

Robbie's

STARTERS

CRUDITÉS & HUMMUS

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

BIBBY SALAD

tender bibb greens, fines herbes and Champagne vinaigrette 13

OAKS DIP

sharp cheddar cheese dip served with Fritos 15

AHI TUNA TARTARE

#1 ahi tuna, avocado, cucumber, herbs, and citrus 23

BUTTERMILK BISCUITS

BAKED TO ORDER

with good French butter and orange marmalade 15

JUMBO SHRIMP COCKTAIL

Gulf shrimp with horseradish cocktail 26

CRISPY OYSTERS

served with Flower Street vinaigrette and lemon 25

TODAY'S FEATURED SOUP

rotating selection AQ

SIDES

FRENCH FRIES hand-cut in-house every day 9

ORZO SALAD roasted squash, peppers, pine nuts, feta 10

CREAMED CORN freshly shucked corn, jalapeño, lime 9

SAVOY SPINACH lemon zest, pine nuts, Reggiano 9

POTATO PURÉE buttermilk and chives 9

GRILLED BROCCOLI with green goddess and feta 9

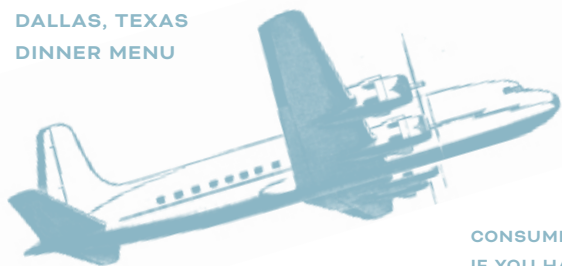
SEASONAL VEGETABLE rotating selection AQ

MAC & CHEESE il Bracco pasta, sharp cheddar, Gruyère 12

BOBBIE'S AIRWAY GRILL

DALLAS, TEXAS

DINNER MENU



SALADS

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

ICEBERG WEDGE iceberg, tomatoes, herbs, bacon and Pt. Reyes Blue (USDA Prime filet +12) 17

KALE WALDORF

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

THE MOROCCAN

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

SEARED TUNA NIÇOISE

#1 ahi tuna, new potatoes, green beans, Kalamata olives, egg, tomatoes and almonds 30

SANDWICHES

SERVED A LA CARTE ON HOUSE BAKED BREAD

CRISPY CHICKEN

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

TUNA BURGER

seared rare #1 ahi tuna, avocado, pickled onions, and jalapeño coleslaw on a toasted bun (limited) 22

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

ROTISSERIE CHICKEN

herbed chicken served over orzo salad, roasted squash, pine nuts and French feta 29

GRILLED JUMBO SCALLOPS

wild caught and served over creamed corn, with bacon, salsa verde and oven dried tomatoes 39

THE CRAB CAKE jumbo lump crab, served over lemon dill sauce with French fries 45

TUNA FRITES #1 ahi tuna, seared rare, over Aji verde sauce, with French fries 33

MISO SALMON filleted in-house daily, served with jalapeño coleslaw and potato purée 36

RAINBOW TROUT ALMONDINE

topped with brown butter glaze & sliced almonds, with savoy spinach and potato purée 32

MOM'S MEATLOAF with shiitake gravy, potato purée and savoy spinach (limited) 28

BARBECUE PORK CHOP

double cut & hardwood grilled Duroc pork, served with potato purée and creamed corn 38

POST OAK RIB-EYE

Vaquero spiced, USDA Prime, finished with compound butter, paired with potato purée 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.