

# ★ BOBBY - Q ★

*Great Steaks ★ Real BBQ!*



## ★ STARTERS ★

<b>Q-ROLLS</b> stuffed with smoked prime brisket, served with chipotle dip.	<b>11.00</b>
<b>QUESADILLA</b> with chicken, prime brisket or cheese.	<b>10.50</b>
<b>JUMBO HOT WINGS</b> BBQ or Hot with ranch dipping sauce.	<b>11.50</b>
<b>CRISP-FRIED CHICKEN TENDERS</b> with ranch dressing.	<b>10.50</b>
<b>CRISPY SWEET ONION BLOCK</b> with BBQ ketchup.	<b>10.50</b>
<b>SPINACH-ARTICHOKE QUESO DIP</b> with garlic toast.	<b>10.50</b>
<b>CALAMARI</b> Panko breaded calamari steaks, served with lemon caper remoulade.	<b>12.50</b>
<b>CAJUN SHRIMP</b> sautéed in cajun seasoning & beer.	<b>13.50</b>

## ★ BURGERS & SANDWICHES ★

SERVED WITH CHOICE OF ONE SIDE

<b>PULLED PORK SANDWICH</b> 18 hour smoked pulled pork on a bun with BBQ sauce.	<b>12.00</b>
<b>SLICED BBQ PRIME BEEF BRISKET</b> 18 hour smoked prime brisket on a bun with BBQ sauce.	<b>13.00</b>
<b>Q-LINA PORK SANDWICH</b> Pork with coleslaw & Q-Lina Sauce.	<b>12.00</b>
<b>PULLED BBQ CHICKEN SANDWICH</b> Rotisserie Pulled BBQ chicken on a bun, with crispy onions & BBQ sauce.	<b>12.00</b>
<b>*THE PERFECT HAMBURGER</b> Fresh Ground Beef, cheddar cheese, lettuce, tomato, onion, pickles & secret sauce.	<b>14.00</b>
<b>*SMOKEHOUSE BURGER</b> Fresh Ground Beef, cheddar cheese, bacon, crispy onions, BBQ sauce & secret sauce.	<b>14.00</b>
<b>JUMBO BBQ POTATO</b> Stuffed with all the fixins, and your choice of Brisket, Pork or Chicken.	<b>12.00</b>
<b>*STEAK SANDWICH</b> Garlic toast, served open-faced, with sautéed mushrooms & fried onions.	<b>19.00</b>
<b>CATFISH POBOY</b> Deep fried Catfish sandwich w/ red sauce, lettuce, pickle and tartar sauce.	<b>12.00</b>

## ★ MADE TO ORDER SALADS ★

Dressings: Ranch, Chipotle Ranch, Dijon Vinaigrette, Caesar, Herb Vinaigrette, Blue Cheese

<b>RANCH HOUSE SALAD</b> Hand cut salad with tomatoes, cheddar cheese, croutons & red onions.	<b>6.00</b>
<b>CLASSIC CAESAR SALAD</b> Add grilled chicken 2.50	<b>9.00</b>
<b>BOB'S SALAD</b> Rotisserie Chicken, goat cheese, apple, celery, cranberry, walnuts, tossed with Dijon Vinaigrette.	<b>13.00</b>
<b>WEDGE SALAD</b> Iceberg wedge with crisp bacon, onion strings, homemade Blue Cheese dressing, Blue Cheese crumbles and tomatoes.	<b>9.00</b>
<b>SOUP OF THE DAY</b>	<b>5.50</b>

## ★ SIDES ★

<b>MAC &amp; CHEESE</b>
<b>SHOESTRING FRIES</b>
<b>RANCH BEANS</b>
<b>PECAN COLE SLAW</b>
<b>POTATO SALAD</b>
<b>ROASTED CORN</b>
<b>MASHED POTATOES</b>
<b>GRILLED VEGETABLES</b>
<b>BAKED POTATO</b>
<b>SWEET POTATO FRIES</b> (Additional 1.50)

