

APPETIZERS

CASEY'S CRISPY WINGS \$10.95

GF

Choose from garlic-Parmesan, BBQ, Buffalo, General Tso, 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/salmon \$10.95

FLAT BREADS \$11.95

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

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

ROASTED ARTICHOKE SPINACH DIP \$8.95

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 \$11.95

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

OYSTERS TRIO \$13.95 GF

Half dozen Chesapeake Bay oysters served with a relish trio, (jerked mango, Bloody Mary celery, and cucumber mignonette)

PEEL AND EAT SHRIMP \$12.95 GF

Marinated, chilled and served with Bloody Mary cocktail sauce

BURGERS AND SANDWICHES

Served with french 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, sauteed mushrooms, bacon or fried egg \$1 Mac-&-Cheese \$2

PADDY MELT \$10.95

Certified prime grade beef, Guinness grilled onions, Merkts cheese, on rye bread

BLACK BEAN \$9.95

Black bean burger, onions, peppers, cilantro, pepper jack cheese and garlic mayo

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 mayonnaise

CHICKEN CAPRESE \$9.95

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

CLASSIC REUBEN \$12.95

Shaved corn beef, Swiss cheese, sauerkraut, 1000 Island served on rye bread

CASEY'S CLUB \$9.95

Smoked turkey, lettuce, tomato, crispy applewood bacon, Dijon mustard on a grilled hoagie

GF Gluten Friendly

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SALADS

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

THE LAKESIDE \$10.95

CF

Mixed greens, Michigan blueberries, sliced red onions, blue cheese crumbles, sliced almonds, lemon-poppy seed dressing

ASIAN CHOPPED \$10.95

GF

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

GF

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

SOUTHWESTERN COBB \$12.95

Chipotle chicken, mixed greens, iceberg lettuce, bacon, corn, black bean, tortilla strips, Pico de Gallo, scallions, free range 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

GF

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

House-made dressings; Creamy house vinaigrette, lemon-poppy seed, ranch, blue cheese, 1000 Island, fat free Italian, balsamic, Asian sesame

SOUPS

Casey's Clam Chowder C \$5 B \$7 Hearty Chili C \$4 B \$6 Soup of the Day C \$3 B \$5



ENTREES

*Served with vegetable of the day and your choice of seasonal rice, baked potato, fries or Yukon Gold mashed

*HAND-CUT STEAKS

GF

Aged Certified Angus beef 8oz Filet Mignon \$28.95 10oz New York Strip \$22.95 14oz Ribeye \$28.95

*MUSTARD PEPPERCORN PORK TENDERLOIN \$15.95

GF

Slow-cooked tenderloin with a mustard peppercorn sauce

*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

*MARYLAND CRAB CAKES \$23.95

Fresh lumped crab blended with fresh herbs and peppers. Lightly sautéed and served with a Michigan blueberry chutney

*GREAT LAKES PERCH \$22.95

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

*BALSAMIC GLAZED SALMON \$18.95 GF

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

FISH & CHIPS \$13.95

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

CASEY'S MAC & CHEESE \$10.95

Cavatappi noodles, white chedder, 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 ALLA VODKA \$11.95

Creamy tomato vodka sauce Add chicken \$4 shrimp \$5 salmon/steak \$6

