



AMAZING APPETIZERS

SEAFOOD STUFFED MUSHROOMS *Bob's Fav*

Dungeness crab and shrimp blended with herbs, baked in white wine, lemon and butter, topped with hollandaise sauce. 9.95

SHRIMP COCKTAIL

Eight tender shrimp served with homemade cocktail sauce. 5.95

OYSTERS ROCKEFELLER

Six Daybob Bay oysters on the half shell, topped with spinach, bacon & mozzarella cheese, oven baked. 9.95

CRISPY FRIED CALAMARI*

Calamari dusted with a Cajun flour mix, served with tartar sauce. 8.95

CAJUN SHRIMP

Sautéed shrimp in a Cajun sauce served with toasted sourdough bread. 9.95

SCALLOPS

Scallops baked with wine butter and garlic. Served with toasted sourdough bread. 12.95

ARTICHOKE DIP

A hot creamy house blend of artichoke hearts, mayonnaise, cream cheese and parmesan cheese, served with toasted sourdough bread. 9.95

SENSATIONAL SOUPS & SALADS

Add a cup of soup to any of our menu items for only \$2.00

CAESAR SALAD

Our house greens tossed with a creamy Caesar dressing, shredded parmesan cheese and seasoned croutons. 5.95 add chicken 7.95 add shrimp 9.95

TOASTED SESAME CHICKEN SALAD *Bob's Fav*

Shredded cabbage, chicken, mandarin oranges, green onions mixed together and tossed with a toasted sesame dressing, topped with wonton strips and chopped peanuts. 8.95

MEDITERRANEAN CHICKEN SALAD

A flavorful blend of artichoke hearts, black olives, red onions, tomatoes, romaine and red leaf lettuce, chicken and feta cheese marinated in our house Italian dressing. 9.95

SOUP OF THE DAY

Homemade Clam Chowder or Chefs Special (ask you server). Cup 2.95 Bowl 4.95

AWARD WINNING SALAD BAR

Crisp seasonal greens with an abundance of fresh toppings, a variety of specialty salads, house dressings, clam chowder, soup of the day and homemade bread.

With any entrée 4.95 Lunch Bar 8.95 Dinner All You Can Eat 10.95

**Consuming raw or undercooked meats, seafood or eggs may increase your risk of food born illness. Food may be prepared around nuts. Please let your server know if you have allergies.*



1/2 LB HAMBURGER* OR CHICKEN SANDWICH

Build you own burger or chicken sandwich, grilled or crispy. Served with a side house salad or Brew City fries. Substitute Black & Tan Onion Rings for only \$2.00 more.

Your choice of beef or chicken served with ketchup, mustard, mayonnaise, tomato, lettuce, pickles and onions on a sesame bun with your choice of cheese: **8.95**

	Cheddar	Bleu	Swiss	Pepper Jack
Add on .50¢	Jalapeños	Onion Strings	Pineapple	BBQ Sauce
Add on \$1.00	Bacon	Sautéed Onions	Sautéed Mushrooms	Avocados

HANDCRAFTED WRAPS & SANDWICHES

*Served with your choice of a side house salad or Brew City fries
Substitute Black and Tan Onion Rings for only \$2.00 more.*

CAESAR CHICKEN WRAP

Oversized tortilla stuffed with our house made Caesar chicken salad. **9.95**

ORIENTAL WRAP

Shredded cabbage, chicken, mandarin oranges, green onions mixed together and tossed with a toasted sesame dressing, wonton strips and chopped peanuts and wrapped in an oversized tortilla. **9.95**

HAWAIIAN CHICKEN WRAP

Chicken, pineapple, bacon, cheddar-monterey cheese blend, tossed with a honey mustard dressing wrapped in an oversized tortilla. **9.95**

CRAB & SHRIMP WRAP

Creamy crab and shrimp salad, crisp romaine lettuce and parmesan cheese topped with Thousand Island dressing and wrapped in an oversized tortilla. **10.95**

STEAK SANDWICH* Bob's Fav

7oz steak topped with sautéed mushrooms, caramelized onions and Swiss cheese, served with a bold bistro sauce on a Ciabatta roll. **11.95**

BBQ PULLED PORK SANDWICH

Moist and tender shredded pork marinated in our house made BBQ sauce, topped with shoestring onions and served on a toasted Asiago cheese Ciabatta roll. **9.95**

CALIFORNIA BLT

Honey wheat bread, garlic toasted and served with cream cheese, lettuce, tomato, bacon, and avocado. **8.95**

FRESH VEGGIE SANDWICH

Garden fresh veggies piled high on honey wheat bread, lettuce, sprouts, tomatoes, cucumbers, avocados, red onions and cream cheese. 7.95

BURGER DIP*

100% ground chuck on a sourdough roll, your choice of Pepper Jack, Cheddar or Swiss cheese, served with au jus. 10.95

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ENTRÉES

ADD SALAD BAR TO ANY ENTRÉE FOR 4.95.

HOMEMADE PASTAS

Served with Sourdough Bread

PENNE PASTA AND PRAWNS

Tossed with garlic, shallots, roma tomatoes, olives, basil, parmesan, feta, pine nuts, white wine and a butter sauce. 16.95

SEAFOOD BUBBLE

Cod, shrimp and seasonal seafood blended with a champagne cream sauce, linguini and parmesan. 16.95 *Bob's Fav*

FETTUCCHINI ALFREDO

Homemade three cheese Alfredo garlic sauce tossed with fettuccini noodles. 10.95
with Chicken 12.95 with Shrimp 14.95

MIDWEST BEEF*

Aged to perfection

Served with fresh vegetables and your choice of baked potato, (while they last), garlic mashed potatoes or Brew City fries

PRIME RIB SERVED AFTER 4:00P.M.

