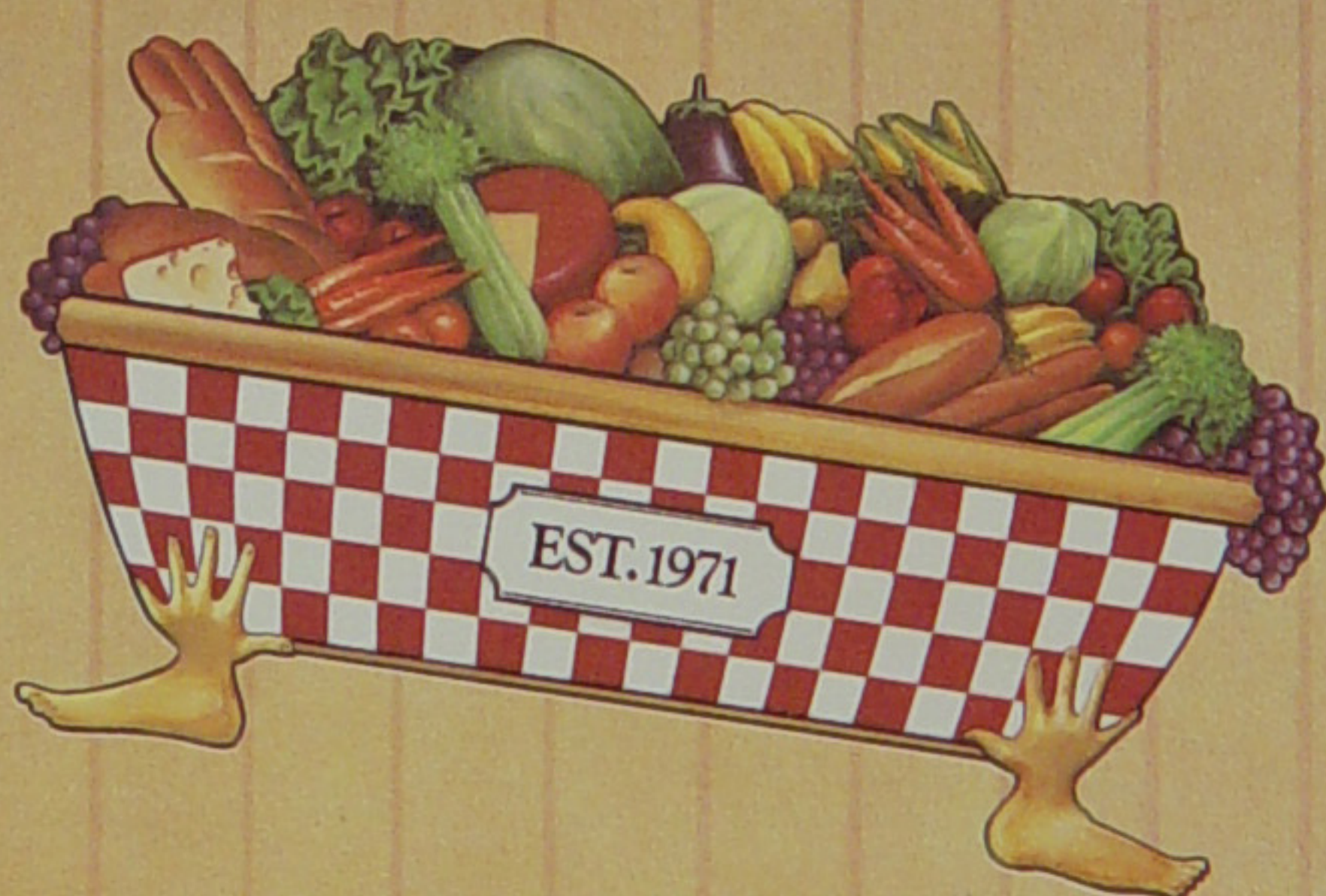


Bobby McGee's

Conglomeration



Party Starters

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

PARTY PLATTER 8.95

Zucchini, Fried Cheese, Wings and Skins

CRISP FRIED MOZZARELLA CHEESE STICKS	4.95	BUFFALO WINGS	4.95
OUR FAMOUS DEEP FRIED ZUCCHINI	3.95	DEEP FRIED CALAMARI	5.25
FRESH FRIED POTATO SKINS	4.95	MUSHROOMS <i>Fried or Sauteed</i>	3.95
FRESH POKI, ONION OR OGO	4.95	ESCARGOT A LA MCGEE'S	6.95
		SHRIMP COCKTAIL	8.95
		FRESH ISLAND SASHIMI	Market Price

ISLAND FAVORITES

SALAD BAR IS AVAILABLE WITH THESE ITEMS ADD 2.75

BROILED ISLAND CHICKEN <i>A Boneless Breast Marinated in Teriyaki and Served with Rice and Fresh Grilled Pineapple</i>	9.95
CHICKEN STIR FRY <i>Julienne Chicken Breast "Woked" with Lotsa Crisp Fresh Vegetables, Ginger Soy Sauce, Crisp Wonton and Rice</i>	9.45
LEMON CHICKEN <i>A Broiled Boneless Chicken Breast, Lightly Marinated with Fresh Herbs, Lemon Juice and Olive Oil with Linguine Parmesan</i>	9.95
CHICKEN PARMESAN <i>A Boneless Chicken Breast Seasoned with Parmesan Crumbs and Sauteed Crunchy with a Marinara-Provolone Sauce and Linguine</i>	9.95
BBQ CHICKEN <i>A Half Chicken Slowly Smoked Over Hickory/Mesquite Chips, Rubbed with a Zesty Kansas City BBQ Seasoning, Served with BBQ Sauce and Baked Potato</i>	8.95
CHICKEN BROCCOLI AND FETTUCCINE <i>Sliced Chicken Breast and Fresh Tender Broccoli Florettes Tossed with Sauce Alfredo, Spinach and Egg Fettuccine with Parmesan Garlic Toast</i>	10.95
