

Robbie's

STARTERS

CRUDITÉS & HUMMUS

crisp vegetables, jammy egg, house-made hummus & green goddess * 16

OAKS DIP

sharp cheddar cheese dip served with Fritos 16

AHI TUNA TARTARE

#1 ahi tuna, avocado, cucumber, herbs, and citrus * 24

BUTTERMILK BISCUITS BAKED TO ORDER

with good French butter and orange marmalade 13

SMOKED SALMON DIP

smoked in-house, with lemon & herbs, served with crackers * 18

JUMBO SHRIMP COCKTAIL

Gulf shrimp with horseradish cocktail and Florida mustard sauce 26

CRISPY OYSTERS

served with Flower Street vinaigrette and lemon 24

TODAY'S FEATURED SOUP rotating selection AQ

SIDES

FRENCH FRIES hand-cut in-house every day 8

ORZO SALAD roasted veggies, feta, herbs 9

JALAPEÑO COLESLAW savoy cabbage and cilantro 8

CREAMED CORN freshly shucked corn, jalapeño, lime 8

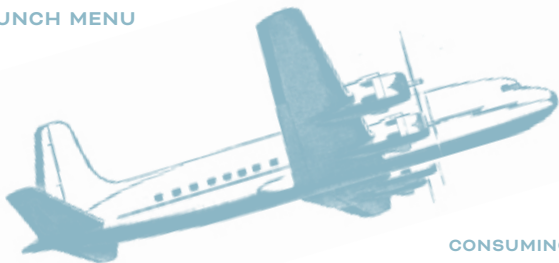
SAVOY SPINACH lemon zest, pine nuts, Reggiano 8

GRILLED BROCCOLI with green goddess and feta 8

BOBBIE'S AIRWAY GRILL

DALLAS, TEXAS

LUNCH MENU



SALADS

BIBBY tender bibb greens, fines herbes and Champagne vinaigrette (jumbo shrimp +12) 13

BOBBIE'S CAESAR little gems, house made croutons and Reggiano (crispy oysters +8) * 14

KALE WALDORF

red grapes, green apples, roasted walnuts, celery, chopped egg, sharp white cheddar 18

THE MOROCCAN

roasted chicken, dates, herbs, roasted carrots, pistachios and French feta 24

PRIME WEDGE

USDA Prime filet, baby iceberg, tomatoes, herbs, bacon and Pt. Reyes Blue * 29

SEARED TUNA NIÇOISE

#1 ahi tuna, new potatoes, green beans, Kalamata olives, egg, tomatoes and almonds * 32

SANDWICHES

SERVED A LA CARTE ON HOUSE BAKED BREAD

TURF CLUB shaved turkey, bacon, tomato, baby Swiss, mayo and Dijon on house baked pullman 18

CRISPY CHICKEN

baby swiss, honey mustard coleslaw, pickles and red onions 18

TUNA BURGER

seared rare #1 ahi tuna, avocado, pickled onions, and jalapeño coleslaw on a toasted bun (limited) * 21

THE OAKS BURGER

house ground chuck, aged cheddar, pickles, crisp iceberg, mayo and Oaks sauce * 19

ITALIAN DIP

shaved tri-tip, melted provolone, sautéed broccolini, giardinera spread, au jus * 24

MAINS

ROASTED CHICKEN

herbed chicken served over orzo salad, roasted squash, pine nuts and French feta 31

TUNA FRITES #1 ahi tuna, seared rare, over Aji verde sauce, with French fries * 32

BLACKENED ARCTIC CHAR grilled with Cajun spices, with tartar sauce, and jalapeño coleslaw 33

GRILLED REDFISH topped with Jumbo Lump crab, with lemon butter sauce and savoy spinach 43

GRILLED JUMBO SCALLOPS

wild caught and served over creamed corn, with bacon, salsa verde and oven dried tomatoes * 41

THE CRAB CAKE jumbo lump crab, served over lemon dill sauce with French fries 44

MISO SALMON sourced from Patagonia, filleted in-house daily, served with jalapeño coleslaw 36

POST OAK RIB-EYE

Vaquero spiced, USDA Prime, finished with compound butter, paired with grilled broccoli * 55

CENTER CUT FILET hand-cut USDA Prime, served over béarnaise sauce with french fries * 59

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
IF YOU HAVE FOOD ALLERGIES PLEASE NOTIFY US AS NOT ALL INGREDIENTS ARE LISTED.