



GROUP DINING GUIDE

Welcome to Bob's Steak & Chop House

Simple elegance, prime steaks, chops and seafood served by a friendly and knowledgeable staff.
Bob's feels comfortable from the moment you walk in the door.



the
ULTIMATE
STEAKHOUSE
experience

RESERVATION ESSENTIALS	3
PRIVATE DINING ROOMS	4
FLOOR PLANS & DIMENSTIONS	5
GROUPS OF 15-18 GUESTS	6
GROUPS OF 19+ GUESTS	7
APPETIZERS & SALADS	8
ENTRÉE SELECTIONS	9
DESSERTS & FAMILY STYLE SIDES.....	10
CONTACT INFORMATION	11

RESERVATION ESSENTIALS

MENU SELECTIONS

As the host of your event, you will select from an array of special group menu selections featured on the following pages. **Your menu selections must be completed 2 weeks prior to your event & finalized 1 week prior to your event.**

All groups of 15-18 guests will need to select a limited menu option from page 5.

All groups of 19 guests or more will need to select a menu option from page 6.

All groups of 14 guests or less have the option of ordering from our full menu “a la carte” or preselecting one of the limited menu options for up to 18 guests on page 5.

WINE SELECTIONS

Our Certified Sommelier will be pleased to assist you in selecting the perfect wines for your private dining event. We recommend that your wine selections be received in advance.

Wine pairings are also available for your event with the price based on selection.

RESERVE A PRIVATE DINING ROOM

A completed credit card authorization form and signed Private Dining Policy Contract is required at the time of booking to reserve the space. The credit card on file will not be charged until the date of the reservation. However, if the reservation is cancelled less than (7) business days of the event date, a cancellation fee of the reserved room minimum will be charged to the credit card on file. We require that your final guest count is received no later than (3) business days before the event. All cancellations and guest count guarantees must be sent in email to: katy.dewinter@ominhotels.com

PRIVATE DINING ROOMS

BOB'S PRIVATE DINING ROOMS

We have an array of private dining rooms available. The Presidents Room & The Radio Room are each equipped with a 40-inch flat screen TV (Direct TV) HDMI connection only -\$100 rental fee. The Flag Room is equipped with a 65-inch flat screen TV (Direct TV) HDMI & USB connection -\$125 rental fee.

Should you require additional audio/visual equipment, please let us know at the time you make your reservation. Audio/visual requests are fulfilled by a third-party vendor, billed separately, and may not be available on short notice.

THE FLAG ROOM

Accommodates groups up to 36 guests at multiple round tables. Groups of 24 or less can be seated at one long table down the center of the room. Configurations depend on the size of your party and, if available, we will accommodate special requests.



Food and beverage minimum for The Flag Room - \$3,000

THE RADIO ROOM

Accommodates groups up to 20 guests at two long tables. Groups of 16 or less can be seated at one long table. Configuration depends on the size of your party and, if available, we will accommodate special requests.



Food and beverage minimum for The Radio Room - \$2,000

THE PRESIDENT'S ROOM

Accommodates groups up to 12 guests at one long table.

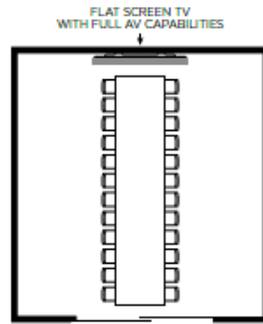


Food and beverage minimum for The Presidents Room - \$1,000

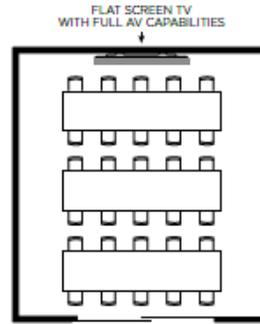
Prices do not include applicable sales taxes or a 22% service charge for your service staff. Prices are subject to change. Our patio may be available on a seasonal basis for receptions. Please inquire when making your reservation. Semiprivate, group dining options are available for 37-62 guests, please inquire to confirm availability.

