

Robbie's

STARTERS

CRUDITÉS & HUMMUS

crisp vegetables, jammy egg, house-made hummus & green goddess * 17

BIBBY SALAD

tender bibb greens, fines herbes and Champagne vinaigrette 14

OAKS DIP

sharp cheddar cheese dip served with Fritos 17

AHI TUNA TARTARE

#1 ahi tuna, avocado, cucumber, herbs, and citrus * 25

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

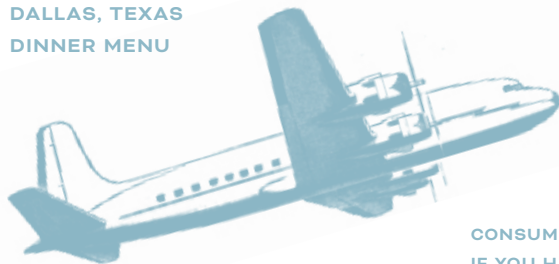
GRILLED BROCCOLI with green goddess and feta 9

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) * 15

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

KALE WALDORF

red grapes, green apples, roasted walnuts, celery, chopped egg, sharp white cheddar 19

THE MOROCCAN

roasted chicken, dates, herbs, roasted carrots, pistachios and French feta 25

SEARED TUNA NIÇOISE

#1 ahi tuna, new potatoes, green beans, Kalamata olives, egg, tomatoes and almonds * 34

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) * 22

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, giardinera spread, au jus * 25

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 * 34

BLACKENED ARTIC CHAR grilled with Cajun spices, tartar sauce, jalapeño slaw & potato purée 35

GRILLED REDFISH

topped with Jumbo Lump crab, with lemon butter sauce, savoy spinach and potato purée 45

GRILLED JUMBO SCALLOPS

wild caught and served over creamed corn, with bacon, salsa verde and oven dried tomatoes * 44

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

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 * 59

CENTER CUT FILET hand-cut USDA Prime, served over béarnaise sauce with french fries * 62

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.