

Robbie's

STARTERS

CRUDITÉS & HUMMUS

crisp vegetables, jammy egg, house-made hummus & green goddess 15

OAKS DIP

sharp cheddar cheese dip served with Fritos 14

AHI TUNA TARTARE

#1 ahi tuna, avocado, cucumber, herbs, and citrus 22

BUTTERMILK BISCUITS

BAKED TO ORDER

with good French butter and orange marmalade 13

JUMBO SHRIMP COCKTAIL

Gulf shrimp with horseradish cocktail 25

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

SEASONAL VEGETABLE rotating selection AQ

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) 13

KALE WALDORF

red grapes, green apples, roasted walnuts, celery, chopped egg, sharp white cheddar 16

THE MOROCCAN

rotisserie chicken, dates, herbs, roasted carrots, pistachios and French feta 23

PRIME WEDGE

USDA Prime filet, baby iceberg, tomatoes, herbs, bacon and Pt. Reyes Blue 28

SEARED TUNA NIÇOISE

#1 ahi tuna, new potatoes, green beans, Kalamata olives, egg, tomatoes and almonds 29

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 17

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 22

MAINS

ROTISSERIE CHICKEN

herbed chicken served over orzo salad, roasted squash, pine nuts and French feta 27

GRILLED JUMBO SCALLOPS

wild caught and served over creamed corn, with bacon, salsa verde and oven dried tomatoes 36

THE CRAB CAKE jumbo lump crab, served over lemon dill sauce with French fries 41

TUNA FRITES #1 ahi tuna, seared rare, over Aji verde sauce, with French fries 31

MISO SALMON sourced from Patagonia, filleted in-house daily, served with jalapeño coleslaw 34

RAINBOW TROUT ALMONDINE

topped with brown butter glaze & sliced almonds, paired with savoy spinach 29

POST OAK RIB-EYE

Vaquero spiced, USDA Prime, finished with compound butter, paired with our seasonal vegetable 49

CENTER CUT FILET hand-cut USDA Prime, served over béarnaise sauce with french fries 55

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.