

# Robbie's

## STARTERS

### OAKS DIP

sharp cheddar cheese dip served with Fritos 12

### BUTTERMILK BISCUITS

served with Beurre de Baratte and orange marmalade 14

### CRUDITÉS

crisp vegetables, green goddess, garlic aioli, pistachios 19

### POACHED SHRIMP

chilled jumbo shrimp with horseradish cocktail 25

### CRISPY OYSTERS

served with Flower Street vinaigrette and lemon 24

### TEXAS RED CHILI

chopped cheddar, sour cream, avocado and cilantro 11

## SIDES 8

**FRENCH FRIES** hand-cut in-house every day

**CUCUMBER SALAD** sweet corn, dill, and radish

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

**ROASTED PEPPERS** chèvre cheese, olives, herbs

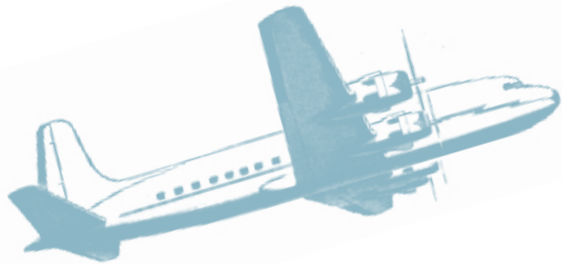
**SEASONAL VEGETABLE** rotating selections

**POTATO PURÉE** buttermilk and chives

### BOBBIE'S AIRWAY GRILL

5959 ROYAL LANE #515 | DALLAS, TEXAS

DINNER MENU



## SALADS & SANDWICHES

### BIBBY

tender bibb greens, fines herbes and Champagne vinaigrette 15

### ICEBERG WEDGE

baby iceberg, tomatoes, herbs, bacon and Pt. Reyes Blue 17

### BOBBIE'S CAESAR

little gems, crispy oysters, house made croutons and Reggiano 21

### THE MOROCCAN

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

### PEARL NIÇOISE

seared #1 ahi tuna, new potatoes, green beans, Kalamata olives, tomatoes and almonds 27

### TUNA BURGER

seared #1 ahi tuna, avocado, jalapeño coleslaw on a toasted bun 21

### THE OAKS BURGER

house ground chuck, aged cheddar, pickles, crisp iceberg and Oaks sauce 18

### ITALIAN BEEF

shaved tri-tip, melted provolone, sautéed broccolini, giardinera spread, au jus (limited) 24

## MAINS

### ROTISSERIE CHICKEN

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

### THE CRAB CAKE

jumbo lump crab, served over lemon dill sauce with French fries 44

### PACIFIC HALIBUT

seared over hardwood with potato purée and roasted peppers 41

### ARCTIC CHAR

pan roasted, paired with cucumber salad and potato purée 33

### PORK CHOP

double cut & hardwood grilled, served with potato purée and our seasonal vegetable 35

### POST OAK RIB-EYE

Vaquero spiced, USDA Prime, finished with compound butter paired with potato purée 49

### CENTER CUT FILET

hand-cut USDA Prime, served over béarnaise sauce with French fries 57

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.