Add sautéed mushrooms or sautéed onions to any of our entrees for \$2.00

HOUSE SPECIALTY – PRIME RIB 6oz and TAIWAN SHRIMP *Bob's Fav*

A Bushwhacker favorite. The best of meat & seafood combined! 22.95

PRIME RIB

Slow roasted and carved to order - while it lasts.

8oz - 18.95 10oz - 22.95 12oz - 26.95

FILET MIGNON

8 oz choice center cut, hand selected, bacon wrapped, lightly seasoned and charbroiled, to your preference, served on a cabernet demi-glaze. 26.95

RIBEYE

12oz Ribeye grilled & topped with fried onion strings. 26.95

TOP SIRLOIN *Bob's Fav*

8oz choice Top Sirloin lightly seasoned and charbroiled, served on a cabernet demi-glaze. 16.95

FLAT IRON WHISKEY STEAK

7oz steak cooked to your preference and finished with a splash of Jack Daniels whiskey. Served with a side of cabernet demi-glaze. 13.95

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SEASONAL SEAFOOD

Served with fresh vegetables and your choice of baked potato, (while they last), garlic mashed potatoes or Brew City fries

BUSHWHACKER TAIWAN SHRIMP *Bob's Fav*

Jumbo Prawns, butterflied and baked to perfection in the shell with wine, butter and garlic. Award winning! 18.95 (Shrimp is also available breaded and fried – ask your server)

COD DUNGENESS

Cod fillets with a crab and shrimp stuffing, baked in wine, butter and garlic; finished with a hollandaise sauce. 19.95

TIFFANY'S SEAFOOD PLATTER

Deep fried cod, shrimp, scallops and grilled oysters, served with homemade coleslaw, tartar and cocktail sauce. 20.95 (Cod, shrimp and scallops also available baked – ask your server)

GRILLED OYSTERS

Fresh Dabob Bay oysters, dusted in Italian bread crumbs & grilled. 17.95

FISH & CHIPS

Pacific Cod dusted in panko breading and deep fried, served with Brew City Fries and coleslaw upon request. 13.95

CLASSIC CHICKEN ENTRÉES

Served with fresh vegetable and your choice of baked potato, (while they last), garlic mashed potatoes or Brew City fries

BUSHWHACKER TERIYAKI CHICKEN *Bob's Fav*

Lightly marinated boneless breast, charbroiled and served with grilled pineapple. 14.95

CHICKEN BUSHWHACKER

Oven baked breast, topped with artichoke hearts and hollandaise. A Bushwhacker Classic! 14.95

SENIORS, KIDS & LIGHTER APPETITES

A half order of our tasty pastas, served with sourdough bread

PENNE PASTA AND PRAWNS 10.95	SEAFOOD BUBBLE 10.95
FETTUCCHINI ALFREDO 7.95 w/Chicken 9.95	w/Shrimp 11.95
FISH & CHIPS – half order 8.95	CHICKEN TENDERS & FRIES 6.95
¼ LB CHEESEBURGER & FRIES 6.95	MAC & CHEESE OR SAUCY PASTA 5.95
GRILLED CHEESE & FRIES 5.95	PEANUT BUTTER & JELLY & FRIES 4.95

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DECADENT DESSERTS

HOMEMADE PIES

Ask your server about our specialty pies, baked fresh everyday, served heated or chilled. 4.95 Ala mode 5.95

TRIPLE BERRY COBBLER *Bob's Fav*

Homemade marionberry, blueberry and raspberry cobbler served warm with two scoops of French vanilla ice cream. 5.95

CHOCOLATE FACTORY BROWNIE

Our house-made brownie topped with two scoops of French vanilla ice cream and a rich chocolate hot fudge sauce. 5.95 Or topped with our specialty ice cream 6.95

PEANUT BUTTER PIE

Voted a favorite in *Elegant Gourmet!* A Creamy peanut butter filling cradled by a brown sugar graham cracker crust, topped with semi-sweet chocolate. 5.95

MUDD PIE

Coffee ice cream, swirled with ribbons of fudge, heaped on top of a Oreo cookie crust. Covered with fresh whip cream and drizzled with chocolate. 5.95

THOMAS KEMPER ROOTBEER FLOATS

Gourmet Rootbeer with our French Vanilla ice cream makes this old fashion delight. 3.95

HOT FUDGE SUNDAE

Hot fudge sauce with 3 scoops of French vanilla ice cream, topped with whip cream and a cherry. 4.95 (Chopped Peanuts available)

SPECIALTY ICE CREAM

Inquire with your server for tonight's special flavor 4.95 French Vanilla 3.95

DELECTABLE DESSERT DRINKS

Ultimate Nudge... Courvoisier and Kahlua mix together in coffee and topped with whip cream and a drizzle of dark crème de cacao.

Mounds St. Helens... a volcanic combination of Crème de Cacao, Malibu rum, coconut syrup, cream and ice topped with a glacier of whipped cream.

Chocolatetini... Absolut Vanilla vodka, Dark Crème de Cacao and Baileys served in a chilled martini glass with a chocolate rim.

Mexican Coffee... Tequila, Kahlua and coffee topped with fresh whipped cream.

Irish Coffee... Irish whiskey and coffee topped with fresh whipped cream.