LASAGNA <i>Awesome! Experience Ricotta, Parmesan, Romano and Provolone Cheeses, Meat Filling, and Two Sauces...Creamy Alfredo and Marinara with Garlic Toast. Que Bella!</i>	8.95
BABY BACK PORK RIBS <i>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</i>	13.95
MAHI MAHI MACADAMIA <i>Delicate White Pacific Gamefish Sauteed with Toasted Macadamia Nuts, Topped with Our Meuniere Sauce, Served with Rice and a Tropical Fruit Skewer</i>	9.75
LONDON BROIL TERIYAKI <i>Lightly Marinated in a Sesame-Soy Blend, Charbroiled, Brushed with Teriyaki Glaze, Sliced English Style, Served with Fresh Grilled Pineapple and Rice</i>	9.75



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 SONOMA, Brut	30.00
DOMAINE CHANDON, Blanc De Noir	28.00
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 Selections.

BOBBY MCGEE'S PROUDLY PRESENTS PREMIUM SELECTED
CALIFORNIA HOUSE WINES FROM INGLENOK NAVALLE

RED	WHITE	BLUSH
Carafe 9.50	Half Carafe 5.75	Glass 3.25

CALIFORNIA WHITE WINES

Chardonnay	
ROBERT MONDAVI	29.00
KENDALL JACKSON	25.00
DAVID BRUCE	22.00
DOMAINE ST. GEORGE, Reserve	21.00
CALLAWAY, Calla-Lees	20.00
NAPA CELLARS	19.00
RODNEY STRONG	18.00
FETZER, Sundial	16.00
Sauvignon Blanc	
HONIG	22.00
NEWTON	20.00
CLOS DU BOIS	18.00
CALLAWAY FUME BLANC	17.00
Johannisberg Riesling	
ROBERT MONDAVI	19.00
White Zinfandel (Blush)	
BERINGER VINEYARDS	17.00
ROBERT MONDAVI	15.00