## ALA CARTE★

**SAUTEED MUSHROOMS**  
**4.00**

**SAUTEED ONIONS**  
**4.00**

**MUSHROOMS AND ONIONS**  
**4.00**

**SWEET POTATO FRIES**  
**5.25**

## ★ DESSERTS ★

**7.50**

**SUB-ZERO BANANA CREAM SQUARE**

**FRESH BAKED COBBLER**

**DEATH BY CHOCOLATE**

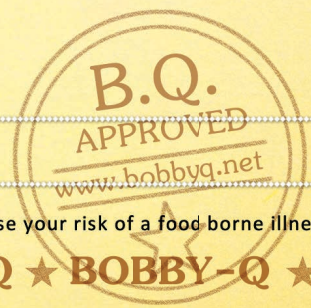
**MISS MCGEE'S MUD PIE**

**BREAD PUDDING**

VISIT US ONLINE AT [WWW.BOBBIQ.NET](http://WWW.BOBBIQ.NET)

\* Consumer Advisory

Hamburgers & Steaks cooked to order. By consuming raw or uncooked meat, poultry, seafood, shellfish or eggs you may increase your risk of a food borne illness.



# ★ WOOD FIRED BARBEQUE PLATTERS ★

All served with your choice of two side dishes, BBQ Sauce and our fresh homemade cornbread.

	HALF	WHOLE
<b>ST. LOUIS STYLE RIBS</b>	<b>19.50</b>	<b>27.00</b>
<b>BABY BACK RIBS</b>	<b>20.50</b>	<b>27.00</b>
<b>JUMBO TEXAS BEEF RIBS</b>		<b>28.00</b>
<b>SMOKED SLICED PRIME BEEF BRISKET</b>	<b>19.50</b>	
<b>SMOKED PULLED PORK</b>		<b>17.50</b>
<b>SPICY SMOKED LINK SAUSAGE</b>	<b>16.00</b>	
<b>TWO RIB COMBO</b> (Your choice of Baby Back, St. Louis or Beef)		<b>27.00</b>
<b>TWO MEAT COMBO</b>		<b>23.00</b>
<b>THREE MEAT COMBO</b>		<b>26.00</b>

## WHOLE HOG HEAVEN **49.00**

Our "Best" feast that you can share or eat all by yourself!

**Pick Two Ribs**

**Baby Backs • St. Louis • Beef Ribs**

**Pick Two Meats**

**Pork • Prime Brisket • Sausage • Chicken**

**Pick Three Sides**

**Mac & Cheese • Shoestring Fries • Ranch Beans  
Pecan Cole Slaw • Potato Salad • Roasted Corn  
Mashed Potatoes • Grilled Vegetables • Baked Potato**

# ★ WOOD FIRED STEAKS, CHICKEN & FISH ★

All entrées served with your choice of two side dishes and our fresh homemade cornbread

<b>*WOOD FIRED TOP SIRLOIN</b>	
12 oz. steak	<b>24.50</b>
8 oz. steak	<b>21.00</b>
<b>*WOOD FIRED RIBEYE STEAK</b>	
14 oz. steak	<b>33.00</b>
<b>*WOOD FIRED FILET MIGNON</b>	
8 oz. center-cut filet	<b>36.00</b>

\*All steaks aged in house & hand cut daily

<b>SMOKED PRIME RIB</b>	
14 oz. slow-smoked with au jus	<b>33.00</b>
10 oz. prime rib	<b>28.00</b>
Available after 4 pm Monday through Friday & All day Saturday and Sunday	

<b>"SMOASTED" HALF CHICKEN</b>	
Smoke - roasted bbq chicken	<b>16.00</b>

<b>FIREBIRD ROTISSERIE CHICKEN</b>	<b>16.00</b>
Wood fired and perfectly seasoned.	

