

# 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 & HUMMUS

crisp vegetables, with house-made hummus 14

### HALIBUT TARTARE

Pacific halibut, radish, cucumber, herbs, citrus, little gem lettuce cups 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

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

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

**CREAMED CORN** freshly shucked corn, jalapeño, lime

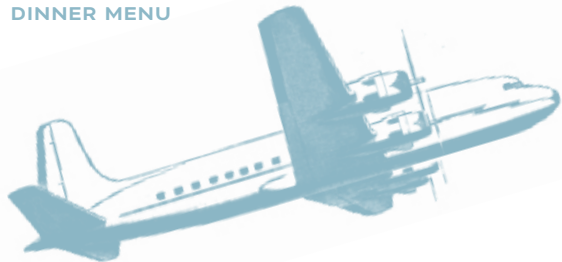
**GREEN BEANS** green olives, pine nuts, reggiano

**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 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, golden beets, chopped egg 19

### 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

### 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, jalapeño coleslaw on a toasted bun 21

### THE OAKS BURGER

house ground chuck, aged cheddar, pickles, crisp iceberg 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 (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 jalapeño coleslaw 41

### RAINBOW TROUT ALMONDINE

topped with brown butter glaze & sliced almonds, with green beans 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.