

SOUPS

Casey's Clam Chowder C \$5 B \$7 Soup of the Day C \$3 B \$5

BURGERS AND SANDWICHES

Served with french fries, home-made chips, onion rings (+\$2), or side salad (+\$1). Gluten friendly bun available (+\$2)

CASEY'S ORIGINAL \$10.99

Certified prime grade beef, 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

BLACK BEAN \$9.99

Black bean burger, onions, jalapenos, cilantro, pepper jack cheese and garlic parmesan aioli

SWEET CAROLINA \$9.99

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

PERCH SANDWICH \$12.99

Great Lakes perch lightly 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

CASEY'S CLUB WRAP \$10.99 **New!**

Toasted whole wheat wrap filled with smoked turkey and ham, crispy bacon, Swiss, lettuce, tomato and honey mustard aioli

INSIDE OUT GRILLED CHEESE \$9.99 **New!**

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

BEYON MEAT VEGGIE BURGER \$12.99 **New!**

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



Carry Out Menu

VISIT US IN PERSON OR ON THE WEB FOR OUR
FULL MENU, INCLUDING HAND-CUT STEAKS AND
DAILY SPECIALS!

269-469-6400



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

APPETIZERS

CASEY'S 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

Napa cabbage cilantro slaw, pico de gallo and salsa verde.

Pulled Pork \$10.99 Chicken \$11.99 Boom Boom shrimp \$12.99

ROASTED 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 sauteed 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

PEEL AND EAT SHRIMP \$12.99

Poached marinated shrimp, chilled & served with Bloody Mary cocktail sauce

SALADS

Ask about our selection of home-made dressings

STRAWBERRY SUMMER SALAD \$11.99 **New!**

Mixed greens & spinach, tossed in a strawberry vinaigrette, with strawberries, goat cheese, red onion, cucumber and toasted almonds
Add chicken 4 shrimp 5 boom boom shrimp/salmon 6

ASIAN CHICKEN CHOPPED \$12.99

Romaine, Napa and red cabbage, shaved brussels, mandarins, carrots and bell peppers, tossed in Asian sesame dressing, topped with sesame seeds and wontons

BEET AND GOAT CHEESE" \$11.99

Arugula & mixed greens, tossed in a blueberry vinaigrette, with diced beets, goat cheese and candied walnuts
Add chicken 4 Shrimp 5 boom boom shrimp/salmon 6

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

ENTREES

*Served with vegetable of the day and your choice of seasonal rice, fries, Yukon Gold mash or onion rings (+\$2)

CHERRY SMOKED BABY BACK RIBS \$21.99 **New!**

Slow cooked ribs smoked in-house, smothered in your choice of BBQ sauce (Root Beer, Michigan Blueberry or Honey Bourbon), Jenga stacked and 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

SHRIMP RIGATONI ALA VODKA \$13.99

Lightly sauteed shrimp in a creamy tomato vodka sauce
Add chicken 4 shrimp 5