Bobbie's

STARTERS

CRUDITÉS & HUMMUS
crisp vegetables, jammy egg, house made hummus & green goddess * 18

BIBBY SALAD
tender bibb greens, fines herbes and Champagne vinaigrette 14

OAKS DIP
sharp cheddar cheese dip served with Fritos 18

AHI TUNA TARTARE
#1 ahi tuna, avocado, cucumber, herbs, and citrus * 26

BUTTERMILK BISCUITS BAKED TO ORDER
with good French butter and orange marmalade 15

SMOKED SALMON DIP
smoked in-house, with lemon & herbs, served with crackers * 19

JUMBO SHRIMP COCKTAIL
Gulf shrimp with horseradish cocktail and Florida mustard sauce 27

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

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) * 16

ICEBERG WEDGE iceberg, tomatoes, herbs, bacon and Pt. Reyes Blue (USDA Prime filet +12 *) 18

KALE WALDORF
red grapes, green apples, walnuts, celery, egg, sharp white cheddar (add bacon, no charge) 20

THE MOROCCAN
roasted chicken, dates, herbs, roasted carrots, pistachios and French feta 26

SEARED TUNA NIÇOISE
#1 ahi tuna, new potatoes, green beans, Kalamata olives, egg, tomatoes and almonds * 35

SANDWICHES SERVED A LA CARTE ON HOUSE BAKED BREAD

CRISPY CHICKEN
baby swiss, honey mustard coleslaw, pickles and red onion 19

TUNA BURGER
seared rare #1 ahi tuna, avocado, pickled onions, and jalapeño coleslaw on a toasted bun (limited) * 23

THE OAKS BURGER
house ground chuck, aged cheddar, pickles, crisp iceberg, mayo and Oaks sauce * 20

ITALIAN DIP
shaved tri-tip, melted provolone, sautéed broccolini, giardiniera spread, au jus * 26

MAINS

ROASTED CHICKEN
herbed chicken served over orzo salad, roasted squash, pine nuts and French feta 32

TUNA FRITES #1 ahi tuna, seared rare, over Aji verde sauce, with French fries * 35

BLACKENED ARCTIC CHAR grilled with Cajun spices, tartar sauce, jalapeño slaw & potato purée 36

GRILLED REDFISH
topped with Jumbo Lump crab, with lemon beurre blanc, savoy spinach and potato purée 46

GRILLED JUMBO SCALLOPS
wild caught and served over creamed corn, with bacon, salsa verde and oven dried tomatoes * 46

THE CRAB CAKE jumbo lump crab, served over lemon dill sauce with French fries 47

MISO SALMON filleted in-house daily, served with jalapeño coleslaw and potato purée 38

MOM'S MEATLOAF with shiitake gravy, potato purée and savoy spinach (limited) 29

DUROC PORK CHOP
double cut & hardwood grilled, served over champagne mustard sauce with potato purée & spinach 39

POST OAK RIB-EYE
Vaquero spiced, USDA Prime, finished with compound butter, paired with potato purée * 62

CENTER CUT FILET hand-cut USDA Prime, served over béarnaise sauce with french fries * 65

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.