

THE ORIGINAL
Dobby Miller's
CONGLOMERATION



WELCOME TO
HAWAII



THE ORIGINAL
BOBBY MCGEE'S CONGLOMERATION

WELCOME
TO
YOUR
SPECIAL
DINNER

SOUP
of the day - hot & tasty

&
SALAD
DRESSING
good and crisp
with your favorite
condiments & dressing

BAR-B-Q

BAR-B-Q

APPETIZERS

Deep Fried Zucchini Squash in a Special Batter 1.75
MUSHROOMS SIMMERED IN WINE & SERVED IN EARTHEN SKILLET 2.25
WHOLE ARTICHOKE STEAMED IN EXOTIC SPICES & HERBS
SERVED WITH LEMONAISE & BUTTER 1.75
SELECTED GUAYMAS SHRIMP COCKTAIL 3.50

TROUT FALLBROOK \$6.95

RAINBOW TROUT SAUTÉED MEUNIÈRE, WITH FRESH TOMATO
& AVOCADO STUFFING, GLAZED WITH HOLLANDAISE SAUCE

MAHI-MAHI AMANDINE \$6.25

SAUTÉED IN BUTTER, BASTED IN OUR VERY SPECIAL
GARLIC BUTTER-TOPPED WITH ROASTED ALMONDS

Prime Rib of Beef - \$8.75

AU JUS
PROPERLY AGED TO ENSURE FLAVOR



NEW YORKER \$8.95

CUT FROM THE FINEST U.S.D.A CHOICE SIRLOIN STRIP

TOP SIRLOIN STEAK
& CRAB LEG COMBO \$8.95

COOKED TO PERFECTION & SERVED WITH DRAWN BUTTER

ALASKAN KING CRAB LEGS \$8.75

STEAM-COOKED & SERVED WITH DRAWN BUTTER

BEEF BROCHETTE \$6.95

FILET CHUNKS WITH MUSHROOMS, TOMATOES, GREEN PEPPERS,
ONIONS & PINEAPPLES. SERVED ON A BED OF RICE À LA MCGEE'S
WITH OUR OWN SPECIAL BORDELAISE

BEEF BAR-B-Q BACK RIBS \$6.25

GENEROUS PORTION OF BEEF ON RIB BONES, ROASTED TO
PERFECTION & SIMMERED TO COMPLETION IN OUR SPECIAL, SERVED
WITH A CUP OF MCGEE'S BAR-B-Q SAUCE

PETIT FILET MIGNON
CHOICE EASTERN PRIME, THE MOST TENDER OF STEAKS

\$8.75

Top Sirloin Steak \$7.95
U.S.D.A. CHOICE. FULLY AGED & BROILED TO PERFECTION

TERIYAKI STEAK \$8.35
PREPARED WITH MCGEE'S OWN SPECIAL SAUCE

PEPPER STEAK \$9.40
THIS NEW YORK STEAK IS COVERED & EMBEDDED WITH FRESHLY CRACKED GROUND PEPPER CORN, SERVED WITH SLICED MUSHROOMS, HOT AU JUS

SHRIMP KABOB ONE OF THE FAVORITES \$7.75
FIVE JUMBO SHRIMP BROILED UNDER CLOSE SUPERVISION TO THE PERFECT DEGREE OF DONENESS, WITH MUSHROOMS, BELL PEPPERS & PINEAPPLE CHUNKS-SERVED ON A BED OF RICE WITH OUR VERY SPECIAL SCAMPI SAUCE

TOP SIRLOIN STEAK WITH \$8.95
GIANT FRESH **BROILED SHRIMP**

TOP SIRLOIN STEAK WITH \$11.95
ONE LARGE AUSTRALIAN **LOBSTER TAIL**

VEGETABLE SAUTÉ \$4.95
CRISP TASTY, TENDER VEGETABLES SAUTÉED IN OLIVE OIL TO NUTRITIONAL PERFECTION-PLATTER INCLUDES CARROTS, SQUASH, CELERY, MUSHROOMS & ONIONS
Carefully Selected & Specially Seasoned While Cooking

LOBSTER TAILS
TWO SUCCULENT TAILS SHIPPED FROM WESTERN AUSTRALIA AND BASTED IN BUTTER WHILE COOKING. SERVED WITH HOT DRAWN BUTTER AND SHELLS AT YOUR TABLE
Priced According To Lobster's Disposition

Desserts

CREAM CARAMEL CUSTARD 1.25
ICE CREAM 90¢
KARROT CAKE 90¢

VEGETABLE OF THE DAY

PLEASE CHECK WITH YOUR WAITER

CHILDREN'S PORTIONS AVAILABLE
12 & UNDER.

