

APPETIZERS

Our Famous Colossal Onion Ring Loaf
Small Loaf **6.99** Large Loaf **7.99**

Zuper Zucchini Loaf 8.99

Lightly Floured, Deep Fried Thin Slices of Zucchini with a Side of Our Homemade Horseradish or Bistro Sauce

Bobby's Trio Loaf 8.99

Onion, Zucchini & Mushroom with a Side of Homemade Horseradish or Bistro Sauce

Mozzarella Sticks 8.99

Served with a Side of Marinara Sauce

Chicken Wings 12.99

Golden Fried, Buffalo, Sesame, or Barbecued

NEW Fried Mushrooms 6.99

Lightly Battered and Fresh-Fried to Perfection, Served with Bistro Sauce

NEW Bobby Fries 5.99

Our Signature Crinkle Cut Fries with Melted Cheese, Topped with Bacon Bits. Add Pulled Pork **+4.00**

Shrimp Skewer 8.99

Barbecued, Grilled or Fried

Coconut Shrimp 12.99

Handmade with Sweet Coconut and Fried to Perfection

Spinach and Artichoke Dip 9.99

Served with Our Home-Made Warm Tortilla Chips

Crock of Macaroni and Cheese 4.99

Our Very Own Recipe with Nacho Cheese, Served in a Shareable Crock

NEW Pulled Mac N Cheese 8.99

A Crock of Our Mac N Cheese Perfectly Balanced and Combined with Our Signature Pulled Pork

Chicken Fingers 9.99

Golden Fried, Buffalo, Barbecued or Sesame Style

NEW Chips & Salsa 4.99

Homemade Crispy and Warm Tortilla Chips and Dipping Salsa. Add Melted Queso Cheese to Chips **+1.00**

Bobby's Signature Potato Skins 8.99

Made to Order with Melted Cheddar Cheese and Real Bacon

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 Tossed Caesar Salad 4.99

House Salad or House Caesar 7.99

with Grilled Chicken **11.99** with Grilled Steak **12.99**

with Grilled Shrimp **12.99** with Mahi (Grilled or Blackened) **12.99**

with Chicken Fingers (Fried or Buffalo Style) **11.99**

NEW with a Scoop of Homemade Chicken Salad **12.99**

Choice of Salad Dressing:

French | Bleu Cheese | Thousand Island | Creamy Italian | Ranch
Honey Mustard | Oil & Vinegar | Caesar | Asian Sesame | Balsamic

TACOS

Served on Warm Flour Tortillas with Shredded Lettuce, Diced Tomato, Melted Cheddar, Our Own Tangy Bistro Sauce, and Our Homemade Tortilla Chips

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

NEW Pulled Pork Slow Cooked with Tangy BBQ Sauce **11.99**

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

Prime Rib Slow Roasted and Thinly Sliced **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, Bobby's Beef Ribs and Meaty St. Louis Ribs; Plump, Juicy Chicken and Succulent Barbecued Shrimp, All Basted in Our Signature Gluten Free Barbecue Sauce, or Try Our Sweet Bourbon Barbecue Sauce.

Our Original Lean & Tender Baby Back Ribs

Dinner Portion **19.99** Original Portion **23.99** Steel City Portion **27.99**

Barbecued Chicken & Ribs 19.99

A Delightful Combination of Our Baby Back Ribs and One-Quarter Chicken

Barbecued Shrimp & Ribs 22.99

A Special Treat of Our Baby Back Ribs and a Skewer of Mouthwatering Shrimp

Barbecued Shrimp & Chicken 20.99

One-Quarter Chicken and a Skewer of Mouthwatering Shrimp.

Barbecued Chicken, Shrimp & Ribs 23.99

The Triple is Perfect When You Can't Decide, a Sampling of Plump Chicken, A Skewer of Mouthwatering Shrimp and Our Baby Back Ribs

**All White Meat Chicken & St. Louis Style Ribs Are +2.00 Additional Each*

BBQ Beef Ribs 24.99

Bobby's Famous One of A Kind Rack of Beef Ribs

Entrées Marked with # Come with 2 Sides.
Sandwiches, Burgers & Tacos Come with 1 Side.
Sharing Charge **5.00**



CHICKEN

Barbecue Chicken 13.99

Half Chicken Grilled in Our Signature Sauce
**All White Meat 2.00 Additional*

Chicken Cordon Bleu 15.99

Breaded Chicken Breast, Topped with Imported Ham and Swiss, Smothered in Homemade Mushroom Gravy

Chicken Parmigiana 14.99

Breaded Chicken Breast, Topped with Mozzarella Cheese and Our Homemade Marinara Sauce

Grilled Chicken with Sautéed Mushrooms 15.99

Chicken Breast, Smothered in Seasoned Sautéed Mushrooms

Santa Fe Chicken 14.99

Grilled Chicken Breast with Melted Cheddar Cheese Topped with Diced Tomatoes and Scallions

SEAFOOD

NEW Fish & Chips 14.99

Beer Battered, Hand-Dipped Goldenfried Served with Fries, Coleslaw and Tartar Sauce

Rainbow Trout 19.99

Butterflied, Lightly Dusted in Flour and Deep Fried or Lightly Seasoned and Broiled

Mahi-Mahi 19.99

Broiled to Order and Perfectly Seasoned with Garlic and Butter

NEW Cod 17.99

Lightly Seasoned and Broiled, or Dusted in Breading and Deep Fried

Shrimp Skewers (BBQ, Grilled or Fried) 18.99

Marinated and Skewered Between Moist Pineapple Chunks, Grilled In Our Signature Barbecue Sauce or Lightly Seasoned and Grilled or Fried