IMPORTED WHITE WINES

MEURSAULT, C & E	30.00
POUILLY FUISSE, B & G	29.00
TRIMBACH RIESLING - ALSACE	21.00
MACON-LUGNY LES CHARMES, ESTATE BOTTLED	20.00
PIESPORTER, GOLDTROPFCHEN RIESLING QBA, Deinhard Estates	19.00

CALIFORNIA RED WINES

Cabernet Sauvignon	
OPUS I, Robert Mondavi Reserve	90.00
ROBERT MONDAVI	32.00
STERLING VINEYARDS	29.00
CLOS DU BOIS	24.00
BEAULIEU VINEYARDS	22.00
Merlot	
ST. FRANCIS	28.00
Pinot Noir	
ROBERT MONDAVI	27.00

IMPORTED RED WINES

CHATEAUNEUF DU PAPE, B & G	24.00
CHATEAU LAROSE Trintaudon, Haut Medoc, C&E	22.00
VILLA CHINTI CLASSICO RESERVA, Antinori Wines	22.00
CABERNET/SHIRAZ-KOONUNGA HILL, Penfolds	20.00
BEAUJOLAIS-VILLAGE JADOT	17.00
MOUTON CADET, ROTHSCHILD	16.00

We Proudly Serve Coca-Cola Products.

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Appetizers Prepared Fresh Each Day
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HERE'S the BEEF!

Our Kitchen Can Blacken Most
Anything On the Menu, Especially the
Fresh Fish, Prime Rib and Steaks
ADD 1.75



Petite	12.95	Regular	14.95	Master	16.95
Cajun Style in a Cast Iron Skillet or Charbroiled Dallas Style with Onions, Peppers and Mushrooms Add 1.75					

TRADITIONAL STEAKS

Bobby McGee's is Proud to Serve the Finest Quality U.S.D.A.
Choice Steaks Charbroiled to Order as You Specify

Top Sirloin
Carefully Selected and Locker
Aged for a Full 28 Days to Our
Demanding Specifications for
Flavor and Tenderness
13.95
or Try It "Island Style" Topped
with Teriyaki Glaze...Add 1.50

New York Strip
Three Quarters of a
Pound of Our Most
Flavorful Steak
16.95

Filet Mignon
A Full Half-Pound of Our
Most Tender Steak,
Served with a Mushroom Cup
and Sauce Bearnaise
17.95



PRIME RIB OF BEEF
AU JUS
OR
U.S.D.A. CHOICE
TOP SIRLOIN



COMBINATION Dinners

Select Your Favorite, Served with Your Choice of:

SUCCULENT LOBSTER TAIL Market Price	ALASKAN KING CRAB LEGS Market Price	SCAMPI or FRIED SHRIMP 25.95	ISLAND CHICKEN 23.95
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EST. 1971

ACCORDING TO DOCTORS ORDERS...
THESE ORDERS INCLUDE...

A Trip to Our Award Winning Salad Bar,
Plus Oven Fresh Bread with Creamery
Butter and Your Choice of Fresh Garden
Vegetable, Rice, Baked Potato
or French Fries

These Entrees Include
SALAD BAR BUFFET

Today's Fresh Catch

HAWAIIAN FRESH FISH OF THE DAY

These Are Some of the Fish that May Be Available:

MAHI-MAHI — The Most Famous of Hawaiian White Fish
OPAKAPAKA — Pink Snapper
ULUA — Also Known as Pompano
ONO — A Game Fish Also Known as Wahoo
AHI — Hawaiian Big Game Yellowfin Tuna
ONAGA — Red Snapper
A'U — Swordfish
HAPU — Hawaiian Sea Bass
UKU — Gray Snapper
LEHI — Long Tail Snapper



Bobby McGee's Brings You Only the Finest Eating Fish Available
We Guarantee Our Fish to be Island Fresh and of Superb Quality
Your Server Will Describe Tonight's Selections

