

# 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

### TODAY'S FEATURED SOUP

rotating selection AQ

## 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

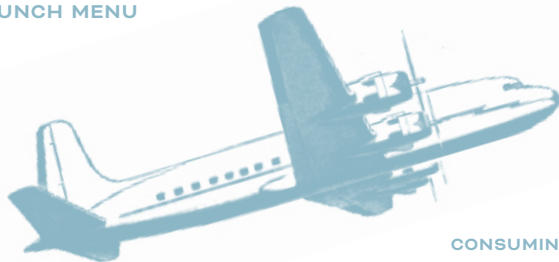
**SAVOY SPINACH** lemon zest, pine nuts, Reggiano

**SEASONAL VEGETABLE** rotating selection

### 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 28

### 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

**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) 21

### THE OAKS BURGER

house ground chuck, aged cheddar, pickles, crisp iceberg, mayo and Oaks sauce 19

### 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

**TUNA FRITES** #1 ahi tuna, seared rare, over Aji verde sauce, with French fries 29

**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.