



APPETIZERS

Our Famous Colossal Onion Ring Loaf

Small Loaf **5.99** Large Loaf **6.99**

Zuper Zucchini Loaf 7.99

Lightly floured, deep fried thin slices of zucchini with a side of our homemade horseradish or bistro sauce.

Bobby's Trio Loaf 7.99

Onion, Zucchini & Mushroom with a side of homemade horseradish or bistro sauce.

Mozzarella Sticks 7.99

Served with a side of marinara sauce.

Chicken Wings 12.99

Golden fried, buffalo or barbecued, sesame.

Shrimp 8.99

Barbecued or grilled shrimp.

Coconut Shrimp 12.99

Homemade with sweet coconut and fried to perfection.

Spinach and Artichoke Dip 9.99

Served with tortilla chips, salsa and sour cream.

Chicken Fingers 9.99

Fried or buffalo style.

Potato Skins 8.99

Made to order with melted cheddar cheese and real bacon.

Cheese Nachos 9.99

Fresh fried tortilla chips, melted Cheddar, lettuce, tomato, black olives & jalapeño peppers.

Add Chicken **3.00** Add Pulled Pork **4.00** Add Prime Rib **5.00**

SOUP & SALADS

Homemade French Onion Soup 4.99

Traditional homemade onion soup, topped with melted mozzarella & Swiss cheese.

Homemade Baked Potato Soup 4.99

Creamy potato soup topped with shredded cheddar cheese and bacon.

Tossed Salad 3.99

House Salad or Caesar Salad 6.99

with grilled chicken **11.99** with grilled steak **12.99**

with grilled shrimp **12.99** with chicken fingers, fried or buffalo style **11.99**

Choice of Salad Dressing:

French • Bleu Cheese • Thousand Island • Creamy Italian Lite Ranch
Honey Mustard • Oil & Vinegar • Caesar

TACOS

Served on warm flour tortillas with shredded lettuce, diced tomato, melted cheddar, and our own tangy Bistro Sauce

Chicken – Grilled, Fried, or Blackened **10.99**

Mahi – Grilled, Fried, or Blackened **13.99**

Prime Rib – Slow Roasted and Thinly Shaved **13.99**

FAMOUS RIBS & COMBOS

For the award winning taste that has made us the only place for barbecue since 1978, Bobby Rubino's offers the most tender baby back ribs and meaty St. Louis ribs; plump, juicy chicken and succulent barbecued shrimp, all basted in our signature fat free barbecue sauce, or try our Sweet Bourbon barbecue sauce.

Our Original Lean & Tender Baby Back Ribs

Dinner Portion **19.99** Original Portion **22.99** Steel City Portion **25.99**

Barbecued Chicken & Ribs 19.99

A delightful combination of our Baby Back Ribs and One-Quarter Chicken.

Barbecued Shrimp & Ribs 21.99

A special treat of our baby Back Ribs and a skewer of mouthwatering shrimp.

Barbecued Shrimp & Chicken 19.99

One-quarter chicken and a skewer of mouthwatering shrimp.

Barbecued Chicken, Shrimp & Ribs 22.99

Perfect when you can't decide, a sampling of plump chicken, a skewer of mouthwatering shrimp and our Baby Back Ribs.

BBQ Beef Ribs 23.99

**All white meat chicken & St. Louis Style Ribs are 1.00 additional each
Sharing Charge 5.00*

CHICKEN

Barbecue Chicken 13.99

Half chicken grilled in our signature sauce.
**All white meat 1.00 additional*

Chicken Cordon Bleu 13.99

Breaded chicken breast, topped with imported ham and Swiss, smothered in homemade mushroom gravy.

Chicken Parmigiana 13.99

Breaded chicken breast, topped with mozzarella cheese and our homemade marinara sauce.

Grilled Chicken with Sautéed Mushrooms 13.99

Chicken Breast, smothered in seasoned mushrooms.

Santa Fe Chicken 13.99

Grilled chicken breast with melted Cheddar cheese topped with diced tomatoes and scallions.