All Fish Are Delicately Sauteed with Your Choice of Preparation:

MACADAMIA MEUNIERE — Butter, White Wine, Garlic, Shallots and Topped with Macadamia Nuts
VERONIQUE — Meuniere Sauce with Seedless White Grapes
FALLBROOK — Topped with Marinara Sauce, Sliced Fresh Avocados and Glazed with Hollandaise
MARGUARY BLANC — Our Special Lobster and Crab Veloute
BLACK BEAN SAUCE — An Island Favorite

Classic SHELLFISH

SHRIMP STIR FRY Half a Dozen Shrimp "Woked" with Lotsa Crisp Fresh Vegetables, Ginger Soy Sauce, Crisp Wonton and Rice	14.95
SHRIMP SCAMPI Select Prawns are Broiled in Garlic Scampi Butter with a Side of Fettuccine Alfredo and Parmesan Toast	15.95
FRIED SHRIMP PLATTER A Baker's Half Dozen Shrimp, Hand Dipped in Batter and Deep Fried with French Fries and Cocktail Sauce for Dipping	14.95
LOBSTER TAIL The Best of the Best. The Lobster is Steamed and Complemented with Hot Butter and a Choice of Side Dish	Market Price
KING CRAB LEGS Fisherman Call 'em K.C. Reds. A Full Pound of Alaska's Finest, Served with Hot Butter and Choice of Side Dish	Market Price

just DESSERTS

MUD SLIDE The Devil Made Us Do It! Devil's Food Cake Filled with Crushed Butter Fingers and Mocha Ice Cream Dripping with Chocolate Sauce, Fresh Whipped Cream and Walnuts	5.25
BROWNIE MONSTER If Grover from Sesame Street Only Knew What He Was Missing! A Warm Brownie Covered with Gourmet Vanilla Ice Cream, Hot Fudge, Nuts, Whip Cream and a Cherry	4.75
TRIPLE LAYER CARROT CAKE This One's Good As Gold! A Delicious Slice of Our Triple Layered Carrot Cake with a Rich, Cream Cheese Frosting and Sprinkled with Chopped Nuts	3.75
NEW YORK STYLE CHEESE CAKE Some Things Never Change! This Deliciously Creamy Cheesecake Can't Be Improved Topped with Crushed Strawberries	3.45

KIDZ 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

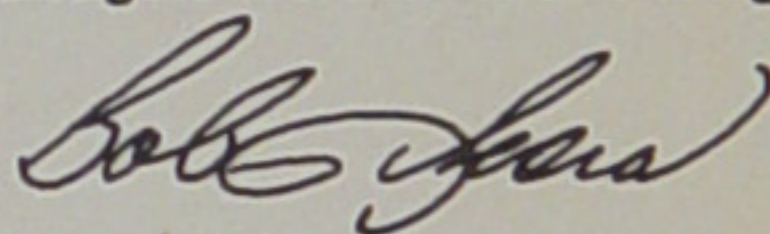
A Message From The Founder/Owner

In 1971, I started Bobby McGee's Conglomeration 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

FRENCH RIVIERA

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

HAWAIIAN MANEATER

Book 'em Danol Aloha. Rum, Blue Curacao,
Pineapple Juice & Myer's Dark Rum
5.00

ULTIMATE MARGARITA

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

SMIRNOFF

Arrow
Cordials

Trquila
Cuervo
1800
Product of Mexico

BAILEYS®

MONSTER MAI TAI

Tropical Paradise. Rum, Orange Curacao,
Myer's Dark Rum & Pineapple Juice
5.00

McGEE'S COFFEE

A Tradition For Any Season. Frangellico,
Balleys, 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,
Burlingame, Burbank, Citrus Heights, La Mesa, Long Beach, Newark, Newport
Beach, Oxnard, San Bernardino, San Ramon; HAWAII: Honolulu;
NORTH CAROLINA: Charlotte; AUSTRALIA: Sydney, N.S.W.