

WELCOME TO



Great food · Cocktails · Dancing

❖ A LA CARTE ❖

BAKED IDAHO POTATO
1.25

FRESH VEGETABLE
.95

RICE A LA MCGEE'S
.95

SALAD BAR BUFFET
4.95

FRENCH FRIES
.95

SOUP & SALAD BAR BUFFET
5.50

SALAD BAR with any ENTREE - ADD 2.00

❖ THE LIGHT SIDE ❖

FRUIT & CHEESE PLATTER
Fresh seasonal fruit served with
swiss, jack and cheddar cheeses
and assorted crisp crackers
4.75

SOUP AND SANDWICH
Your choice of shrimp or tuna salad
on a freshly baked croissant, with a
cup of our soup du jour.
5.25

SHRIMP STUFFED AVOCADO
A fresh avocado filled with bay
shrimp salad, served with fresh fruit
and crisp crackers
5.50

CHARLEY'S TOMATO
Large garden fresh tomato stuffed
with our albacore tuna salad,
accompanied by fresh fruit.
4.95

STUFFED POTATO OLÉ
A giant Idaho potato stuffed with
spicy chicken, jack and cheddar
cheese, refried beans, sour cream
and guacamole.
4.95

BACON & CHEESE OMELETTE
A fluffy three egg omelette with jack
and cheddar cheese, crisp bacon
slices, served with fresh fruit
and a muffin.
5.95

❖ CHEF'S DAILY FEATURE ❖

ALWAYS HIGHLY RECOMMENDED!

Monday — Shrimp Scampi
Tuesday — Broiled Lamb Chops
Wednesday — Roast Pork Loin
Thursday — Swiss Steak
Friday — Gourmet Pork Chops



◆ CHAMPAGNES & WINES ◆

Bobby McGee's Proudly Presents
Premium Selected California House Wines

RED WHITE ROSÉ

CARAFE
6.95

½ CARAFE
3.95

BY THE GLASS
2.15

PREMIUM WINES BY THE GLASS

When you all can't agree on one bottle... you still can have it your way.
Your server will describe our selections.



Bin
No.

Champagnes

11	Korbel, Extra Dry	16.50
12	Piper Sonoma, Brut	16.50
13	Asti Spumante, Martini & Rossi	18.25
14	Moët Chandon, White Star	27.50
15	Mumm's, Cordon Rouge	37.50
16	Dom Pérignon, Moët & Chandon	79.00

California Red Wines

Cabernet Sauvignon		
17	Robert Mondavi	21.50
18	Simi Winery	19.75
19	Beaulieu Vineyards	17.25
20	Pinot Noir, Robert Mondavi	14.75
21	Zinfandel, Sutter Home Winery	10.95

California White Wines

Chardonnay		
22	Robert Mondavi	21.00
23	Simi Winery	16.50
24	Concannon, Livermore	14.50
Sauvignon (Fumé) Blanc		
25	Robert Mondavi	13.75
26	Newton Winery	13.25
Chenin Blanc		
27	Robert Mondavi	12.75
28	Simi Winery	12.50
29	Sebastiani	11.25
Johannisberg Riesling		
30	Robert Mondavi	16.95
31	Mirassou, Monterey	13.25
32	Gewürztraminer, Sebastiani Vineyard	12.50
White Zinfandel (Blush)		
33	Sutter Home Winery	10.95
34	Baldinelli Vineyards	10.75
35	Rosé (Blush Wine), Simi, Rosé of Cabernet	11.75

Imported Wines

36	Château Lafite, Rothschild, France	66.00
37	Pommard, Alexis Lichine, France	26.50
38	Châteauneuf Du Pape, Jaboulet, France	22.50
39	Beaujolais Village, La Tour, France	12.75
40	Mouton Cadet, Rothschild, France	11.50
41	Chianti, Villa Banfi Flask, Italy	11.50
42	Pouilly Fuissé, Du Bouef, France	24.75
43	Vouvray, B & G, France	14.75
44	Chablis, J. Moreau, France	26.50
45	Puligny Montrachet, La Tour, France	28.50
46	Liebfraumilch, Blue Nun, Germany	9.75
47	Piesporter Riesling, Deinhard, Germany	12.50
48	Soave, Fish Decanter, Italy	11.75

◆ APPETIZERS ◆

BOBBY MCGEE'S FAMOUS DEEP-FRIED ZUCCHINI
2.95

GULF SHRIMP COCKTAIL
5.95

FRESH SAUTEED BUTTON
MUSHROOMS
3.50

FRENCH ESCARGOTS
A LA MCGEE'S
5.25

SOUP DU JOUR
Bowl Cup
1.75 .95

FRESH POTATO SKINS
4.50

BUFFALO WINGS
Mild or Hot
3.95

FRIED MOZZARELLA CHEESE
4.25

APPETIZER OF THE DAY
Market

PRIME RIB *of* BEEF AU JUS



FRESH CATCH TODAY

A McGee's tradition—slow roasted
to perfection

Petite Cut Regular Cut Master Cut
7.95 9.95 11.95

We guarantee our fish to be fresh
and of superb quality. Your server
will describe TODAY'S selection and
style of preparation.