SEAFOOD

Rainbow Trout 17.99

Butterflied, lightly dusted in flour and deep fried or lightly seasoned and broiled.

Mahi-Mahi 18.99

Broiled to order and perfectly seasoned with lemon-pepper, garlic and butter.

Tilapia 16.99

Lightly seasoned and broiled, or dusted in flour and deep fried.

Shrimp, Barbecued or Grilled 17.99

Marinated and skewered between moist pineapple chunks, grilled in our signature barbecue sauce or lightly seasoned and grilled.

Shrimp with Crab Meat Stuffing 18.99

Butterflied and topped with our crab cake filling carefully broiled in garlic butter.

BEEF

Prime Rib 26.99

Prime Rib of beef, slow roasted, served with our special au jus and freshly made horseradish sauce, (subject to availability).

New York Strip Steak 21.99

12 oz. Loin Strip Steak trimmed to perfection, Grilled to your specification.

Filet Mignon 21.99

8 oz. of our most tender cut.

Rib Eye Steak 21.99

12 oz. Rib Eye cut, aged and trimmed to perfection, Grilled to your specification.

Steak Tid-Bits 18.99

9 oz. tender morsels of Sirloin seasoned and grilled to perfection.

Top Sirloin 19.99

10 oz. Tenderloin, Grilled to your specification.

SANDWICHES & BURGERS

Grilled Chicken Breast Sandwich 9.99

Topped with any of the following: Lettuce, Tomato, Signature BBQ Sauce, Sweet Bourbon BBQ Sauce, Crispy Bacon, American Cheese, Swiss Cheese or Sautéed Mushrooms.

Bobby Burger 10.99

1/2 lb. charbroiled to your specifications, topped with any of the following: Lettuce, Tomato, Signature BBQ sauce, Sweet Bourbon BBQ Sauce, Crispy Bacon, American Cheese, Swiss Cheese or Sautéed Mushrooms.

Veggie Burger 10.99

Barbecued Beef 12.99

Slow roasted shaved rib eye, grilled with Bobby's Signature Sauce.

BBQ Pulled Pork 10.99

No bones about it, these tender, slow cooked BBQ sandwiches are old favorites.

Our Famous French Dip 12.99

Thinly sliced from our own slow roasted Prime Rib of beef and piled high with au jus on the side.

B.O.S.S. "Bobby's Own Steak Sandwich" 12.99

Rib Eye Steak topped with sautéed onions, on a toasted garlic hoagie roll.

SIDES

4.99

Croc of Mac and Cheese

2.99

Steamed Broccoli

Sweet Potato Fries

1.99

Baked Potato

Sweet Potato

French Fries

Wild Rice

Mixed Vegetables

Cole Slaw

Baked Beans

Corn on the Cob

WHITE WINES

Chardonnay, Chateau Ste Michelle, Wash. gls btl
8.00 / 32.00

A pleasurable, food-friendly Chardonnay. It is crafted in a fresh, soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances.

Chardonnay, Sebastiani, Sonoma, Ca. 8.00 / 32.00

Flavors of crisp pink lady apple, pear, tropical fruit notes and finishes with round notes of toasted brioche with butter from the barrel fermentation.

Rose, Rose All Day, France 8.00 / 32.00

This Grenache rose has an elegant aromatic nose of red fruits and is crisp and fresh on the palate with a deliciously long, fruity finish.

Riesling, J. Lohr, Monterey, Ca. 8.00 / 32.00

Pale straw in color, offering aromas of paperwhites, daffodil, lemongrass, pear, ripe apple, and lychee.

Prosecco, Maschio, Italy 8.00 (split)

Sparkling wine that is light straw yellow in color with a lively froth. Features a bouquet of white beach and orange blossoms, fruit forward with peach and almond flavors.

Sauvignon Blanc, Santa Rita 120, Chile 7.00 / 28.00

Nuances of citrus blossoms, white peach and pear are rounded out by a zesty acidity, smooth texture and lush herbaceous notes.

