

# CASEY JONES

GRILL MENU

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## APPETIZERS

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### Soup D'Jour

prepared daily with fresh, seasonal ingredients ... *priced daily*

### Crab Soup

Our award-winning homemade soup made from scratch ... *priced daily*

### Our Own Homemade Chili

Served in a crock with fresh grated cheese and grilled French Bread ... \$6.25

### Classic Navajo Crab

of sautéed jumbo lump crab in cilantro butter served over crispy Native American fry bread ... \$10.95

### Jumbo Lump Crab, Corn & Avocado Dip

like no other, served warm in a crock topped with diced avocado and tomato served with our own Vidalia onion bread, made fresh daily ... 11.95

### Chicken Fritters

classic, crunchy & deep-fried, with honey mustard ... \$5.99

**Ladies & Gentlemen** ... If you have food allergies, please ask your server for specific details regarding our food. As all our food is made from scratch, many ingredients used in preparation are not listed. Nuts are used in our kitchen. **No separate checks, please.**

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### Trans-fats? No way!

All of our fried items (including those tasty tenders) are cooked in premium trans-fat free oils.

### **Homemade** Buttermilk Chicken Tenderloins

All-natural with no preservatives & deep-fried, served with honey mustard ... \$5.99

### **Homemade & Spicy** Buffalo Chicken Tenderloins

our all-natural, homemade buttermilk chicken tenderloins tossed in our own spicy Buffalo sauce, served with carrots & celery and your choice of Ranch or Blue Cheese Dressing ... \$7.75

### Spicy Buffalo Chicken Fritters

classic fritters tossed in our own spicy homemade Buffalo sauce, served with carrots & celery and your choice of Ranch or Blue Cheese Dressing ... \$7.75

### Our New Corn Rockers

featuring three “dogs” of fresh ocean rockfish with a corn batter, lightly fried, served with a duet of sweet & spicy beer mustard ... \$12.95

## MORE APPETIZERS

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### Blackened Shrimp Soft Tacos

build your own with three warm corn tortillas, pico de gallo, diced avocado, shredded Monterey Jack cheese, spicy sour cream and garden fresh cilantro ... *11.95*

### Five Layer Nachos

of spiced ground beef & beans, lettuce, salsa, guacamole, jalapeño peppers & sour cream served with tri-color corn chips ... *\$8.50*

### Spinach Cigars

crisp & delicate rolls served with a duet of lime cucumber yogurt and gazpacho salsa sauces ... *\$7.95*

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## SALADS

*Unless they aren't (and we'd tell you), salads are served with your choice of Raspberry Vinaigrette, Parmesan Peppercorn, Italian, Ranch, Honey Mustard, or Blue Cheese (+ \$1.50)*

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### Our House Salad

of organic mixed lettuces, carrots, cucumbers, tomatoes and onions ... *\$6.25*

### Grilled Caesar Salad

of a split head of romaine lightly brushed with olive oil and grilled, served with a Parmesan cheese tuile and topped with Caesar dressing ... *\$7.95*

Grilled Chicken Breast +\$4.95  
6 Blackened Shrimp +\$4.95

## MORE SALADS

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### Casey's Burger Salad

Ground 100% beef burger topped with your choice of melted, American, Swiss, provolone, cheddar or blue cheese, served with organic mixed lettuces, red onions, sautéed mushrooms and tomatoes, drizzled with our homemade dijonaise ... *\$13.95*

### Grilled Chicken Salad

of organic mixed greens, mushrooms, bacon, carrots, croutons and tomato topped with a grilled and sliced boneless chicken breast ... *\$9.25*

### Our Signature Salad

of organic mixed lettuces topped with walnuts, carrots, golden raisins, feta cheese and apples, topped with raspberry vinaigrette ... *\$6.95*

### Casey's Jumbo Lumb Crabcake Salad

over a bed of mixed organic greens tossed in a tomato horseradish vinaigrette, topped with fresh corn off the cob, olive oil-poached tomatoes, fire-roasted peppers and tempura green beans ... *\$16.95*

