

# Robbie's

## STARTERS

### CRUDITÉS & HUMMUS

crisp vegetables, with house-made hummus 14

### BIBBY SALAD

tender bibb greens, fines herbes and Champagne vinaigrette 12

### OAKS DIP

sharp cheddar cheese dip served with Fritos 13

### AHI TUNA TARTARE

#1 ahi tuna, avocado, cucumber, herbs, and citrus 21

### BUTTERMILK BISCUITS BAKED TO ORDER

with good French butter and orange marmalade 15

### 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 12

## 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

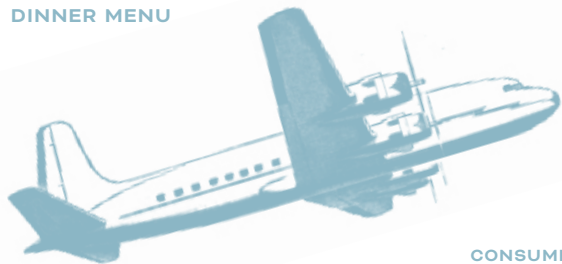
**SAVOY SPINACH** lemon zest, pine nuts, Reggiano

**POTATO PURÉE** buttermilk and chives

### BOBBIE'S AIRWAY GRILL

5959 ROYAL LANE #515 | DALLAS, TEXAS

### DINNER MENU



## SALADS

**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

### CRISPY CHICKEN

baby swiss, honey mustard coleslaw, pickles and red onion 18

### 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

### 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 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

**MOM'S MEATLOAF** with shiitake gravy, potato purée and savoy spinach (limited) 26

### 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 seasonal veg 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.