

## Bob's Steak & Chop House Tucson

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Bob's Steak & Chop House takes to heart the "everything is bigger in Texas" mentality, offering portions that would make their hometown proud. The restaurant, originally started in Dallas, Texas, is a traditional Southern-style steakhouse that makes guests feel comfortable and at home while also offering large portions of delicious eats.



Bob's, located at the Omni Resort in Tucson, is a hidden gem. Upon entrance, friendly staff immediately greets guests. Guests can sit in the luxurious leather bound chairs at a wooden table covered in white tablecloths, or on the open patio with a superb view of the golf course. Customers may be surprised by the unique centerpiece located on every table; a glass jar filled with fresh Kosher dill pickles and peppers. Bread, along with the pickles and peppers, provide a delicious, fresh start to the meal.

For an appetizer that will have your mouth watering, try the Maryland Style Crabcake. The lightly breaded, super-jumbo lump crabmeat is tender and plump and served with traditional honey mustard. The Crabcakes can also be served as an entrée.

The real pride of Bob's, however, is their prime steaks. Bob's, voted number one on the Prime Time Top 10 USDA Prime Steakhouse for two years running, concentrates on large presentation, and tender prime beef. The melt-in-your-mouth Prime Filet, seasoned only with salt and pepper, is unlike any other steak. The Prime "Cote de Boeuf" Bone-in Ribeye is another must-try at Bob's. All steaks have the kitchen's signature char, created by the Montague Broiler and expertise of Executive Chef Matt Sclesky.

Each entrée is served with a signature-glazed carrot, doused in brown sugar and maple syrup. The sweet vegetable offers a unique taste to the meal, and is a reason in itself to return to the restaurant. Customers can choose skin-on smashed potatoes, skillet fried potatoes topped with sautéed onions and peppercorn gravy, or baked potato for their side.

Be sure to save room for the to-die-for Carrot Cake that is outsourced from a local baker. The giant piece of cake is great to share, or to take home for leftovers. Bob's has newly introduced a happy hour, Tuesday through Thursday from 5 p.m. to 7 p.m. The happy hour features half priced appetizers, wines, cocktails, and beers.

Bob's is a relaxing, low-key twist of the traditional steakhouse, and is perfect for almost any occasion.

[www.bobs-steakandchop.com](http://www.bobs-steakandchop.com).