Shrimp with Crab Meat Stuffing 20.99

Butterflied and Topped with Our Crab Cake Filling Carefully Broiled in Garlic Butter

BEEF

Prime Rib 24.99

Prime Rib of Beef, Slow Roasted, Served with Our Special Au Jus and Freshly Made Horseradish Sauce, a Side Salad Plus 2 Additional Sides (Subject to Availability)

New York Strip Steak 25.99

12 oz. Loin Strip Steak Trimmed to Perfection, Grilled to Your Specification

Filet Mignon 25.99

8 oz. of Our Most Tender Cut, Grilled to Your Specification

Rib Eye Steak 26.99

12 oz. Rib Eye Cut, Aged and Trimmed to Perfection, Grilled to Your Specification

Steak Tid-Bits 21.99

10 oz. Tender Morsels of Sirloin Seasoned and Grilled to Perfection

Top Sirloin 21.99

10 oz. Tenderloin, Grilled to Your Specification

NEW Surf & Turf 5.00

Add a Skewer of Shrimp to Any Beef Selection Above for An Additional **+5.00**

SANDWICHES & BURGERS

Grilled Chicken Breast - Build Your Own 11.99

Topped with Any of The Following: Lettuce, Tomato, Signature BBQ Sauce, Sweet Bourbon BBQ Sauce, Crispy Bacon, Sautéed Mushrooms, Sautéed Onions, American, Cheddar, Swiss or Mozzarella Cheese

Bobby Burger - Build Your Own 12.99

1/2 LB. Charbroiled to Your Specification, Topped with Any of The Following: Lettuce, Tomato, Signature BBQ Sauce, Sweet Bourbon BBQ Sauce, Crispy Bacon, Sautéed Mushrooms, Sautéed Onions, American, Cheddar, Swiss, or Mozzarella Cheese

Veggie Burger - Build Your Own 11.99

Topped with Any of The Following: Lettuce, Tomato, Signature BBQ Sauce, Sweet Bourbon BBQ Sauce, Sautéed Mushrooms, Sautéed Onions, American, Cheddar, Swiss, or Mozzarella Cheese

Barbecued Beef 13.99

Slow Roasted, Hand Cut Prime Rib, Grilled with Bobby's Signature BBQ Sauce

BBQ Pulled Pork 11.99

No Bones About It, These Tender, Slow Cooked Pulled Pork Sandwiches are Old Favorites

NEW Chicken Salad Sandwich 11.99

Homemade with Pulled Chicken, Candied Pecans, Dried Cranberries, Celery, Onion on a Brioche Bun

Our Famous French Dip 13.99

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" 14.99

A Single Slice of Rib Eye Steak Topped with Sautéed Onions, on a Toasted Garlic Hoagie Roll

SIDES

Loaded Baked Potato with Cheddar Cheese, Scallions and Bacon Bits 3.99

2.99

Steamed Broccoli (Add Cheese +1.00) | **Sweet Potato Fries**
Side Salad | **Mac and Cheese** | **Pasta with Marinara**

1.99

Baked Potato | **Sweet Potato** | **French Fries**
Vegetable Du Jour | **Rice** | **Cole Slaw** | **Baked Beans**

**At Bobby Rubino's Stuart, We Feature
A Full Liquor Bar with Seasoned Bartenders,
and a Varied Selection of Draft Beers,
Bottled Beers, and Wines By The
Glass or Bottle**

DRAFT BEERS

12 Ice-Cold Draft Beers on Tap

Served in Frosty
Chilled Glass

Ask Your Server About
Our **Drink of The Day**,
for Our Selection of Beers
on Tap or Bottled Beers
Available, for Your
Favorite Cocktail or for
Any Other Wines Available
By The Glass or Bottle

HOUSE WINES

Chardonnay • Pinot Grigio • Merlot
Cabernet Sauvignon • White Zinfandel

Glass 6.00 | Half Carafe 15.00 | Full Carafe 21.00

WHITE WINES

Chardonnay, Chateau Ste Michelle, Wash. 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.

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
for ward 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 Textures, Bright Acidity and Fresh Finish.

RED WINES

Cabernet Sauvignon, Coastal Ridge, Ca. 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.

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.*

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 6.00
Layers of Moist Chocolate Cake Filled and Topped with Creamy Fudge Icing

NY Style Cheesecake 6.00
Creamy Cheesecake Served with Your Choice of Strawberry Topping,
Whipped Cream or Both

Florida Key Lime Pie 6.00
Sweet and Crunchy Graham Cracker Crust with Creamy and Tangy Key Lime Filling

Ice Cream 5.00
Two Scoops of The Creamiest You've Ever Tasted. Ask Your Server for Today's Flavors

Brownie Sundae 8.00
A Goblet of Fresh Brownies, Vanilla Bean Ice Cream and Plenty of
Chocolate Syrup All Topped with Whipped Cream.

Strawberry Short Cake 8.00
A Goblet of Chunks of Moist Vanilla Cake Mixed Sweet Strawberries
and Lots of Whipped Cream

**Freshly Brewed Coffee, Hot Tea,
Brewed Iced Sweet & Unsweet Tea**

Coca-Cola

Proudly Served Here.

3373 South East Fed. Hwy., Stuart, FL 34997
772-600-7016

**Bobby
Rubino's**
PLACE FOR RIBS

WE CATER ALL OCCASIONS
for More Information Call 772-210-2948

Please 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.