

BURGERS AND SANDWICHES

Served with french fries, home-made chips, sweet pot fries (+\$1), side salad (+\$1). GF bun (+\$2)

CASEY'S ORIGINAL \$10.99

8oz prime grade, lettuce, tomatoes, onion, pickles and American, cheddar, Swiss, blue cheese or pepper jack cheese Add sauteed onions/mushrooms, bacon, jalapenos or fried egg 1 Mac-&-Cheese 4

PADDY MELT \$10.99

Certified prime grade beef, grilled onions, Mercks cheese, on Texas toast

SWEET CAROLINA \$9.99

Slow-cooked pulled pork, Carolina gold BBQ sauce and coleslaw

PERCH SANDWICH \$12.99

Great Lakes perch dusted in seasoned flour and fried crispy. Served with lettuce, tomato, onion, tartar and lemon

ULTIMATE STEAK \$13.99

Shaved ribeye, sautéed onions, mushrooms and green peppers, Swiss cheese and garlic parmesan aioli

CHICKEN CAPRESE \$11.99

Grilled seasoned chicken breast, balsamic glaze, sliced tomatoes, basil and fresh mozzarella cheese

INSIDE OUT GRILLED CHEESE \$9.99

Melted cheddar and fresh tomato, with a grilled cheese crust on the outside

BEYON MEAT VEGGIE BURGER \$12.99

Plant based high protien meatless burger with garlic mayo, arugula, pepper jack and roasted tomato jam. Non-GMO and GF

TOASTED WRAPS \$9.99

Chose wheat, spinach or tomato
Served with french fries, home-made chips, sweet pot fries (+\$1), side salad (+\$1). GF bun (+\$2)

CASEY'S CLUB WRAP

Smoked turkey and ham, crispy bacon, Swiss, lettuce, tomato and honey mustard aioli

BUFFALO CHICKEN

Wrapped with lettuce, chopped celery and your choice of blue cheese or ranch dressing

ROTISSERIE CHICKEN

Wrapped with lettuce, tomato, red onion and mayo

TOTALLY VEGGIE

Lettuce, tomato, onion, bell pepper, carrot and garlic mayo

FLATBREADS \$11.99**SAUSAGE & FENNEL**

Seasoned sausage grilled with fennel, arugula, mozerella & provolone on a marinara sauce

BBQ CHICKEN

Grilled chicken, with BBQ sauce, caramelized onions, mozzarella and provolone

MUSHROOM & ARTICHOKE

Chopped mushrooms, artichoke hearts and fresh garlic, mozzarella, olive oil and fresh herbs

BUFFALO CHICKEN

chicken tossed in buffalo sauce, red onion, celery, red onion, mozzarella and provolone, served with blue cheese or ranch dressing



Carry Out Menu

269-469-6400

KITCHEN HOURS

11am-9pm Mon-Thur

11am-10pm Fri/Sat

10am-9pm Sun (Brunch 10am-1pm)

Book your party/event at Casey's and let us help you with the planning. Or ask about our outside catering services.



caseysnewbuffalomichigan

136 N Whittaker St, New Buffalo -
www.caseysnewbuffalo.com

APPETIZERS

CRISPY WINGS \$7.99 SM \$13.99 LG

Choose Garlic Parmesan, BBQ, Buffalo, General Tso, or Boom Boom

BEER CHEESE FONDUE \$10.99

Wisconsin aged cheddar cheese, infused with our house beer and served with warm pretzel rounds

MIKE'S TACOS

3 corn tacos, Napa cilantro slaw, pico de gallo, salsa verde. Pulled Pork \$10.99 Chicken \$11.99 Boom Boom shrimp \$12.99

ARTICHOKE SPINACH DIP \$10.99

Fire-roasted artichokes and spinach, blended with cheddar and Monterey jack cheese, served with mini naan dippers

BOOM BOOM SHRIMP \$11.99

Plump shrimp lightly dusted in seasoned flour, fried golden and tossed in our spicy boom boom sauce

