

136 N Whittaker Street, New Buffalo 269-469-6400 caseysnewbuffalo.com

Casey's offers casual fine dining that includes hand-cut steaks, fresh seafood, signature burgers and sandwiches and creative salad options. We are focused on bringing you the highest quality food, sourced locally whenever possible. We have the largest selection of craft beers on tap in Harbor Country, signature cocktails and a carefully crafted wine list.

Casey's is reminiscent of a traditional Chicago-style grill, with its antique tin ceiling, historic Art Deco bar and hardwood floor, but includes some decorative influences from its lakeside location. There are plenty of TV's, so you won't miss the big game and we host live entertainment every weekend.

When the weather's fine, eat and drink in Casey's Back Yard, a delightful landscaped patio, featuring our outdoor Ice House bar (originally a building used to store ice cut from the lake in the winter). On weekends, our customers often tarry after dinner to enjoy live music with friends, old and new.

We now have an excellent \$10 lunch menu (11am-3pm Mon-Sat) and we are now open for Sunday Brunch 10am-1pm

Monday thru Saturday 11:00 am – 2:00 am Sunday 10:00 am – 12:00 am Kitchen Closes at 9:00 pm, 10:00 pm Friday and Saturday

> You and your guest are cordially invited to enjoy up to \$10.00 off any entrée when a second entrée of equal or greater value is purchased Sunday thru Saturday

Valid for Lunch or Dinner 7 Days a Week

Offer expires December 31, 2019



Use Dinner Card Punch #8

M39



MAPPETIZERS

Casey's Crispy Wings

(6) 7.99 / (12) 13.99

Choose from Garlic-Parmesan, BBQ, Buffalo, Boom Boom, or General Tso

Roasted Artichoke Spinach Dip

Fire-roasted artichokes and spinach, blended with cheddar and Monterey jack cheese, served with mini naan dippers • 10.99

Mike's Tacos

Cabbage and cilantro slaw, pico de gallo and salsa verde on corn tortillas Pulled Pork • 10.99 Chicken • 11.99 / Boom Boom Shrimp • 12.99

Maryland Crab Cakes

Fresh crab with bell peppers, cilantro, garlic and spices. Lightly sautéed and served with a blueberry chutney • 10.99

Beer Cheese Fondue

Wisconsin aged cheddar cheese, infused with our house beer and served with warm mini pretzels • 10.99

Boom Boom Shrimp

Plump shrimp lightly dusted in seasoned flour, fried golden and tossed in our spicy Boom Boom sauce • 11.99

Loaded Potato Skins

Filled with cheddar, bacon, sour cream and chives • 9.99

Irish Nachos

Homemade chips, smothered with cheese sauce, chopped home-cooked corned beef, scallions and sour cream • 10.99

FLATBREADS

Sausage n' Fennel

Seasoned sausage grilled with fennel, arugula, mozzarella and provolone on a marinara sauce

Mushroom n' Artichoke

Chopped mushroom, artichoke hearts and fresh garlic, mozzarella and provolone, olive oil and Italian herbs

BBQ Chicken

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

Buffalo Chicken

Chicken tossed in buffalo sauce, red onion, celery, red onion, mozzarella and provolone, served with blue cheese or ranch dressing

··· SALADS ···

Add chicken • 4 / shrimp • 5 / boom boom shrimp or salmon • 6

Apple and Cranberry

Red apples, dried cranberries, goat cheese, red onion and candied pecans, on a bed of spinach and mixed greens, with maple vinaigrette • 11.99

Pear and Walnut

Bourbon roasted pear with candied walnuts and blue cheese crumbles, with mixed greens and an apple cider vinaigrette • 11.99

Beet and Squash

Butternut squash and red beets, on a chopped mix of kale, Napa cabbage, brussels, carrot and radicchio, with goat cheese crumbles and maple vinaigrette • 11.99

Southwestern Cobb

Chipotle chicken, chopped bacon, corn and black bean salsa, pico de gallo, scallions, egg, pepper jack cheese and tortilla strips, on a bed of mixed greens, topped with Southwestern ranch dressing - 12.99

The Whittaker Wedge

Iceberg with tomato medley, applewood smoked bacon, scallions and blue cheese dressing • 9.99

House Salad

Mixed greens, chopped iceberg, tomatoes, red onion, cucumber, bell peppers, shredded arrots and croutons • 8.99

House-made dressings:

Ranch, blue cheese, apple cider vinaigrette, maple vinaigrette, balsamic, Southwestern ranch, 1000 Island, or oil and vinegar

