



APPETIZERS

CASEY'S CRISPY WINGS \$7.95 SM, \$13.95 LG

Choose from garlic-parmesan, BBQ, Buffalo, boom boom, General Tso

BEER CHEESE FONDUE \$9.95

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

MIKE'S TACOS

Cabbage and cilantro slaw, pico de gallo and salsa verde on flour tortillas.

Add chicken **\$9.95**

Add steak or shrimp **\$10.95**

Add Boom Boom Shrimp **\$11.95**

FLAT BREADS \$11.95

Apple n' Goat Cheese - Granny Smith apples, arugula, goat cheese and maple vinaigrette

BBQ Chicken - Grilled chicken, BBQ sauce, caramelized onion, mozzarella and provolone

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

New!

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

BOSCO STICKS \$7.95

New!

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

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 \$10.95

8oz of certified prime grade beef, lettuce, tomatoes, onion, pickles and American, cheddar, Swiss, blue cheese or pepper jack cheese.

Add sauteed onions, sauteed mushrooms, bacon, jalapenos or fried egg **\$1**

Mac-&-Cheese **\$4**

BLACK BEAN \$9.95

Black bean burger, onions, jalapeno pepper's, pepper jack cheese and garlic parmesan aioli

SWEET CAROLINA \$9.95

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

PADDY MELT \$10.95

8oz of certified prime grade beef, grilled onions, Mercks cheese, on Texas toast

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, sauteed onions, mushrooms and green peppers, Swiss cheese and garlic parmesan aioli, on a hoagie

CHICKEN CAPRESE \$10.95

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

FARMHOUSE TURKEY \$10.95 **New!**

Smoked turkey, cranberry aioli, Swiss cheese, arugula and sliced Granny Smith apples, served on a whole wheat hoagie



*Please ask your server about our
Gluten Friendly options*

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SALADS

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

APPLE N' GOAT CHEESE \$10.95 **New!**

Arugula and mixed greens tossed in a maple vinaigrette, with 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 and mixed greens, roasted sweet potatoes, 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

House-made dressings;
Creamy house, ranch, blue cheese, maple vinaigrette, French, balsamic, fat-free Italian, Asian sesame

SOUPS

CASEY'S CLAM CHOWDER

Cup \$5 Bowl \$7

HEARTY CHILI

Cup \$4 Bowl \$6

Have it "Loaded" (add cheese, jalapenos, sour cream or onions, \$0.50 each)

SOUP OF THE DAY

Cup \$3 Bowl \$5



ENTREES

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

NY STRIP* \$22.95

10oz hand-cut strip from certified Angus beef

Add blue cheese crust or bourbon peppercorn sauce \$3

Sautéed onions or mushrooms \$1

APPLE BUTTER PORK CHOP* \$16.95 **New!**

Seasoned Porterhouse chop, seared and 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 mashed potatoes

GREAT LAKES PERCH* \$22.95

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

BALSAMIC GLAZED SALMON* \$18.95

Bay of Fundy Atlantic salmon, broiled with a balsamic glaze

FISH & CHIPS \$13.95

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

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 served over pasta

Add shrimp \$5

RIGATONI ALA VODKA \$11.95

Creamy tomato vodka sauce

Add chicken \$4 shrimp \$5

IRISH STEW \$14.95

New!

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

Note: Ask your server about items that may be cooked to order. Consuming raw or under-cooked meats, seafood, or eggs may increase your risk of food-borne illness.