



**THE OFFICE**  
EAT • DRINK • LOUNGE

## TO START + SHARE

---

### Ice Shrimp Sliders <sup>(DF)</sup>

ice shrimp, herb aioli, brioche bun, cress — 19

### Hickory-Smoked Chicken Wings <sup>(DF)</sup>

salt and pepper, buttermilk ranch, hickory wood smoke — 17

### Apple Brie Bacon Quesadilla

brie, Granny Smith apple, onion, bacon, maple mustard reduction — 16

### Crispy Yuzu Calamari <sup>(DF)</sup>

yuzu kosho, soy, komezu, green chile — 18

### Chickpea Falafels <sup>(V)</sup>

tahini sauce, house-made pickles — 14

### Warm Smoked Cheddar Bruschetta <sup>(V)</sup>

smoked cheddar, tomato, basil, balsamic, toasted crostini — 18

### Cowboy Bison Sushi Roll <sup>(DF)</sup>

bison tenderloin, unagi sauce, asparagus, tempura, Sriracha mayo — 19

### Mussels + Clams Al Barolo <sup>(DF)</sup>

blue mussels, clams, white wine, Kalamata olives, peppers, red onions, focaccia toast — 16

## MAINS

---

### 12-Hour Braised Lamb Shank

mash, cauliflower ragoût — 38

### Roasted Pork Tenderloin <sup>(GF)</sup>

cherry jus, rosemary polenta fries — 24

### Seafood Kettle <sup>(GF)</sup>

mussels, clams, shrimp, scallops, Pinot Grigio, pesto cream, wild mushrooms, baby potatoes — 28

### Citrus-Crusted Arctic Char <sup>(DF)</sup>

Moroccan couscous, chermoula — 32

### Pan-Seared Chicken <sup>(GF)</sup>

wild mushroom cream, herb-roasted baby potatoes — 24

### New York Peppercorn Steak 10oz

#### Bob's Cut 14oz <sup>(GF)</sup>

grilled NY steak, green peppercorn sauce, herb-roasted baby potatoes, steamed broccolini — 10oz 46 | 14oz 52

### Bacon Wrapped Beef Tenderloin + Chasseur Sauce 6oz

#### Bob's Cut 10oz

seared tenderloin, bacon, chasseur, mashed potatoes, grilled asparagus — 6oz 42 | 10oz 58

## DESSERTS

---

### Sticky Toffee Pudding

vanilla ice cream, pecan, caramel popcorn, whiskey caramel sauce — 9

### Dark Chocolate Fudge Brownie

Callebaut chocolate, strawberry, blackberry, raspberry compote — 8

<sup>(V)</sup> Vegetarian

<sup>(V)</sup> Dish can be made vegan-friendly upon request

<sup>(DF)</sup> Dairy-free

<sup>(GF)</sup> Gluten-friendly : \*Food items may come in contact with non-gluten-free ingredients

An 18% gratuity will be applied to tables of 8 or more guests. Please notify your server of any allergies.

## BOWLS + SALADS

---

### Harvest Salad <sup>(V)</sup> <sup>(GF)</sup>

baby lettuce, orange vinaigrette, pumpkin seed, pickled fennel, orange supreme, dried cranberries, goat's cheese — large 14 | small 8  
add chicken - 8 | add salmon - 18

### Caesar Salad

romaine lettuce, focaccia croutons, garlic dressing, crispy capers, Parmesan — large 16 | small 9  
add chicken - 8 | add salmon - 18

### Smoked Chicken Cobb <sup>(GF)</sup>

pulled chicken, avocado, Gorgonzola, bacon, egg, tomatoes, Dijon dressing — 22

### Whole Bowl <sup>(V)</sup> <sup>(GF)</sup>

gold and red beets, quinoa, arugula, toasted pecans, pears, feta — 18

### Ahi Tuna Poke Bowl <sup>(GF)</sup> <sup>(V)</sup>

tuna, soy, ginger, avocado, cucumber, edamame, mango, sesame, Calrose rice — 24

### Spicy Thai Chicken Bowl <sup>(GF)</sup> <sup>(DF)</sup> <sup>(V)</sup>

Thai chicken, jasmine rice, tomatoes, mango, pickled carrot, baby lettuce, lime peanut sauce, sweet chili dressing — 24

### Crispy Tofu Gochujang Bowl <sup>(DF)</sup> <sup>(V)</sup>

extra firm tofu, jasmine rice, baby cucumber, mango, avocado, edamame, spicy Korean pepper dressing — 19

## BOB'S CLASSICS

---

### Braised Beef Rib Pappardelle

slow-braised beef, cream, truffle, Parmesan, focaccia toast — 26

### Linguine Meatballs

house-made meatballs, tomato sauce, linguine, focaccia toast — 24

### The Office Burger

ground NY strip loin, potato bun, lettuce, tomato jam, garlic aioli, cheddar cheese, house-cut fries — 22

### Steak Frites <sup>(DF)</sup>

6oz Scotch fillet steak, house-cut fries, red wine jus — 32

### Four Cheese Gnocchi <sup>(V)</sup>

four cheese cream sauce, toasted walnuts, arugula — 29

### The Office Club

seven-grain bread, grilled chicken breast, bacon, lettuce, tomato, fried egg, pesto mayonnaise, house-cut fries — 19

### New York Cheesecake

strawberry compote — 9

### Rum Carrot Cake

classic cream cheese frosting — 7

### Crème Brûlée

custard, caramelized sugar — 8