ENTREES SERVED WITH
BOBBY MCGEE'S "SPECIAL" ROLL & BUTTER AND YOUR CHOICE OF

DAVED OAKED POTATO

WITH **RICHELY**

Sour Cream

CHIVES AND BUTTER OR

BOBBY MCGEE'S

FRENCH FRIES

OR

RICE

ALA

MCGEE'S

WINES

The original Bobby McGee's Conglomeration proudly presents VillaBanfi House Wines.



Full Litre 4.25
 Half Litre 2.25
 By the Glass 1.50

WINE BY THE BOTTLE

RED WINES - CALIFORNIA

Bin No.		Full	Half
21	Cabernet Sauvignon, <i>Louis Martini</i>	6.50	3.50
22	Petite-Syrah, <i>Concannon</i>	6.00	3.25
23	Pinot Noir, <i>Wente</i>	5.00	2.75

FRANCE-BORDEAUX

31	Médoc, <i>Lacour Pavillion</i>	6.75	3.75
32	Margaux, <i>Château Kirwan</i>	16.00	
33	Château Trimoulet	9.75	
34	Mouton Cadet, <i>Rothschild</i>	6.25	3.50
35	Saint-Émilion, <i>Rothschild</i>	7.00	3.75
36	Château Clerc-Milon, <i>Rothschild</i>	12.00	
37	Château Lafite, <i>Rothschild</i>	"	

FRANCE - BURGUNDY

41	Gevrey-Chambertin, <i>Faiveley</i>	11.00	6.00
42	Beaujolais-Villages, <i>Marquisat</i>	7.00	3.75
43	Châteauneuf-du-Pape, <i>LaFiole</i>	9.50	

WHITE WINES - CALIFORNIA

51	French Colombard, <i>Parducci</i>	5.00	
52	Grey Riesling, <i>Wente</i>	4.50	2.75
53	Chenin Blanc, <i>Charles Krug</i>	5.75	3.25
54	Pinot Chardonnay, <i>Wente</i>	2.00	4.00

FRANCE

61	Chablis, <i>Joseph Droubin</i>	10.00	5.50
62	Vouvray, <i>Dreyfus Ashby</i>	6.25	3.50
63	Pouilly-Fuisse, <i>Bichot</i>	10.00	5.50
64	Mâcon-Villages, <i>Joseph Droubin</i>	6.25	3.75
65	Mâcon-Blanc, <i>Marquisat</i>	6.25	3.75

GERMANY

71	Zeller Schwartze Katz, <i>Kreusch</i>	5.75	
72	Piesporter-Goldtröpfchen-Spatlese, <i>Banfi</i>	11.00	
73	Liebfraumilch, <i>Blue Nun</i>	7.50	4.00

ROSÉ-PORTUGAL

81	Matcus	6.00	3.25
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*Vintages and prices are available upon request.

COMPLIMENTARY SOUVENIR EDITION

THE ORIGINAL
 BOBBY MCGEE'S CONGLOMERATION

Scottsdale, Arizona
 PAPAGO PLAZA
 McDOWELL & SCOTTSDALE RD.

Phoenix, Arizona
 8501 NORTH 27th AVENUE
 (Just south of Black Canyon & Dunlap)

Tucson, Arizona
 6464 EAST TANQUE VERDE RD.

Dallas, Texas
 504 HILLSIDE VILLAGE
 EAST MOCKINGBIRD AT ABRAMS

Hawaii
 COLONY EAST HOTEL-WAIKIKI
 2885 KALAKAUA AVENUE

Houston, Texas
 353 EAST COAST HIGHWAY

Newport Beach, Cal.
 DEAUVILLE SQUARE
 10822 N. FREEWAY (I-45)

PLACE
 STAMP
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