BURGERS AND SANDWICHES

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

CASEY'S ORIGINAL \$10.99

Prime grade 8oz patty. Includes upon request, lettuce, tomatoes, onion, pickles and American, cheddar, Swiss, blue cheese or pepper jack cheese

Add sauteed onions/mushrooms, bacon, jalapenos or fried egg 1 each

Mac-&-Cheese \$2

PADDY MELT \$10.99

Prime grade 8oz patty, grilled onions and Swiss cheese, on rye bread

BBQ PULLED PORK \$9.99

Slow-cooked pulled pork, honey bourbon BBQ sauce and coleslaw

PERCH SANDWICH \$12.99

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

ULTIMATE STEAK \$13.99

Shaved ribeye, sautéed onions, mushrooms and green peppers and garlic parmesan aioli on a hoagie

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

BEYOND MEAT VEGGIE BURGER \$12.99

Plant based high protien meatless burger with garlic mayo, arugula, pepper jack and pico de gallo. 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 (+\$1)

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

CHICKEN PESTO

Grilled balsamic chicken, fresh basil, mozzarella, tomato and house-made pesto

TOTALLY VEGGIE

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

FLATBREADS \$11.99

SAUSAGE & FENNEL

Seasoned sausage grilled with fennel, arugula, mozarella, Romano, provolone on a marinara sauce

BBQ CHICKEN

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

MUSHROOM & ARTICHOKE

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

MEDITERRANEAN

House-made pesto sauce, tomatoes, red onion, black olives, arugula and shaved parmesan



Carry Out Menu

269-469-6400

KITCHEN HOURS
11 am-10pm Mon-Sun

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



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

APPETIZERS

CRISPY WINGS

Choose Garlic Parmesan, BBQ, Buffalo, General Tso, or Boom Boom Small \$8.99 Large \$16.99

BEER CHEESE FONDUE \$10.99

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

WHITTAKER ST. TACOS

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

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

IRISH NACHOS \$10.99

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

PEEL & EAT SHRIMP \$12.99

Marinated, chilled and served with Bloody Mary cocktail sauce

SOUPS

Made fresh in house every day

CLAM CHOWDER Cup \$5 Bowl \$7

SOUP OF THE DAY

Cup \$4 Bowl \$6

GREEN & GRAIN BOWLS

Ask about our selection of house-made dressings. Add chicken/BBQ pulled pork \$4, shrimp \$5, boom boom shrimp/salmon \$6. Add avocado \$1

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

STRAWBERRY SUMMER SALAD \$11.99

Mixed greens and spinach, tossed in a strawberry vinaigrette, with strawberries, goat cheese, cucumber, red onion and toasted almonds

BEET & GOAT CHEESE \$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

AHI TUNA SPRING ROLL BOWL \$16.99

Seared Ahi tuna served over rice noodles, fresh basil & cilantro, diced carrots, red pepper and cucumber, with a soy-ginger dressing

POWER BOWL \$10.99

Steamed brown rice and quinoa with black beans, pico de gallo, scallions, mozzarella &and provolone

MEDITERRANEAN BOWL \$10.99

Salad of tri-colored quinoa with green beans, red pepper, scallions, black olives, shredded parmesan and a creamy balsamic dressing

SIDE SALAD \$4.99

Choice of House or Half Wedge

ENTREES

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

CHERRY SMOKED BBQ RIBS

Slow cooked smoked ribs, smothered with honey bourbon BBQ sauce, served with coleslaw and choice of side Half slab \$14.99 Full \$22.99

MAMMA'S MEATLOAF *\$15.99

Bacon-wrapped meatloaf, sautéed mushrooms, Guinness gravy, 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

GRILLED CILANTRO SALMON* \$17.99

Bay of Fundy, Atlantic salmon, broiled with a honey, lime, garlic and cilantro marinade

FISH & CHIPS \$13.99

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

CASEY'S MAC & CHEESE \$11.99

Cavatappi noodles, chedder, Monterey jack and smoked Gouda sauce, topped with apple smoked bacon.

Add chicken/BBQ pulled pork \$4 shrimp \$5 salmon \$6

TUSCAN CHICKEN & PASTA \$16.99

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

LEMON HERB CHICKEN *\$14.99

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

BOWTIE SALMON PASTA \$17.99

Fafalle pasta with grilled salmon, peas and mushrooms in a white wine cream sauce