### Quick-Baked Buffalo Chicken & Iceberg Salad

split head of iceberg lettuce generously topped with our creamy blue cheese dressing, baked just until warm & topped with diced tomatoes, and three ounces of our homemade buffalo chicken tenders with kosher salt lavosh ... *\$10.95*

## COCKTAILS

### Harvest Moon Martini

Enjoy an organic experience with Casey's own tomato martini chilled to perfection. This drink is just in time for the autumn season -- so "fall" into a mingling of organically infused tomato Crop vodka garnished with a poached tomato and cocktail onion ... *\$7.50*

### Raspberry Rainbow Martini

A delicious and refreshing blend of Absolut Citron and raspberry liqueur garnished with a fresh raspberry and topped with a splash of blue curacao ... *\$6.95*

### Bleu Moon Martini

Made with ZYR, a Russian vodka whose full name means "Reflection of the World", this martini is smooth and unexpected ... just like that extra blue moon that hangs in the sky. Garnished with a bleu cheese stuffed olive & a touch of vermouth... *\$ 8.75*

### Real Irish Coffee

Speaking of Irish – that's us! We wouldn't dream of making Irish coffee any other way than how they do it back home in County Kerry. Jameson's in a mug of freshly brewed coffee, topped off with a dollop of cream. That's it. We're happy to add a splash of crème de menthe upon request ... *\$5.95*

### Crop Bloody Mary

A zingy favorite made with organic tomato vodka ... *\$6.95*

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## SANDWICHES

*with your choice of french fries, golden raisin slaw, fusilli & vegetable pasta salad or our famous ancho onion rings, unless they aren't.*

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### **Chef's Specialty Jumbo Lump**

Fresh Lump crab with minimum filler, sautéed to a light golden brown, served on a fresh roll with your choice of cocktail or tartar sauce ... \$14.95

### **New York French Dip**

Lightly seasoned and slow-roasted beef topped with grilled onions & provolone cheese on french bread, served au jus ... \$11.95

### **Grilled Marinated Chicken Breast Sandwich**

boneless six-ounce breast is topped with provolone cheese, bacon and sautéed mushrooms served on a kaiser roll ... \$8.95

### **Half-Pound 100% Beef Burger**

The all-American flavor of this jumbo ground beef burger is memorable. Each of our burgers are cooked fresh and served with lettuce and tomato ... \$8.25

### **Grilled Bison Burger**

The distinctly rich and beefy flavor of this locally raised bison is lower in fat and tastes delicious served on a kaiser roll with lettuce and tomato ... \$9.50

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## MORE SANDWICHES

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### **Chicken & Mushroom Salisbury Steak**

topped with grilled onions & gravy, served with sundried tomato & herb mashed potatoes & grilled fresh spinach ... \$14.95

### **Blackened Atlantic Swordfish Club Sandwich**

A triple-decker sandwich with provolone cheese, bacon, lettuce, tomato, avocado and our own cilantro & lime mayonnaise served on toasted white bread ... \$13.95

### **Italian Chicken & Mushroom Burger**

Marinated chicken and sautéed mushrooms are ground together to make this heart-healthy and flavorful burger, grilled and topped with fresh mozzarella cheese on a Kaiser roll ... \$9.95

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## EVEN MORE SANDWICHES

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### **Chef's Barbecue Burger**

Barbecue glazed 100% beef burger topped with cheddar cheese, homemade golden raisin cole slaw & bacon, served on a kaiser roll with lettuce & tomato ... \$14.95

### **Casey's Famous Reuben Sandwich**

Lean corned beef topped with Casey's own caraway sauerkraut, Swiss cheese, thousand island dressing on seared rye bread ... \$9.95

### **Chef's New Guava Barbecued Baby Back Ribs**

served with a curry-lime iceberg slaw and hand-cut railroad potatoes ... \$13.95 *half slab* / \$21.95 *full slab*

