

Robbie's

STARTERS

OAKS DIP

sharp cheddar cheese dip served with Fritos 14

BUTTERMILK BISCUITS

baked to order, with good French butter and orange marmalade 15

CRUDITÉS

crisp vegetables, green goddess, garlic aioli, pistachios 19

POACHED SHRIMP

chilled jumbo 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

CUCUMBER SALAD sweet corn, dill, and radish

ORZO SALAD roasted squash, peppers, pine nuts, feta

ROASTED PEPPERS chèvre cheese, olives, herbs

CREAMED CORN freshly shucked corn, jalapeño, lime

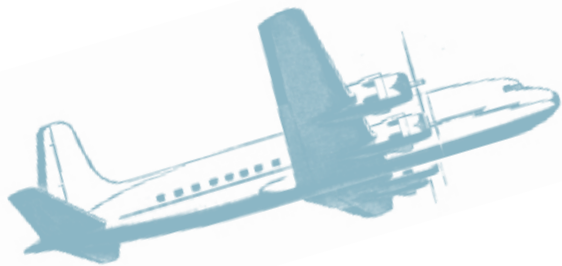
SEASONAL VEGETABLE rotating selections

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

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 45

PACIFIC HALIBUT

seared over hardwood, resting on romesco sauce, potato purée and seasonal vegetable 41

ARCTIC CHAR

pan roasted, paired with cucumber salad and potato purée 33

DUROC PORK CHOP

double cut & hardwood grilled, 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.