MARYLAND CRAB CAKES \$10.99

Fresh crab with bell peppers, cilantro garlic & spices. Lightly sautéed and served with a blueberry chutney

IRISH NACHOS \$10.99

Homemade chips smothered with cheese sauce, chopped corn home-cooked corned beef, scallions, and sour cream

LOADED POTATO SKINS \$9.99

With cheddar, bacon, sour cream and scallions

SALADS

Ask about our selection of home-made dressings.
Add chicken \$4, shrimp \$5, boom boom shrimp/salmon \$6

APPLE AND CRANBERRY \$11.99

Red apples, dried cranberries, goat cheese, red onion and candied pecans, on spinach and mixed greens, with maple vinaigrette

PEAR AND WALNUT \$11.99

Bourbon roasted pear with candied walnuts and blue cheese crumbles, with mixed greens and an apple cider vinaigrette

BEET AND SQUASH \$11.99

Butternut squash and red beets, on a chopped mix of kale, Napa cabbage, brussels, carrot and radicchio, with goat cheese crumbles and maple vinaigrette

SOUTHWESTERN COBB \$12.99

Chipotle chicken, mixed greens, iceberg lettuce, bacon, corn n black bean salsa, tortilla strips, pico de gallo, scallions, hard boiled egg, pepper jack cheese, Southwestern ranch dressing

THE WHITTAKER WEDGE \$9.99

Iceberg with tomato medley, applewood smoked bacon, scallions and blue cheese dressing

HOUSE SALAD \$8.99

Mixed greens, chopped iceberg, tomatoes, red onion, cucumber, bell peppers, shredded carrots and croutons

SOUPS

CLAM CHOWDER

Cup \$5 Bowl \$7

SOUP OF THE DAY

Cup \$4 Bowl \$6

LOADED CHILI

Shredded cheese, onion & sour cream
Cup \$5 Bowl \$7

ENTREES

*Served with veg. of the day & your choice of seasonal rice, fries, smashed redskins or sweet pot fries (+\$1)

CHERRY SMOKED BABY BACK RIBS \$17.99

Slow cooked smoked ribs, smothered with honey bourbon BBQ sauce, served with coleslaw and baked beans

MAMMA'S MEATLOAF *\$15.99

Bacon-wrapped meatloaf, sautéed mushrooms, Guinness gravy, and onion straws

SHEPHERD'S PIE \$13.99

Traditional homemade Irish shepherd's pie topped with Yukon Gold mashed potatoes

GREAT LAKES PERCH *\$22.99

Fresh Great Lakes perch lightly dusted in seasoned flour and fried. Served with lemon and tartar sauce

BALSAMIC GLAZED SALMON* \$18.99

Bay of Fundy, Atlantic salmon, broiled with a balsamic glaze

FISH & CHIPS \$13.99

Beer-battered fresh Atlantic cod, lemon, fries and tartar sauce

CASEY'S MAC & CHEESE \$12.99

Cavatappi noodles, cheddar, Monterey jack and smoked Gouda sauce, topped with apple smoked bacon Sub chicken 2 shrimp/BBQ pulled pork 3 salmon 4

TUSCAN CHICKEN & PASTA \$16.99

Grilled chicken, fire-roasted artichokes and tomatoes, mushrooms, spinach, white wine garlic sauce and fresh parmesan
Add shrimp 5

GUINNESS STEW \$14.99

Slow cooked braised beef, carrot, onion & potatoes in a rich Guinness gravy, served with bread for dipping!

LEMON HERB CHICKEN *\$14.99

Lightly breaded and roasted in olive oil, garlic, white wine, lemon juice, rosemary and thyme

HERB ROASTED PORK MEDALLIONS \$14.99

Pork tenderloin roasted with herbs and topped with an apple, cranberry chutney

PEA AND PANCETTA TORTELLONI \$13.99

Traditional pairing of green peas and pancetta with ricotta, wrapped in a thin egg pasta and tossed in a carbonara sauce