



BOB'S STEAK & CHOP HOUSE

PRIVATE PARTIES & SPECIAL EVENTS

Creating a night to remember is rooted in our DNA. The Bob's Steak & Chop House dining experience is crafted from the finest ingredients, superb preparation techniques and exemplary service. Whether you are hosting a large business function, a small gathering of friends or anything in between, Bob's will customize your event to make it special. From the food and drinks, to the ambiance and timing, expect the absolute best for your guests.

A WORLD-CLASS EXPERIENCE

- ◇ *Personalized event planning*
- ◇ *Customized menus*
- ◇ *Complimentary valet parking*



LOCATED IN OMNI TUCSON NATIONAL RESORT

2727 W. Club Dr. • Tucson, AZ 85742 • 520-877-2377

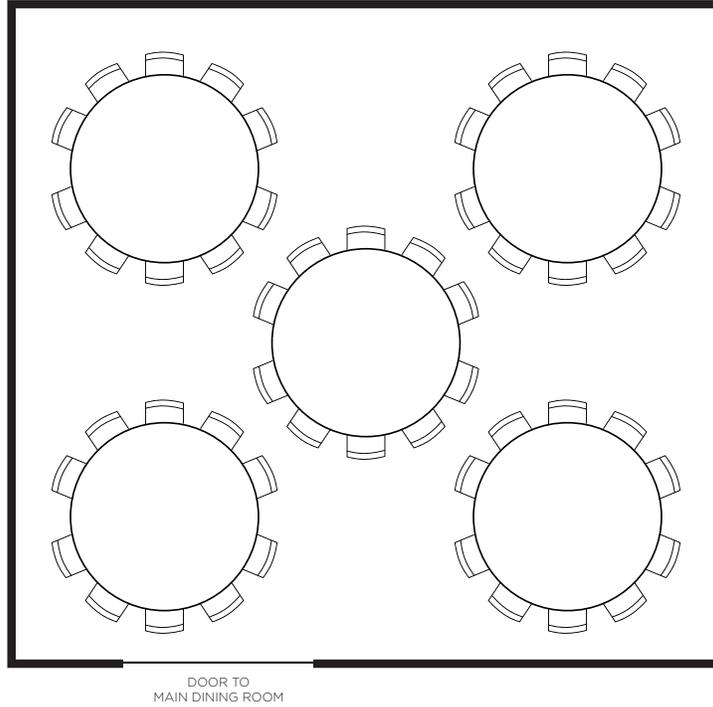
Tuesday - Thursday 5-9 p.m. • Friday - Saturday 5-10 p.m. • Closed Sunday & Monday

Bob's
Steak & Chop House

BOB'S STEAK & CHOP HOUSE

ROOM CONFIGURATION

Room dimensions are 29' long x 27' wide.



Round Tables
Seats up to 50 guests

MENU • PACKAGES

BOB'S ENHANCEMENTS & HORS D'OEUVRES

Add to any menu package for an additional charge

DISPLAYED APPETIZERS

Items can be tray-passed or displayed; based on 3 pieces per person

Shrimp Platter

Serves 15-\$300 Serves 30-\$500

Jumbo Shrimp Cocktail

Serves 15-\$300 Serves 30-\$500

Tomato & Mozzarella Crostini

Serves 15-\$175 Serves 30-\$300

Mini Crab Cakes

Serves 15-\$300 Serves 30-\$500

Artisanal Cheese Platter

Serves 25-\$175 Serves 50-\$300

Goat Cheese Brûlée

Serves 25-\$175 Serves 50-\$300

Prime Beef Tartare & Crostini

Serves 15-\$300 Serves 30-\$500

Coconut Lobster Skewer

Serves 15-\$300 Serves 30-\$500

Tenderloin Tails

Serves 15-\$300 Serves 30-\$500

Rosemary & Brown Sugar Bacon Skewer

Serves 25-\$175 Serves 50-\$300

SHAREABLE APPETIZERS

Priced per person; added to menu selection price

Crispy Calamari • **\$9 per person**

Onion Rings • **\$8 per person**

ENTRÉE ENHANCEMENTS

Lobster Tail • **\$39 per person**

Oscar-Style • **\$25 per person**

Twin Jumbo Shrimp Scampi • **\$17 per person**

BOB'S PREMIUM • \$96 PER PERSON

Includes Bob's famous pickles, signature hot bread, coffee, tea, soft drinks

24% service charge will be added to all private events.

SOUPS & SALADS

Choice of two

Tossed Salad

Caesar Salad

The Wedge

STEAKS & ENTRÉES

Served with Bob's Signature Glazed Carrot and Smashed Potatoes

Prime Filet Mignon 9 oz

Dry Aged Pork Tomahawk 16 oz
with House Made Applesauce

Broiled Verlasso Salmon
with Maitre d' Butter

DESSERTS

Chocolate Cake

Carrot Cake

MENU • PACKAGES

BOB'S EXCLUSIVE • \$120 PER PERSON

Includes Bob's famous pickles, signature hot bread, coffee, tea, soft drinks

24% service charge will be added to all private events.

Pricing changes based on selections.

SOUPS & SALADS

Choice of two

Tossed Salad

Caesar Salad

The Wedge

Lobster Bisque

SIDES

Choice of two • Served family style

Fresh Broccolini

Roasted Brussels Sprouts

Creamed Spinach

Creamed Corn

STEAKS & ENTRÉES

*Choice of three • Served with Bob's Signature Glazed Carrot
and Smashed Potatoes*

Prime Filet Mignon 9 oz
(upgrade to 12 oz for an additional \$6)

Prime New York Strip 14 oz

Prime Ribeye 14 oz

Dry Aged Pork Tomahawk 16 oz
with House Made Applesauce

Broiled Verlasso Salmon
with Maître d' Butter

Jumbo Shrimp Scampi
with Black Pepper Fettuccine

DESSERTS

Choice of two

Crème Brûlée

Chocolate Cake

Carrot Cake

MENU • PACKAGES

BOB'S PRIME • \$128 PER PERSON

Includes Bob's famous pickles, signature hot bread, coffee, tea, soft drinks

24% service charge will be added to all private events.

Pricing changes based on selections.

SOUPS & SALADS

Choice of three

Mixed Greens Salad

Caesar Salad

The Wedge

Lobster Bisque

SIDES

Choice of two • Served family style

Fresh Broccolini

Sautéed Mushrooms

Creamed Spinach

Creamed Corn

Roasted Brussels Sprouts

Grilled Asparagus

Macaroni & Cheese

STEAKS & ENTRÉES

Choice of five • Served with Bob's Signature Glazed Carrot and Smashed Potatoes

Prime Filet Mignon 9 oz or 12 oz

Prime New York Strip 14 oz

Rack of Lamb

Prime Ribeye 14 oz

Dry Aged Pork Tomahawk 16 oz
with House Made Applesauce

Broiled Verlasso Salmon
with Maitre d' Butter

Halibut
with Sweet Potato and Jalapeño Beurre Blanc

Chilean Sea Bass
with Calabacitas and Smokey Chile Sauce

Seared Duck Breast
with Luxardo Cherry Sauce

DESSERTS

Choice of two

Crème Brûlée

Chocolate Cake

Carrot Cake

Key Lime Pie