

# BOBBY VAN'S

*Steakhouse*

EST. 1969

## 135 West 50<sup>th</sup> Street Menu

### LUNCH

#### APPETIZERS

SOUP OF THE DAY 14

FRENCH ONION SOUP 14

APPLEWOOD SMOKED BACON 15

COLD SEAFOOD BOUQUET 28 PP

½ CHICK LOBSTER, SHRIMP, CRABMEAT

SHRIMP COCKTAIL 22

LOBSTER COCKTAIL 22

COLOSSAL LUMP CRAB COCKTAIL 23

MARYLAND CRAB CAKE APPETIZER 22

FRIED CALAMARI 17

SWEET CHILI TOSSED CALAMARI 17

THAI PEANUT DIPPING SAUCE

SESAME TUNA APPETIZER 21

LEMON PEPPER SHRIMP 22

SHRIMP SCAMPI 22

#### SALADS

HARRY SALAD 20

CHOPPED SHRIMP, STRING BEANS, TOMATO, RED ONIONS, ROASTED RED PEPPER, TOPPED WITH BACON IN SHALLOT VINAIGRETTE

COBB SALAD 24

NAPA GREENS, BLUE CHEESE, CHICKEN, BACON, TOMATO, EGG & AVOCADO IN RED WINE VINAIGRETTE

CLASSIC CAESAR SALAD 15

SHAVED PARMESAN REGGIANO

MIXED FIELD GREEN SALAD 15

VINE-RIPENED TOMATO IN SHALLOT VINAIGRETTE

WARM SPINACH SALAD 16

BACON & MUSHROOMS IN WARM SHALLOT VINAIGRETTE

TRI-COLOR SALAD 16

ENDIVE, ARUGULA, RADICCHIO, SLICED PEAR, & STILTON CHEESE IN RED WINE VINAIGRETTE

STEAK SALAD 23

CHOPPED CHINESE CHICKEN SALAD 20

NAPA CABBAGE, ROMAINE, RADICCHIO & FRIED WONTONS IN SESAME VINAIGRETTE

TOMATO & MOZZARELLA 18

FRESH BUFFALO MOZZARELLA, VINE RIPENED TOMATO, ROASTED RED & YELLOW PEPPER, IN BASIL PESTO

CLASSIC STEAKHOUSE WEDGE 15

ICEBERG LETTUCE, CRISP BACON & FRIED ONIONS IN BLUE CHEESE DRESSING

CALAMARI SALAD 19

GRILLED CALAMARI, NAPA CABBAGE, ROMAINE, RADICCHIO, CRISP WONTONS IN GINGER VINAIGRETTE

WARM CRISPY ARTICHOKE & FRESH GREENS 18

CRISPY BABY ARTICHOKE FRISSEE TOASTED CORIANDER & SHAVED PARMESAN

#### PIZZA

MARGHERITA 21

REGGIANO, MOZZARELLA, MARINARA & FRESH BASIL

MUSHROOM 22

SHITAKE, BUTTERNUT, OYSTER & CRIMINI

GRILLED VEGETABLE 22

MIXED PEPPERS, ZUCCHINI & YELLOW SQUASH

NAPOLETANO 23

CAPERS, ANCHOVIES, BLACK OLIVES, RED PEPPERS & PARMESAN

OLD WORLD PIZZA 23

MARINARA, MOZZARELLA & SWEET SAUSAGE

BUFFALO STYLE CHICKEN 24

BUFFALO CHICKEN, BLUE CHEESE, MOZZARELLA

SWEET SAUSAGE & BROCCOLI RABE 24

SAN DANIEL 25

BABY ARUGULA, PROSCIUTTO & CHOPPED TOMATOES

#### SANDWICHES

BBQ CHICKEN QUESADILLA 22

BARBQUE CHICKEN WITH PEPPER JACK CHEESE, MUSHROOMS & RED PEPPERS

BOBBY VANS BURGER WITH FRIES 23

14 OZ NEW YORK BLEND BURGER WITH FRENCH FRIES & ONION RINGS

BRIDGEHAMPTON LOBSTER ROLL 27

LOBSTER SALAD WITH BABY ARUGULA SERVED ON A POTATO ROLL

SLICED OPEN FACED STEAK SANDWICH 26

**HOME MADE PASTA**

**RAVIOLI 25**

FRESH SPINACH & RICOTTA WITH MARINARA SAUCE

**PENNE POMODORO 25**

ROMA TOMATO, FRESH MOZZARELLA & BASIL

**HOMEMADE LASAGNA BOLOGNESE 26**

TRADITIONAL 3 MEATS, BECHAMEL & PARMESAN

