

Robbie's

STARTERS

OAKS DIP

sharp cheddar cheese dip served with Fritos 13

BUTTERMILK BISCUITS BAKED TO ORDER

with good French butter and orange marmalade 15

CRUDITÉS & HUMMUS

crisp vegetables, with house-made hummus 14

AHI TUNA TARTARE

#1 ahi tuna, avocado, cucumber, herbs, citrus, little gem lettuce cups 21

JUMBO SHRIMP COCKTAIL

Gulf shrimp with horseradish cocktail 26

CRISPY OYSTERS

served with Flower Street vinaigrette and lemon 24

TEXAS RED CHILI

chopped cheddar, sour cream, avocado and cilantro 11

SIDES 9

FRENCH FRIES hand-cut in-house every day

ORZO SALAD roasted squash, peppers, pine nuts, feta

ROASTED PEPPERS chèvre cheese, olives, herbs

CREAMED CORN freshly shucked corn, jalapeño, lime

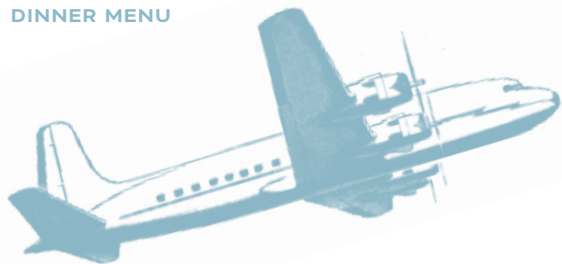
SAVOY SPINACH lemon zest, pine nuts, Reggiano

POTATO PURÉE buttermilk and chives

BOBBIE'S AIRWAY GRILL

5959 ROYAL LANE #515 | DALLAS, TEXAS

DINNER MENU



SALADS

BIBBY tender bibb greens, fines herbes and Champagne vinaigrette 12

BOBBIE'S CAESAR little gems, house made croutons and Reggiano (crispy oysters +8) 13

ICEBERG WEDGE

baby 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 23

SEARED TUNA NIÇOISE

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

SANDWICHES SERVED A LA CARTE ON HOUSE BAKED BREAD

TUNA BURGER

seared rare #1 ahi tuna, avocado, pickled onions, and jalapeño coleslaw on a toasted bun (limited) 21

THE OAKS BURGER

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

CHILI BURGER

Texas red chili, shredded sharp cheddar, diced white onion, pickles, French's mustard 20

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 27

GRILLED JUMBO SCALLOPS

wild caught and served over creamed corn, with bacon, salsa verde and tomatoes 36

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

MISO SALMON

sourced from Patagonia, filleted in-house daily, served with jalapeño coleslaw and potato purée 35

RAINBOW TROUT ALMONDINE

topped with brown butter glaze & sliced almonds, with savoy spinach and potato purée 29

BARBECUE PORK CHOP

double cut & hardwood grilled Duroc pork, served with potato purée and creamed corn 35

POST OAK RIB-EYE

Vaquero spiced, USDA Prime, finished with compound butter paired with potato purée 52

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.