Casey's Clam Chowder Bowl • 7 Cup • 5

SOUPS

Loaded Chili

Hearty chili served with cheese, sour cream and onions Bowl • 7 Cup • 5



Soup of the Day Bowl • 5 Cup • 3

136 N Whittaker St, New Buffalo, MI – (269) 469-6400 – www.caseysnewbuffalo.com

M40

ENTRÉES ~~

[†]Served with vegetable of the day and your choice of seasonal rice, fries, smashed redskins, or sweet potato fries (+\$1)



Hand-cut, aged premium grade • 22.99 Add blue cheese crust or blackened • 3 Sautéed onions or mushrooms • 1

Herb Roasted Pork Medallions

Pork tenderloin roasted with herbs and topped with an apple, cranberry chutney • 14.99

Cherry Smoked Baby Back Ribs

Slow cooked ribs smoked in-house, smothered in honey bourbon BBQ sauce and served with coleslaw and baked beans • 17.99

[†] Mamma's Meatloaf

Thick-cut meatloaf, with our slow cooked homemade tomato sauce, topped with onion straws • 15.99

Guinness Stew

Slow cooked braised beef, carrot, onion & potatoes in a rich Guinness gravy, served with bread for dipping! • 14.99

Shepherd's Pie

Traditional homemade Irish shepherd's pie topped with mashed potatoes and a melted cheese crust • 13.99

Great Lakes Perch

Fresh Great Lakes perch lightly dusted in seasoned flour and fried. Served with lemon and tartar • 22.99

Balsamic Glazed Salmon

Bay of Fundy Atlantic salmon, broiled with a balsamic glaze • 18.99



Fish & Chips

Beer-battered fresh Atlantic cod, served with lemon, tartar sauce and fries • 13.99

Lemon Herb Chicken

Lightly breaded and roasted in olive oil, garlic, white wine, lemon juice, rosemary and thyme • 14.99

Casey's Mac & Cheese

Cavatappi noodles, cheddar, Monterey jack and smoked Gouda sauce, topped with applewood smoked bacon • 12.99 Sub chicken • 2 / shrimp • 3 / salmon • 4 / BBQ pulled pork • 3

Tuscan Chicken Pasta

Grilled chicken, fire-roasted artichokes and tomatoes, mushrooms, spinach, white wine garlic sauce and fresh parmesan served over pasta • 16.99 Add shrimp • 5

Pea and Pancetta Tortelloni

Traditional pairing of green peas and pancetta with ricotta, wrapped in a thin egg pasta and tossed in a carbonara sauce • 14.99

BURGERS & SANDWICHES

Choose from fries, home-made chips, side salad (+\$1), or sweet potato fries (+\$1) Gluten friendly bun available (+\$2)

Casey's Original*

8oz of certified prime grade beef, lettuce, tomatoes, onion, pickles and American, cheddar, Swiss, blue cheese or pepper jack • 10.99 Add sautéed onions, sautéed mushrooms, bacon, jalapeños or fried egg • 1 / Mac-&-Cheese • 4

Paddy Melt*

8oz of certified prime grade beef, grilled onions and Swiss cheese on rye bread • 10.99

Ultimate Steak

Shaved ribeye, sautéed onions, mushrooms and green peppers, Swiss cheese and garlic parmesan aioli, on a hoagie • 13.99

Classic Reuben

Marinated and slow-cooked corned beef sliced and served with Swiss cheese, sauerkraut and 1000 Island on rye bread • 12.99

Beyond Meat Veggie Burger

Plant based high protein meatless burger with garlic mayo, arugula, pepper jack cheese and roasted tomato jam. Non-GMO and GF • 12.99

Sweet Carolina

Slow-cooked pulled pork, Carolina gold BBQ sauce and coleslaw • 9.99

Perch Sandwich

Great Lakes perch lightly dusted in seasoned flour and fried crispy. Served with lettuce, tomato, onion, tartar and lemon • 12.99

Chicken Caprese

Grilled seasoned chicken breast, balsamic glaze, sliced tomatoes, basil and fresh mozzarella cheese • 11.99

Inside Out Grilled Cheese

Melted cheddar and fresh tomato, with a grilled cheese crust on the outside • 9.99



Toasted wraps all at 9.99 Your choice of Tomato, Spinach or Whole Wheat

Casey's Club

With smoked turkey and ham, crispy bacon, Swiss, lettuce, tomato and honey mustard aioli

Buffalo Chicken

With lettuce, chopped celery, red onion and mozzarella mix

Rotisserie Chicken

With lettuce, tomato, red onion and mayo

Totally Veggie

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

Please ask your server about our Gluten Friendly options.

Find us on **f** caseysnewbuffalomichigan

*Note: Ask your server about items that may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase

M41