THE FLAG ROOM

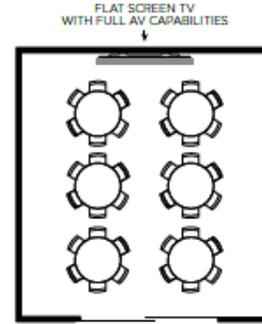
Room dimensions are 31' long X 14' wide



Long Table
Seats up to 24 guests



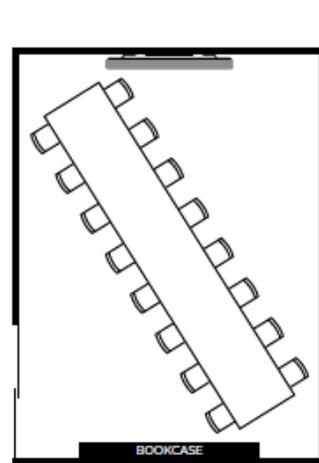
Long Tables
Seats up to 30 guests



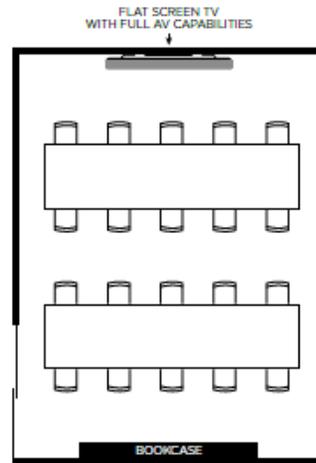
Round Tables
Seats up to 36 guests

THE RADIO ROOM

Room dimensions are 21' long X 16' wide



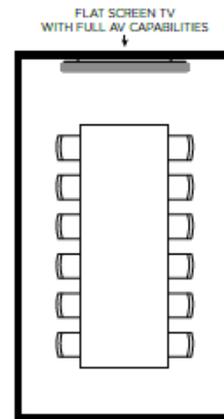
Long Table
Seats up to 16 guests



Long Tables
Seats up to 20 guests

THE PRESIDENTS ROOM

Room dimensions are 19' long X 11' wide



Long Table
Seats up to 12 guests

GROUPS OF 15-18 GUESTS

Option 1 - \$100 / person

Includes three courses
& 1 additional side of Bacon Macaroni & Cheese
Excludes any additional items ordered, tax & gratuity

FIRST COURSE

Choice of
Two Salad Selections

SECOND COURSE*

Choice of
Three Entrée Selections

Accompanied By
Bacon Macaroni & Cheese
Served "Family Style"

THIRD COURSE

One Dessert Selection

Option 2 - \$120 / person

Includes four courses
Excludes any additional items ordered, tax & gratuity

FIRST COURSE

One Appetizer Selection

SECOND COURSE

Choice of
Seafood Bisque
or *One Salad Selection*

THIRD COURSE*

Three Entrée Selections

FOURTH COURSE

One Dessert Selection

Option 3 - \$130 / person

Includes four courses
Excludes any additional items ordered, tax & gratuity

FIRST COURSE

Two Appetizer Selections

SECOND COURSE

Choice of
Seafood Bisque
or *One Salad Selection*

THIRD COURSE*

Four Entrée Selections

FOURTH COURSE

One Dessert Selection

Option 4 - \$155 / person

Includes four courses
Excludes any additional items ordered, tax & gratuity

FIRST COURSE

Two Appetizer Selections

SECOND COURSE

Choice of
Seafood Bisque
or *One Salad Selection*

THIRD COURSE*

9oz Prime Filet Mignon
& Broiled Lobster Tail

FOURTH COURSE

One Dessert Selection

***All entrées are served with Bob's signature glazed carrot and smashed potatoes. Please refer to the following pages for appetizer, salad and dessert options. Additional appetizers and family style side dishes may be added to these menus at an additional cost.** Parties of 14 or less may order off the regular menu (A la Carte) or choose one of the above pre-set menus in advance. Prices do not include applicable sales taxes or a 22% service charge for your service staff. Prices are subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness. Please direct allergy concerns to your server so that we may accommodate your dietary needs.

GROUPS OF 19+ GUESTS

Menu 1 - \$100/person

Includes three courses,
& 1 additional side of
Bacon Mac & Cheese
Excludes any additional items
ordered, tax & gratuity.

FIRST COURSE

Choice of
Two Salad Selections

SECOND COURSE*

9oz Prime Filet Mignon
Served with a glazed carrot &
smashed potatoes

Accompanied By
Bacon Macaroni & Cheese
Served "Family Style"

THIRD COURSE

One Dessert Selection

Menu 2 - \$120/person

Includes four courses
Excludes any additional items
ordered, tax & gratuity.

FIRST COURSE

One Appetizer Selection

SECOND COURSE

Choice of
Seafood Bisque
or *One Salad Selection*

THIRD COURSE*

9oz Prime Filet Mignon
& Broiled Shrimp
Served with a glazed carrot &
smashed potatoes

FOURTH COURSE

One Dessert Selection

Menu 3 - \$120/person

Includes four courses
Excludes any additional items
ordered, tax & gratuity.

FIRST COURSE

One Appetizer Selection

SECOND COURSE

Choice of
Seafood Bisque
or *One Salad Selection*

THIRD COURSE*

9oz Prime Filet Mignon
& Broiled Verlasso Salmon
ask about fresh catch
Served with a glazed carrot &
smashed potatoes

FOURTH COURSE

One Dessert Selection

Menu 4 - \$130/person

Includes four courses
Excludes any additional items
ordered, tax & gratuity.

FIRST COURSE

Two Appetizer Selections

SECOND COURSE

Choice of
Seafood Bisque
or *One Salad Selection*

THIRD COURSE*

9oz Prime Filet Mignon
& Maryland Style Crab Cake
Served with a glazed carrot &
smashed potatoes

FOURTH COURSE

One Dessert Selection

Menu 5 - \$155/person

Includes four courses
Excludes any additional items
ordered, tax & gratuity.

