

RIGATONI ALA VODKA \$11.95

Creamy tomato vodka sauce

Add chicken \$4 shrimp \$5

IRISH STEW \$14.95

Tender braised lamb with carrots, onions, celery and potatoes in a rich Guinness gravy

SOUPS

Casey's Clam Chowder C \$5 B \$7 Hearty Chili C \$4 B \$6

Soup of the Day C \$3 B \$5

BURGERS AND SANDWICHES

Served with french fries, sweet potato fries, home-made chips, or side salad (+\$1).

Gluten friendly bun available (+\$2)

CASEY'S ORIGINAL \$9.95

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 \$10.95

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

BLACK BEAN \$9.95

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

SWEET CAROLINA \$9.95

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

PERCH SANDWICH \$12.95

Great Lakes perch lightly dusted in seasoned flour and fried crispy.

Served with lettuce, tomato, onion, tartar and lemon

ULTIMATE STEAK \$13.95

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

CHICKEN CAPRESE \$10.95

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

FARMHOUSE TURKEY \$10.95

Smoked turkey, cranberry aioli, Swiss cheese, arugula and sliced apple on a whole wheat hoagie



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 \$7.95 SM \$13.95 LG

Choose garlic parmesan, BBQ, Buffalo, General Tso, or boom boom

BEER CHEESE FONDUE \$9.95

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.

Add chicken \$9.95 steak/shrimp \$10.95 boom boom shrimp \$11.95

ROASTED ARTICHOKE SPINACH DIP \$10.95

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

BOOM BOOM SHRIMP \$10.95

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

SALT AND PEPPER CALAMARI \$12.95

Breaded calamari, fried golden and tossed with salt, pepper and bell peppers

IRISH NACHOS \$8.95

Homemade chips smothered with cheese sauce, scallions, bacon and sour cream

BOSCO STICKS \$7.95

Crusty bread sticks stuffed with melted mozzarella, dusted with parmesan and served with homemade marinara

SALADS

Add chicken \$4, shrimp \$5, boom boom shrimp/salmon \$6

APPLE N' GOAT CHEESE \$10.95

Arugula and mixed greens tossed in a maple vinaigrette, cranberries, sliced apple, toasted almonds and goat cheese

ASIAN CHOPPED \$10.95

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

"BEET THE DRUM" \$11.95

Red and golden beets, arugula & mixed greens, roasted sweet potato, candied walnuts, goat cheese, with creamy house vinaigrette

SOUTHWESTERN COBB \$12.95

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

THE WHITTAKER WEDGE \$9.95

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

HOUSE SALAD \$8.95

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

Ask about our selection of home-made dressings

ENTREES

*Served with vegetable of the day and your choice of seasonal rice, baked potato, fries, sweet potato fries, red skin mashed

APPLE BUTTER PORK CHOP* \$16.95

Seasoned grilled pork chop, topped with an apple butter sauce and baked apple slices

MAMMA'S MEATLOAF *\$15.95

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

SHEPHERD'S PIE \$12.95

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

GREAT LAKES PERCH *\$22.95

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

BALSAMIC GLAZED SALMON* \$18.95

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

FISH & CHIPS \$13.95

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

CASEY'S MAC & CHEESE \$10.95

Cavatappi noodles, white cheddar, Monterey jack and smoked Gouda sauce

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

TUSCAN CHICKEN & PASTA \$16.95

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

Add shrimp \$5