<b>SOUTHERN FRIED CHICKEN</b>	<b>15.00</b>
Just like Ma used to make Boneless, served w/mashed potatoes and gravy, plus one side.	

<b>GRILLED SALMON FILET</b>	<b>25.00</b>
Fresh cut salmon grilled and topped with a sweet glaze.	

<b>CATFISH FILET</b>	<b>19.00</b>
Hand breaded and deep fried filets.	

<b>JUMBO GRILLED SHRIMP CHIMICHURRI</b>	
Eight jumbo grilled shrimp, topped with a Chimichurri pesto.	<b>20.00</b>

<b>*Ala Carte side of five Grilled Shrimp, with Chimichurri pesto.</b>	<b>10.00</b>
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# ★ WINNING COMBINATIONS ★

Try our combination platter - big enough to share.  
Each combo comes with a baked potato and your choice of 2 side dishes.

<b>*PRIME RIB &amp; SHRIMP CHIMICHURRI</b>	<b>36.00</b>
8 oz. slow smoked Prime Rib served with five Jumbo Chimichurri Shrimp.	

<b>*PRIME RIB OR TOP SIRLOIN STEAK &amp; CATFISH</b>	<b>36.00</b>
A juicy steak, grilled to order, served with our hand breaded fried catfish.	

<b>BBQ CHICKEN &amp; PRIME RIB OR TOP SIRLOIN STEAK</b>	<b>36.00</b>
Our famous BBQ 1/2 chicken and your choice of Prime Rib or Sirloin Steak.	

<b>*GRILLED TOP SIRLOIN &amp; HALF RACK OF BABY BACK RIBS</b>	<b>36.00</b>
Hand cut 8 oz. sirloin with half rack fresh Iowa grown Pork Ribs.	

<b>BABY BACK RIBS &amp; CATFISH</b>	
Our award winning, fall off the bone 1/2 slab of ribs and deliciously breaded fried catfish.	

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On Parties of 8 or more  
20% gratuity will be charged.



## ★ ICE COLD BEER ★

**Bobby Q's Amber Ale** by Thunder Canyon Brewery

Please ask Your Server about our Monthly Import and Craft Beer Selections

### Domestic Bottles

**Budweiser • Bud Light**  
**Bud Light Lime • Coors Light**  
**Michelob Ultra • O'Dell IPA**  
**Non-Alcoholic O'Douls**

### Import Bottles

**Angry Orchard**  
**Dos XX • Corona**  
**Corona Light • Heineken**  
**Modelo Especial • Negra Modelo**  
**Pacifico • Red Stripe**  
**Smirnoff Ice • Stella Artois**  
**Tecate • Tecate Light • Guinness**

## ★ BOBBY Q WINE LIST ★

**★ BOBBY Q RASPBERRY SANGRIA ★ \$8.50**  
 Homemade with red wine and infused with fresh raspberries, apples, lemons, limes and grapes.  
 Goes great with all of our Bobby Q menu items

### HOUSE WINES

**WOODBIDGE by ROBERT MONDAVI**  
 Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir

GLASS BOTTLE  
**\$6.50 \$25.00**

### WHITE WINES

**BERINGER White Zinfandel (California) \$6.50 \$25.00**  
 (Crisp and refreshing, bursting with aromas and flavors of fresh fruit with a hint of candy apple)  
 Pairs great with our Shrimp Chimichurri.

**ECCO DOMANI Pinot Grigio (Italy) \$8.00 \$31.00**  
 (A light, crisp wine with subtle citrus fruits, melon & pear flavors)  
 Pairs great with any of our salads.

**NEW HARBOR Sauvignon Blanc (New Zealand) \$9.00 \$35.00**  
 (Enticing bouquet of citrus, passion fruit and guava)  
 Perfect with our Rotisserie Chicken or Bob's Salad.