**CAVATELLI 27**

HOT & SWEET ITALIAN SAUSAGE WITH BROCCOLI RABE

**LINGUINI & CLAMS 28**

WHITE WINE, GARLIC BABY CLAMS & FRESH PARSLEY

**RIGATONI DI PARMA 27**

ITALIAN SUSAGE, SWEET PEAS, RIGATONI PASTA ALLA MARINARA

**FRUTTI DI MARE 39**

SEARED SCALLOPS, JUMBO SHRIMP & MAINE LOBSTER OVER SPAGHETTI WITH TOMATO BASIL SAUCE

**ENTREES**

**SKIRT STEAK 33**

SERVED WITH BABY ARUGULA & TOMATO SALAD

**CHILEAN SEABASS 38**

MISO & TAMARI GLAZED, ASPARAGUS, BOK CHOY & SHITAKE MUSHROOM, IN WHITE TRUFFLE FISH BROTH

**SESAME CRUSTED TUNA 38**

WAKAME SEAWEED SALAD, WASABI & PICKLED GINGER IN MISO VINAIGRETTE

**MARYLAND CRAB CAKES 42**

TWO 5oz CAKES WITH A LIGHT MUSTARD SAUCE

**TUSCAN RUBBED ATLANTIC SALMON 36**

SAUTEED ESCAROLE & HERB ROASTED POTATOES

**CHICKEN PARMESAN 33**

**CHICKEN FRANCAISE OR MARSALA 34**

**ROASTED LEMON CHICKEN 35**

SAUTEED SPINACH & MASHED POTATOES IN LEMON AU-JUS

**ROASTED PORK CHOPS 39**

FINGERLING POTATOES & BROCCOLINI IN BLACK TRUFFLE PAN SAUCE

**VEAL PARMESAN 39**

BREADED VEAL WITH MOZZARELLA & MARINARA

**VEAL MILANESE 37**

BREADED VEAL WITH TRI-COLOR SALAD

**BOBBY VANS BURGER 23**

SERVED WITH FRIES AND ONION STRINGS

**3lb LIVE MAINE LOBSTER M/P**

**STEAK HOUSE CLASSICS**

<b>PETITE FILET MIGNON</b>	<b>46</b>
<b>FILET MIGNON</b>	<b>53</b>
<b>SIRLOIN</b>	<b>53</b>
<b>STEAK GORGONZOLA</b>	<b>53</b>
<b>RIBEYE</b>	<b>53</b>
<b>VEAL CHOP</b>	<b>49</b>
<b>LAMB CHOP</b>	<b>50</b>
<b>PORTERHOUSE FOR 2, 3, OR 4</b>	<b>55/PP</b>

**SIDE DISHES FOR 2**

<b>MASHED POTATO</b>	<b>13</b>	<b>CREAMED SPINACH</b>	<b>13</b>
<b>FRENCH FRIES</b>	<b>13</b>	<b>BRUSSEL SPROUTS</b>	<b>13</b>
<b>HASHED BROWNS</b>	<b>13</b>	<b>BROCCOLI RABE</b>	<b>13</b>
<b>MACARONI &amp; CHEESE</b>	<b>13</b>	<b>SAUTEED MUSHROOMS</b>	<b>13</b>
<b>BAKED POTATO</b>	<b>13</b>	<b>STEAMED OR SAUTEED SPINACH</b>	<b>13</b>
<b>ASPARAGUS</b>	<b>13</b>	<b>STEAMED OR SAUTEED BROCCOLI</b>	<b>13</b>
<b>ROASTED CORN</b>	<b>13</b>	<b>MUSHROOM RISOTTO</b>	<b>15</b>

# DINNER

## APPETIZERS

- SOUP OF THE DAY 14**  
**FRENCH ONION SOUP 14**  
**APPLEWOOD SMOKED BACON 15**  
**COLD SEA FOOD BOUQUET 28 PP**  
½ CHICK LOBSTER, SHRIMP, CRABMEAT  
**SHRIMP COCKTAIL 22**  
**LOBSTER COCKTAIL 22**  
**COLOSSAL LUMP CRAB COCKTAIL 23**  
**MARYLAND CRAB CAKE APPETIZER 22**  
5oz CAKE WITH A LIGHT MUSTARD SAUCE  
**FRIED CALAMARI 17**  
PARMESAN CHEESE, LEMON, PARSLEY & MARINARA SAUCE  
**SWEET CHILI TOSSED CALAMARI 17**  
THAI PEANUT DIPPING SAUCE  
**SESAME CRUSTED TUNA APPETIZER 21**  
WAKAME SEAWEEED SALAD, WASABI & GINGER IN MISO VINAIGRETTE  
**LEMON PEPPER SHRIMP 22**  
**SHRIMP SCAMPI 22**

