

Robbie's

STARTERS

CRUDITÉS & HUMMUS

crisp vegetables, with house-made hummus 13

OAKS DIP

sharp cheddar cheese dip served with Fritos 12

AHI TUNA TARTARE

#1 ahi tuna, avocado, cucumber, herbs, and citrus 19

BUTTERMILK BISCUITS BAKED TO ORDER

with good French butter and orange marmalade 13

JUMBO SHRIMP COCKTAIL

Gulf 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 11

SIDES 8

FRENCH FRIES hand-cut in-house every day

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

SAVOY SPINACH lemon zest, pine nuts, Reggiano

BOBBIE'S AIRWAY GRILL

5959 ROYAL LANE #515 | DALLAS, TEXAS

LUNCH MENU



SALADS

BIBBY tender bibb greens, fines herbes and Champagne vinaigrette (jumbo shrimp +10) 12

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 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

SEARED TUNA NIÇOISE

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

SANDWICHES SERVED A LA CARTE ON HOUSE BAKED BREAD

TURF CLUB shaved turkey, bacon, tomato, baby Swiss, mayo and Dijon on house baked pullman 18

CRISPY CHICKEN

baby swiss, honey mustard coleslaw, pickles and red onions 17

TUNA BURGER

seared rare #1 ahi tuna, avocado, pickled onions, and jalapeño coleslaw on a toasted bun (limited) 20

THE OAKS BURGER

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

ITALIAN DIP

shaved tri-tip, melted provolone, sautéed broccolini, giardinera spread, au jus 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

MISO SALMON sourced from Patagonia, filleted in-house daily, served with jalapeño coleslaw 33

RAINBOW TROUT ALMONDINE

topped with brown butter glaze & sliced almonds, paired with savoy spinach 27

POST OAK RIB-EYE

Vaquero spiced, USDA Prime, finished with compound butter paired with roasted peppers 49

CENTER CUT FILET hand-cut USDA Prime, served over béarnaise sauce with seasonal veg 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.