## ENJOY A BEER FLIGHT SHOWCASING SOME OF THE BEST CRAFT BEER AVAILABLE

A Flight of 4 microbrews (16-oz total) ... \$5.35

## A FLIGHT OF GLENLIVET SINGLE MALT SCOTCH

Glenlivet 12-year old  
Glenlivet 15-year French Oak Reserve  
Glenlivet 16 year cask strength Nádurra  
Glenlivet 18-year old

½ oz of each ... \$12.95

**Let me just tell you this ...** To keep with laws and practices for better health, all our burgers are cooked to a minimum temperature of 160° F (that's like Medium plus, or 71° C).

## PIZZA NITE

Every Thursday from 5 to 9pm we offer discounts on select dine-in, 12-inch pizzas.

## 12" NEAPOLITAN STYLE PIZZAS

*Our pizzas are made from hand-tossed pizza dough of fine malt and yeast for a thin yet doughy crust. Also available in 8" size upon request.*

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### Thai Chili Chicken

made with chicken breast, sliced and served with special thai chili sauce, topped with fresh cilantro ... \$11.50

### Casey's Caesar Salad Pizza

A neapolitan crust is sprinkled with shredded parmesan cheese, fresh romaine tossed in Chef's Caesar dressing and topped with strips of grilled boneless chicken breast ... \$11.95

### Three Cheese & Herb

A blend of mozzarella, parmesan, and goat cheese — topped with fresh snipped herbs ... \$9.95

### Hormel Bacon & Pepperoni

with mozzarella and parmesan cheese with fresh herbs ... \$10.95

### The Vegetarian

with mixed seasonal vegetables with fresh cheese and herbs ... \$11.50 *This pizza is also available without cheese.*

## SPECIALTY PIZZAS

*Not available with special "Pizza Nite" pricing.*

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### Buffalo Chicken

Tender boneless breast of chicken is marinated in the classic SPICY "wing" sauce and served with romaine & crispy celery tossed in your choice of the traditional BLUE CHEESE OR RANCH dressing ... \$12.95

### Mediterranean

Boneless chicken breast topped with feta cheese, red onions, kalamata olives, spinach and tomato concasse, baked and drizzled with our own chilled tsatsiki sauce ... \$13.95

### Meat Lasagna

Chopped veal meatballs, italian sausage and sliced pepperoni with ricotta cheese, mozzarella & parmesan cheeses, topped with fresh snipped herbs ... \$14.95

### Corned Beef Reuben

Shredded corned beef over thousand island dressing with mozzarella & swiss cheese, topped with sauerkraut and baked until warm ... \$14.95

## Frog's Leap Wine Dinner

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### Adventures in Flavor ...

Tableside cooking is coming soon to the Main Dining Room. Enjoy the season's freshest flavor prepared a la minute for you by your own personal chef.

### Enjoy the wines of California's "greenest" winery – Frog's Leap ...

Join us for a six-course dinner featuring the wines of Frog's Leap Winery. Founder and owner John Williams will travel to us from Napa Valley to discuss his philosophy of wine-making which includes leaving the smallest "footprint" on the land as possible. Dry grown, these wines are true expressions of all that Napa Valley has to offer. Tickets are limited. Monday, January 19 at 7:00pm

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# THE CROSSING

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## DINNER ENTREES

*Featuring elements from our Dinner Menu, available in the Dining Room only. Served here 5-9:30pm Monday - Saturday.*

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### Oven Roasted Chilean Sea Bass

topped with a delicate au poivre butter, served with lobster mashed potatoes, sautéed East coast spinach & crispy salsify ... \$25.95

### 14-OZ Kansas City Prime Cut Strip Steak

with white cheddar cheese & crab bake, shaved broccoli and carrots and a mustard demi-glace ... \$32.95

### Grilled Filet Mignon

topped with a fresh corn béarnaise, served with “rail road” potatoes, asparagus & olive oil-poached tomatoes ... \$26.95

THURSDAY - SATURDAY

### