 lb. ....	32
Cold Water South African Lobster Tails .....	<i>Market</i>

# PRIVATE DINING MENU SUGGESTIONS

*All entrées are served with Bob's signature glazed carrot and smashed potatoes.  
It is our pleasure to tailor the menu to your specific requests. Prices are subject to change.*

## MENU OPTION ONE

*Average \$76 per person, depending on selections ordered. Excludes any additional items ordered, tax and gratuity.*

### Appetizers for the Table

Shrimp Platter  
Tenderloin Crostini

### Salads

*Choice of One*  
Tossed Salad  
Caesar Salad

### Entrées

Prime Filet Mignon 9 oz  
Prime Ribeye 14 oz  
Seared Duck Breast with  
Luxardo Cherry Sauce  
Broiled Salmon  
with Maître d' Butter  
Vegetarian Option

### Side Dishes

*Choice of Two*  
Fresh Asparagus, Creamed Corn,  
Sautéed Mushrooms, Creamed  
Spinach, Fresh Green Beans, Sautéed  
Spinach & Mushrooms, Fresh Broccoli

### Desserts

Dessert Trio: Chocolate Cake,  
Carrot Cake, Cheesecake

## MENU OPTION TWO

*Average \$81 per person, depending on selections ordered. Excludes any additional items ordered, tax and gratuity.*

### Appetizers for the Table

Jumbo Shrimp Cocktail  
Tenderloin Crostini  
Fried Calamari

### Salads

*Choice of One*  
The Wedge  
Caesar Salad

### Entrées

Prime Filet Mignon 9 oz  
Prime Ribeye 18 oz  
Prime New York Strip 14 oz  
Seared Duck Breast with  
Luxardo Cherry Sauce  
Broiled Salmon  
with Maître d' Butter  
Vegetarian Option

### Side Dishes

*Choice of Two*  
Grilled Asparagus, Creamed Corn,  
Sautéed Mushrooms, Creamed  
Spinach, Sautéed Spinach &  
Mushrooms, Macaroni & Cheese,  
Roasted Brussels Sprouts, Fresh  
Broccolini

### Desserts

Dessert Trio: Chocolate Cake,  
Carrot Cake, Cheesecake

## MENU OPTION THREE

*Average \$86 per person, depending on selections ordered. Excludes any additional items ordered, tax and gratuity.*

### Appetizers for the Table

Tenderloin Crostini  
Mini Maryland-Style Crab Cakes  
Fried Calamari

### Salads

*Choice of One*  
The Wedge  
Caesar Salad

### Entrées

Prime Filet Mignon 9 oz  
Prime New York Strip 14 oz  
Prime "Bone-In" Kansas City Strip 18 oz  
Prime "Côte De Boeuf"  
Bone-In Ribeye 22 oz  
Seared Duck Breast with  
Luxardo Cherry Sauce  
Broiled Salmon  
with Maître d' Butter  
Vegetarian Option

### Side Dishes

*Choice of two*  
Grilled Asparagus, Creamed Corn,  
Sautéed Mushrooms, Creamed  
Spinach, Sautéed Spinach &  
Mushrooms, Macaroni & Cheese,  
Roasted Brussels Sprouts, Fresh  
Broccolini

### Desserts

Dessert Trio: Chocolate Cake,  
Carrot Cake, Cheesecake