**Party Starters**

Start the Fun. Appetizers Prepared Fresh Each Day From Start to Finish.

- **CRISP FRIED MOZARELLA** 4.95
- **CHEESE STICKS** 4.95
- **OUR FAMOUS DEEP FRIED ZUCCHINI** 3.95
- **FRESH FRIED POTATO SKINS** 4.95
- **FRESH POKI, ONION OR OGO** 4.95

**Buffalo Wings** 4.95

**Deep Fried Calamari** 5.25

**Mushrooms** 3.95

**Escargot a la McGee's** 6.95

**Shrimp Cocktail** 8.95

**Fresh Island Sashimi**

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**Wines**

**Champagne & Sparkling Wines**
- Dom Perignon 95.00
- Perrier Jouet, Flower Bottle 85.00
- Taittinger, Brut 55.00
- Moet & Chandon, White Star 49.00
- Piper-Heidsieck, Brut 30.00
- Domaine Chandon, Blanc de Noir 26.00
- Asti Spumante, Martini & Rossi 21.00

**Premium Wines by the Glass**

When you can't all agree on one bottle, you can still have it your way.
Your Server will describe tonight's selection.

**Bobby McGee's Proudly Presents Premium Selected California House Wines from Inglenook Navalette**

**Imported Wines**
- Meursault, C. & E. 30.00
- Pouilly Fuisse, B & G 29.00
- Trimbach Riesling - Alsace 21.00
- Macon-Lugny Les Charmes 20.00
- ESTATE BOTTLED 20.00
- Piesporter, Goldtropfen Riesling QBA 19.00

**California Red Wines**
- Cabernet Sauvignon 90.00
- Opus I, Robert Mondavi Reserve 80.00
- Robert Mondavi 32.00
- Sterling Vineyards 24.00
- Clos du Bois 22.00
- Beaulieu Vineyards 21.00
- St. Francis 17.00
- Pinot Noir 17.00
- Robert Mondavi 27.00

**Imported Red Wines**
- Chateau Du Pepe, B & G 24.00
- Chateau Lagarde, Chateau Haut Medoc, C & C 22.00
- Villa Chianti Classico Reserve, Antinori Wines 22.00
- Cabernet/Shiraz-Koonunga Hill, Penfolds 20.00
- Beaunois-Village Jadot 17.00
- Mouton Cadet, Rothschild 16.00

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**Island Favorites**

**Salad Bar is Available with These Items**

**Add 2.75**

- **Broiled Island Chicken** 9.95
  A Boneless Breast Marinated in Teriyaki and Served with Rice and Fresh Grilled Pineapple

- **Chicken Stir Fry** 9.45
  Julienne Chicken Breast “Woked” with Lotus Crisp Fresh Vegetables, Ginger Soy Sauce, Crisp Wonton and Rice

- **Lemon Chicken** 9.95
  A Broiled Boneless Chicken Breast, Lightly Marinated with Fresh Herbs, Lemon Juice and Olive Oil with Linguine Parmesan

- **Chicken Parmesan** 9.95
  A Boneless Chicken Breast Seasoned with Parmesan Crumbs and Sauteed Crunchy with a Marinara-Provocante Sauce and Linguine

- **BBQ Chicken** 8.95
  A Half Chicken Slowly Smoked Over Hickory/Mesquite Chips, Rubbed with a Zesty Kansas City BBQ Seasoning, Served with BBQ Sauce and Baked Potato

- **Chicken Broccoli and Fettuccine** 10.95
  Sliced Chicken Breast and Fresh Tender Broccoli Florettes Tossed with Sauce Alfredo, Spinach and Egg Fettuccine with Parmesan Garlic Toast

- **Lasagna** 8.95
  Awesome Experience Ricotta, Parmesan, Romano and Provolone Cheeses, Meat Filling and Two Sauces... Creamy Alfredo and Marinara with Garlic Toast, Oeuf Bella!

- **Baby Back Pork Ribs** 13.95
  An Entire Tender Lean Rack Slowly Smoked in Our Ovens, Rubbed with Kansas City BBQ Seasoning and Served Basted with BBQ Sauce and French Fries

- **Mahi Mahi Macadamia** 9.75
  Delicate White Pacific Gamefish Sautéed with Toasted Macadamia Nuts, Topped with Our Morniere Sauce, Served with Rice and a Tropical Fruit Skewer

- **London Broil Teriyaki** 9.75
  Lightly Marinated in a Sesame Soy Blend, Charbroiled, Brushed with Teriyaki Glaze, Sliced English Style, Served with Fresh Grilled Pineapple and Rice
KIDS MENU

CHICKEN DRUMMETTES 4.95
GRILLED CHEESE SANDWICH 4.95
SPAGHETTI WITH RED SAUCE 4.95
BOBBY BURGER 4.95
FRIED SHRIMP 4.95
PRIME RIB 4.95

SALAD BAR INCLUDED
FREE SODA REFILLS FOR THE KIDS

A Message From The Founder/Owner

In 1971, I started Bobby McGee's Conglomerate based on two basic ideals:
Outstanding Service and Upbeat Entertainment.
I want everyone who visits to leave happy and enthusiastic about their experience. If any aspect of your visit to Bobby McGee's has been anything but excellent, please ask to see a manager. We will "make it right." I guarantee it.

Bob Sikora

Specialty Drinks

BOBBY'S BIG TEA
A Refreshing Thirst Buster
Vodka, Gin, Rum, Triple Sec 5.00

HAIWANIAN MANEATER
Book 'em Dan! Aloha, Rum, Blue Curacao, Pineapple Juice & Myers Dark Rum 5.00

ULTIMATE MARGARITA
South of the Border Especial, Cuervo 1800, Triple Sec, Grand Marnier & Lime Juice 5.00

FRENCH RIVIERA
Mi Berry Amor
Vodka, Peach Schnapps, Chambord, Amaretto & Cranberry Juice 5.00

MONSTER MAI TAI
Tropical Paradise, Rum, Orange Curacao, Myers Dark Rum & Pineapple Juice 5.00

McGEE'S COFFEE
A Tradition For Any Season. Frangelico, Baileys, Kahlua and Yuban Coffee 4.75

Enjoy Your Favorite Specialty Drink in Our Bobby McGee's Souvenir Ceramic Mug. Only $6.95 or $4.95 Alone (Ceramic Only).

Bobby McGee's U.S.A. Inc. Corporate Office
2701 E. Camelback Road, Suite 500 Phoenix Arizona 85016
Locations In: ARIZONA: Mesa, Phoenix, Scottsdale, Tucson; CALIFORNIA: Brea, Buntingame, Burbank, Citrus Heights, La Mesa, Long Beach, Newark, Newport Beach, Oxnard, San Bernadino, San Ramon; HAWAII: Honolulu; NORTH CAROLINA: Charlotte; AUSTRALIA: Sydney, N.S.W.