Pinot Grigio, Caposaldo, Italy 7.00 / 28.00

Delicate white fruit aromas offset by notes of acacia blossoms and almonds with a crisp texture, bright acidity and fresh finish.

RED WINES

Cabernet Sauvignon, Coastal Ridge, Ca. gls btl
8.00 / 32.00

Dark berries and currants create a smooth, elegant style of Cabernet with a silky finish.

Merlot, Castle Rock, Central Coast, Ca. 7.00 / 28.00

Fruity aromas of boysenberry and cherry with notes of cocoa and vanilla.

Pinot Noir, Castle Rock, Central Coast, Ca. 7.00 / 28.00

Blackcurrant and raspberry join with fragrant notes of nutmeg and lavender.

Beaujolais Villages, Louis Jadot, France 8.00 / 32.00

Bright and fresh with ripe supple crushed strawberry flavors underscored by zesty aromas of peppercorn gentle tannins and a clean acidic finish.

Malbec, Portillo, Argentina 8.00 / 32.00

Rich, velvety with hints of black spice dark berries and violets.

HOUSE WINES

Chardonnay • Pinot Grigio • Merlot
Cabernet Sauvignon • White Zinfandel

Glass 6.00 / Half-carafe 15.00 / Carafe 21.00

FROZEN DRINKS

7.00
6.00 (non-alcoholic)

Razz-Ma-Tazz

A fruity combination of peach schnapps and raspberry flavors make this one of Bobby's favorites

Cocoa Banana

Chocolate and banana flavors combine for a tropical rum inspired frozen delight

Pink-n-Peachy

Sweet strawberries and peach schnapps make a refreshing combination for those hot days

Mind Over Melon

Made with Midori and fresh Florida orange juice, this frozen treat tastes like a sweet Honeydew

Mellow Yellow

Relax and enjoy our special blend of Creme de Banana, ice milk and Midori

Top Notch Butterscotch

Rich and creamy, you'd think you went to Butterscotch heaven. Great before or after dinner

**Served in a tropical long stem glass with whipped cream and sprinkles*

SPECIALTY COFFEE DRINKS

7.00

Nutty Banana

Freshly brew hot coffee blended with Frangelico and banana liqueur

The Big Apple

Only a New Yorker could remember this sensational favorite combining Sambuca Romana and Kahlua

Siesta Time

Sit back and enjoy this rich and flavorful Kahlua coffee drink, blended with a touch of Brandy

Cloverleaf Coffee

Irish coffee with a lucky twist. Hot, fresh brewed coffee and Bushmill's Irish whiskey

Butter Cream

Bailey's Irish Cream and Butterscotch Schnapps make this sweet treat too good to resist

Bobby's Dream

You too will be dreaming for more. A special blend of fresh cream, Amaretto, Baileys Irish Cream and Hershey's Chocolate Syrup

**Served in a tropical long stem glass with whipped cream.*

DESSERTS

Chocolate Fudgy Wudgy Cake 5.00

Layers of moist chocolate cake filled and topped with creamy fudge icing.

NY Style Cheesecake 5.00

Creamy cheesecake with sour cream topping and graham cracker crust. Served with your choice of strawberry topping, whipped cream or both.

Ice Cream 5.00

The creamiest you've tasted.

Florida Key Lime Pie 5.00

Sweet and crunchy graham cracker crust with creamy and tangy key lime filling.

Warm Brownie Sundae 7.00

Fresh brownies, vanilla bean ice cream and plenty of chocolate syrup all topped with whipped cream.

Strawberry Short Cake 7.00

Chunks of moist vanilla cake mixed sweet strawberries and lots of whipped cream.

**Bobby
Rubino's**
PLACE FOR RIBS®

Pompano, FL • 2501 North Federal Highway
954.781.7550

WE CATER ALL OCCASIONS
For more information call 954.462.3030

Please drink responsibly.

DRINK RESPONSIBLY

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.