

Robbie's

STARTERS

OAKS DIP

sharp cheddar cheese dip served with Fritos 12

BUTTERMILK BISCUITS

baked to order, with good French butter and orange marmalade 13

CRUDITÉS

crisp vegetables, green goddess, garlic aioli, pistachios 17

POACHED SHRIMP

chilled jumbo shrimp with horseradish cocktail 25

CRISPY OYSTERS

served with Flower Street vinaigrette and lemon 22

TEXAS RED CHILI

chopped cheddar, sour cream, avocado and cilantro 10

SIDES 8

FRENCH FRIES hand-cut in-house every day

CUCUMBER SALAD sweet corn, dill, and radish

ORZO SALAD roasted veggies, feta, herbs

ROASTED PEPPERS chèvre cheese, olives, herbs

JALAPEÑO COLESLAW savoy cabbage and cilantro

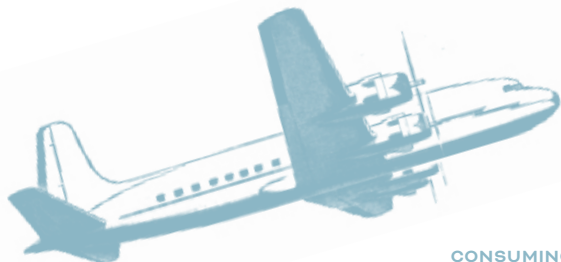
CREAMED CORN freshly shucked corn, jalapeño, lime

SEASONAL VEGETABLE rotating selections

BOBBIE'S AIRWAY GRILL

5959 ROYAL LANE #515 | DALLAS, TEXAS

LUNCH MENU



SALADS

BIBBY

tender bibb greens, fines herbes and Champagne vinaigrette 13

THE MOROCCAN

roisserie chicken, dates, herbs, roasted carrots, pistachios and French feta 22

BOBBIE'S CAESAR

little gems, crispy oysters, house made croutons and Reggiano 19

PRIME WEDGE

USDA Prime filet, baby iceberg, tomatoes, herbs, bacon and Pt. Reyes Blue 27

PEARL NIÇOISE

seared #1 ahi tuna, new potatoes, green beans, Kalamata olives, tomatoes and almonds 26

SANDWICHES SERVED A LA CARTE ON HOUSE BAKED BREAD

THE TURF CLUB

shaved turkey, bacon, tomato, baby Swiss, on house baked pullman 18

TUNA BURGER

seared #1 ahi tuna, avocado, jalapeño coleslaw on a toasted bun 20

THE OAKS BURGER

house ground chuck, aged cheddar, pickles, crisp iceberg and Oaks sauce 17

ITALIAN BEEF

shaved tri-tip, melted provolone, sautéed broccolini, giardinera spread, au jus (limited) 22

MAINS

ROTISSERIE CHICKEN

herbed chicken served over orzo salad, roasted squash, pine nuts and French feta 25

GRILLED JUMBO SCALLOPS

wild caught and served over creamed corn, with bacon, salsa verde and tomatoes 34

THE CRAB CAKE

jumbo lump crab, served over lemon dill sauce with French fries 39

PACIFIC HALIBUT

seared over hardwood, resting on romesco sauce, with coleslaw 37

ARCTIC CHAR

pan roasted and paired with cucumber salad 31

CENTER CUT FILET

hand-cut USDA Prime, served over béarnaise sauce with French fries 55

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.