## SALADS

- HARRY SALAD 20**  
CHOPPED SHRIMP, STRING BEANS, TOMATO, RED ONIONS, ROASTED RED PEPPER, TOPPED WITH BACON IN SHALLOT VINAIGRETTE  
**CLASSIC CAESAR SALAD 15**  
SHAVED PARMESAN REGGIANO  
**COBB SALAD 25**  
NAPA GREENS, BLUE CHEESE, BACON, TOMATO, CRUMBLLED CHEESE, EGG & AVOCADO IN RED WINE VINAIGRETTE  
**MIXED FIELD GREEN SALAD 15**  
VINE-RIPENED TOMATO IN SHALLOT VINAIGRETTE  
**WARM SPINACH SALAD 16**  
BACON & MUSHROOMS IN WARM SHALLOT VINAIGRETTE  
**TRI-COLOR SALAD 16**  
ENDIVE, ARUGULA, RADICCHIO, SLICED PEAR, & STILTON CHEESE IN RED WINE VINAIGRETTE  
**STEAK SALAD 25**  
**TOMATO & ONIONS 14**  
**TOMATO & MOZZARELLA 18**  
FRESH BUFFALO MOZZARELLA, VINE RIPENED TOMATO, ROASTED RED & YELLOW PEPPER, IN BASIL OIL  
**CLASSIC STEAKHOUSE WEDGE 15**  
ICEBERG LETTUCE CRISP BACON & FRIED ONIONS WITH BLUE CHEESE DRESSING  
**WARM CRISPY ARTICHOKE & FRESH GREENS 18**  
CRISPY BABY ARTICHOKE FRISSEE TOASTED CORIANDER & SHAVED PARMESAN

## PIZZA

- MARGHERITA 21**  
REGGIANO, MOZZARELLA, MARINARA & FRESH BASIL  
**MUSHROOM 22**  
SHIITAKE, BUTTON, OYSTER & CRIMINI  
**GRILLED VEGETABLE 22**  
MIXED PEPPERS, ZUCCHINI & YELLOW SQUASH  
**NAPOLETANO 23**  
CAPERS, ANCHOVIES, BLACK OLIVES, RED PEPPERS & PARMESAN  
**OLD WORLD PIZZA 23**  
MARINARA, MOZZARELLA & SWEET SAUSAGE  
**BUFFALO STYLE CHICKEN 24**  
BUFFALO CHICKEN, BLUE CHEESE, MOZZARELLA  
**SWEET SAUSAGE & BROCCOLI RABE 24**  
**SAN DANIEL 25**  
BABY ARUGULA, PROSCIUTTO & CHOPPED TOMATOES

## HOME MADE PASTA

### **RAVIOLI 25**

FRESH SPINACH & RICOTTA WITH MARINARA SAUCE

### **PENNE POMODORO 25**

ROMA TOMATO, FRESH MOZZARELLA & BASIL

### **HOMEMADE LASAGNA BOLOGNESE 26**

TRADITIONAL 3 MEATS, BECHAMEL & PARMESAN

### **CAVATELLI 27**

HOT & SWEET ITALIAN SAUSAGE WITH BROCCOLI RABE

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WHITE WINE, GARLIC BABY CLAMS & FRESH PARSLEY

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ITALIAN SUSAGE, SWEET PEAS, RIGATONI PASTA ALLA MARINARA

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SEARED SCALLOPS, JUMBO SHRIMP & MAINE LOBSTER OVER SPAGHETTI WITH TOMATO BASIL SAUCE

## ENTREES

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SERVED WITH BABY ARUGULA & TOMATO SALAD

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MISO & TAMARI GLAZED, ASPARAGUS, BOK CHOY & SHITAKE MUSHROOM, IN WHITE TRUFFLE FISH BROTH

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### **CHICKEN FRANCAISE OR MARSALA 33**

### **CHICKEN PARMESAN 34**

BREADED CHICKEN BREASTS WITH MOZZARELLA & MARINARA

### **ROASTED LEMON CHICKEN 35**

SAUTEED SPINACH & MASHED POTATOES IN LEMON AU-JUS

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### **VEAL PARMESAN 39**

BREADED VEAL WITH MOZZARELLA & MARINARA

### **VEAL MILANESE 37**

BREADED VEAL WITH TRI-COLOR SALAD

### **BOBBY VAN'S BURGER 23**

SERVED WITH FRIES AND ONION RINGS

### **3lb LIVE MAINE LOBSTER M/P**

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<b>STEAK GORGONZOLA</b>	<b>54</b>
<b>RIBEYE STEAK</b>	<b>56</b>
<b>VEAL CHOP</b>	<b>49</b>
<b>LAMB CHOP</b>	<b>52</b>
<b>PORTERHOUSE FOR 2, 3, OR 4</b>	<b>55/PP</b>

## SIDE DISHES FOR 2

<b>MASHED POTATO</b>	<b>13</b>	<b>HASH BROWNS</b>	<b>13</b>
<b>BAKED POTATO</b>	<b>8</b>	<b>MUSHROOM RISOTTO</b>	<b>15</b>
<b>CREAM SPINACH</b>	<b>13</b>	<b>FRENCH FRIES</b>	<b>13</b>
<b>BROCCOLI RABE</b>	<b>13</b>	<b>ROASTED CORN</b>	<b>13</b>
<b>MACARONI &amp; CHEESE</b>	<b>13</b>	<b>SAUTEED MUSHROOMS</b>	<b>13</b>
<b>BRUSSEL SPROUTS</b>	<b>13</b>	<b>STEAMED OR SAUTEED SPINACH</b>	<b>13</b>
<b>ASPARAGUS</b>	<b>13</b>	<b>STEAMED OR SAUTEED BROCCOLI</b>	<b>13</b>