Market

◆ CHOICE SANDWICHES ◆

Served with our special vinaigrette coleslaw and your choice of
fresh vegetable or french fries

BACON CHEDDAR BURGER
Half pound burger grilled to order
and topped with cheddar cheese
and crisp bacon
5.95

PRIME RIB SANDWICH
Tender, slow roasted prime rib
served atop sourdough cheese
toast
7.95

STEAK SANDWICH
USDA Choice rib-eye steak, char-
broiled to order and topped with
crispy onions
7.95

THE PATTY MELT
A traditional burger, melted cheese
and sauteed onions on grilled rye
5.95

FRESH CROISSANT SANDWICH
Your choice of shrimp salad, tuna salad or
smoked ham & cheese on a freshly baked
croissant, served with assorted fresh fruit
and cottage cheese
5.95

❖ LUNCHEON SPECIALTIES ❖

Served with a bouquet of fresh vegetables and
Bobby McGee's own vinaigrette coleslaw

CHAMPAGNE CATCH

We poach today's fresh catch and garnish with a side of drawn butter and a touch of dill. Recommended by Health & Fitness expert, Dr. Art Mollen, for sodium free and low cholesterol diets

7.95

FRENCH FRIED SHRIMP

Large gulf shrimp are dipped in our special batter and deep-fried to a golden brown

7.95

MAHI MAHI MACADAMIA

Delicate Pacific white gamefish sauteed and topped with roasted macadamia nuts

7.50

MARINATED ISLAND CHICKEN

Slow broiled boneless chicken breast nestled on a bed of rice, topped with our own Teriyaki sauce.

6.95

❖ GARDEN FRESH SALADS ❖

THE SOMBRERO SALAD

A large tortilla shell is filled with spicy shredded chicken, cheese, tomato, peppers, olives, sour cream and guacamole on a bed of mixed greens, served with salsa, chips and refried beans

6.95

LOBSTER & SHRIMP SALAD

Tender lobster and two varieties of shrimp are heaped on a bed of fresh garden greens along with sliced hard boiled eggs, tomatoes and black olives, served with your choice of dressing

8.95

McGEE'S CHEF SALAD

A mountain of ingredients including smoked ham, turkey, prime rib, cheddar cheese, jack cheese, avocado, bacon, tomato, mushrooms, bleu cheese, hard boiled eggs, bell peppers, bean sprouts, red onion, ripe olives and more on garden fresh greens, served with your choice of dressing.

6.95

❖ DINNER FAVORITES ❖ AT LUNCH PRICES

Served with your choice of vegetable, rice, french fries
or baked potato

Filet Mignon 11.95

New Yorker 11.95

Steamed Lobster Tail 10.95

Prime Rib & Lobster 13.95

Petite Filet & Lobster 13.95

❖ BUSINESS "EXPRESS" SERVICE ❖

For our guests who don't always have a full hour for lunch.
Please tell your server and we will "Express" your order and service.

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A MESSAGE FROM THE PROPRIETOR

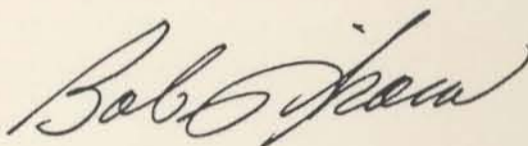
Welcome to Bobby McGee's! We are proud to serve you and hope that your visit will be completely enjoyable.

Since we opened our first restaurant in Scottsdale, Arizona in 1971, we have been committed to the idea that our guests will always receive only the best of everything that we offer.

Our promise is to deliver you quality food, outstanding service and unequalled value. We also want to ensure that you are comfortable, have a lot of fun and enjoy the Magic of Bobby McGee's.

Thank you for selecting our restaurant for this occasion. We would enjoy hearing from you as your comments will assist us to better serve you on your next visit. Please send any letters of praise or concern to me at our corporate office.

Thanks again and have a great time.



Bob Sikora, Proprietor

Special Occasions

Bobby McGee's is available for all occasions. We'll open the whole restaurant or any part of it for weddings, anniversaries, graduations, family reunions, retirement parties, whatever the occasion. Any Group from 25 to 250. Ask the manager for details!

Gift Certificates

Send the fun of Bobby McGee's to your friends, relatives and business associates. A gift they'll treasure. It's easy! Your server will be happy to take care of the details.

Bobby McGee's U.S.A., Inc. Corporate Office
2701 E. Camelback Rd., Suite 500 Phoenix, Arizona 85016

Locations in ARIZONA: Mesa, Phoenix, Scottsdale, Tucson;
CALIFORNIA: Artesia, Burlingame, Brea, Burbank, Citrus Heights, La Mesa, Long Beach, Mission Viejo,
Newark, Newport Beach, San Bernardino, San Ramon;
COLORADO: Denver; HAWAII: Honolulu; TEXAS: Arlington