**CAPOSALDO Moscato (Italy) \$7.50 \$29.00**  
 (A refreshingly sweet wine with vibrant flavors and a hint of bubbles)

**BY COASTAL Moscato Sweet White Wine (California) \$9.00 \$35.00**  
 (Inviting aromatics of peach cobbler complimented by fresh stone fruit and a honeydew finish)

**CHATEAU ST. MICHELLE Riesling (Washington) \$8.00 \$31.00**  
 (Balanced with bright pear, not too dry & not too sweet)  
 Perfect with our Onion Block or Smoked Sausage.

**KENDALL-JACKSON Chardonnay (Sonoma) \$9.00 \$35.00**  
 (Full bodied white with tropical fruits, green apple & pear with toasted oak finish)  
 Perfect with our Catfish Fillet.

**STEELBIRD BY SMOKING LOON Chardonnay (California) \$8.00 \$35.00**  
 (An UNOAKED Chardonnay, medium bodied wine with bright, vibrant fruit and crisp finish)  
 The Pit Master recommends with our Grilled Salmon Fillet or Half Chicken.

### RED WINES

**SNAP DRAGON Pinot Noir (California) \$8.00 \$31.00**  
 (It is a balance of sweet oak characters and a hint of mocha snowcasing ripe cherry and berry flavors)  
 Pairs great with our Smoked Pulled Pork.

**MARK WEST Pinot Noir (California) \$8.50 \$33.00**  
 (Enticing aromas of strawberry and raspberry with barrel notes of caramel, vanilla and baking spices)  
 Pairs perfectly with our Baby Back Ribs.

**RENWOOD "BBQ" Zinfandel (California) \$8.00 \$31.00**  
 (Classic Zin with fruit forward start and hint of spice and oak on the finish)  
 Suggested with Baby Back Ribs, Pulled Pork, and Brisket.

**IRONSTONE Merlot (Lodi, CA) \$8.00 \$31.00**  
 (Mouth filling, smooth, full bodied Merlot. Silky oak driven tannins on a long finish)  
 Pairs great with the Pulled Pork and Brisket.

**ENRIQUE FOSTER "IQUE" Malbec (Argentina) \$8.00 \$31.00**  
 (Firm yet soft lush tannins with fresh red fruits and white pepper)  
 The Pit Master recommends this with the Smoked Beef Brisket.

**ROSENBLUM Syrah (California) \$9.00 \$35.00**  
 (Dark and rustic with Black Cherry and current aromas. Finishes with juicy layers of boysenberry, cassis, dark plum and a touch of anise)  
 We recommend this with our Top Sirloin.

**BY COASTAL Cabernet Sauvignon (California, 2012) \$9.00 \$35.00**  
 (Velvety blackberry, black currant and cherry flavors are layered with hints of bay leaf and earthiness and a touch of vanilla)  
 The Pit Master recommends this with all BBQ, but especially with the Ribeye.

**WILD HORSE Cabernet Sauvignon (Paso Robles) \$11.00 \$43.00**  
 (Bold, fruit forward wine with hints of blackberry, cocoa, clove, and smooth tannins)  
 Perfect with our Top Sirloin.

## ★ DRINKS ★

**SODAS 2.75**

**FROSTED LEMONADE 3.50**

**ICED TEA 2.00**

**SWEET TEA 2.00**

**COFFEE 2.00**

**HOT TEA 2.00**

**STRAWBERRY LEMONADE 2.50**  
 No Refills

## ★ BOTTLED ★ WATER

**PERRIER SPARKLING 3.25**

## ★ STUFF ★

**BOBBY-Q SHIRT 15.00**

**"SMOKIN" RACK SHIRT 15.00**

**BOBBY Q HAT 10.00**

**BBQ BEER BOTTLE REG/SPICY 7.95**

**BBQ JUG REG/SPICY 15.00**

**BOBBY Q HOT SAUCE 3.95**

**Gift Certificates For Any Amount**



LET US CATER YOUR NEXT PARTY, GET TOGETHER OR BUSINESS MEETING.

**BBQ by the Pound - It's affordable and hassle free!**