FIRST COURSE

Two Appetizer Selections

SECOND COURSE

Choice of
Seafood Bisque
or *One Salad Selection*

THIRD COURSE*

6oz Prime Filet Mignon With
Two Jumbo Shrimp &
Maryland Style Crab Cake
Served with a glazed carrot &
smashed potatoes

FOURTH COURSE

One Dessert Selection

Menu 6 - \$155/person

Includes four courses
Excludes any additional items
ordered, tax & gratuity.

FIRST COURSE

Two Appetizer Selections

SECOND COURSE

Choice of
Seafood Bisque
or *One Salad Selection*

THIRD COURSE*

9oz Prime Filet Mignon
& Broiled Lobster Tail
Served with a glazed carrot &
smashed potatoes

FOURTH COURSE

One Dessert Selection

*Each of these menu options, except for Menu 1, are served with both entrée items, "DUO style". All menus are served with Bob's signature glazed carrot & smashed potatoes. Please refer to the following pages for appetizer, salad and dessert options. Additional appetizers and family style side dishes may be added to these menus at an additional cost. In order to offer timely and uniform service, steaks and salmon for groups ordering set menus will be cooked to medium temperature. Prices do not include applicable sales taxes or a 22% service charge for your service staff. Prices are subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness. Please direct allergy concerns to your server so that we may accommodate your dietary needs.

STARTERS

APPETIZERS*

1 piece per person is included in pre-set menu price, additional pieces may be ordered. Pricing is listed below for each option.

JUMBO SHRIMP COCKTAIL

poached tiger shrimp | spicy cocktail sauce | horseradish | lemon
(\$8 per additional piece)

MINI MARYLAND STYLE CRAB CAKE

jumbo lump crab | horseradish-honey mustard sauce
(\$8 per additional piece)

TENDERLOIN TAILS

bleu cheese fondue
(\$8 per additional piece)

CARAMELIZED ONION TART (V)

corn coulis, red wine reduction
(\$6 per additional piece)

PARMESAN ARANCINI (V)

charred tomato sauce
(\$6 per additional piece)

TOMATO BRUSCETTE (V)

fresh tomato, onion, basil, olive oil, toasted crostini
(\$6 per additional piece)

SALADS

MIXED GREENS (V)

apples | spiced pecans | goat cheese
champagne vinaigrette

CAESAR SALAD

parmesan | romaine | croutons
Caesar dressing

THE WEDGE

bleu cheese crumbles | tomato | bacon
bleu cheese dressing

CHOPPED TOMATOES, ONIONS & FRESH MOZZARELLA (V)

vinaigrette dressing



*Appetizers are served family style. If a cocktail reception is booked, appetizers can be served reception style before dinner service. We DO NOT offer the option to host passed appetizers. Prices do not include applicable sales taxes or a 22% service charge for your service staff. Prices are subject to change.

Entrées Selections

These selections are available for groups of up to 18 guests. Larger groups (19+), select a menu from page 7.

STEAKS & CHOPS*

9 oz PRIME FILET MIGNON
DRY AGED PORK TOMAHAWK House Made Apple Sauce
ROASTED NASHVILLE HOT CHICKEN
ROASTED CHICKEN

SEAFOOD*

MARYLAND STYLE CRAB CAKES Honey Mustard Sauce
JUMBO SHRIMP SKEWERS Lemon Herb Butter
BROILED VERLASSO SALMON Maître d' Butter

PREMIER ENTRÉE SELECTIONS*

(Available for an additional \$10/person)

16 oz PRIME RIBEYE
14 oz PRIME NEW YORK STRIP
FRESH CATCH (Chef Selected)

VEGAN/VEGETARIAN (V)

VEGAN RISOTTO
With Seasonal Vegetables

*An advance guest count of the number of vegan guests is needed to offer this option



All entrees are served with a glazed carrot and smashed potatoes

DESSERTS & FAMILY STYLE SIDES

SIDE DISHES

(1 order serves four)

SAUTEED MUSHROOMS	13
CREAMED SPINACH	13
CREAMED CORN	13
GRILLED ASPARAGUS	13
FRESH BROCCOLINI	12
BACON MACARONI & CHEESE	14
LOBSTER MACARONI & CHEESE	20



DESSERTS*

CHOCOLATE CAKE

traditional cake with fudge frosting

KEY LIME PIE

nilla wafer crust | key lime custard filling topped with whipped cream

NEW YORK STYLE CHEESECAKE

seasonal fruit coulis

*Dessert Portions are smaller than pictured left, on pre-set menus. Only 1 dessert option will be offered for all guests on pre-set menus, we can not accommodate a request for dessert choice.

Prices do not include applicable sales taxes or a 22% service charge for your service staff. Prices are subject to change.

CONTACT



Thank you for your interest!
We look forward to hosting your event at Bob's Steak & Chop House. We're committed to making your event special, getting every detail right and delivering the absolute best for you and your guests.

Katy DeWinter
Private Events Coordinator
Bob's Steak & Chop House
250 Rep. John Lewis Way S
Nashville TN, 37203
Phone: (615) 761-3584
katy.dewinter@omnihotels.com

Bob's
Steak & Chop House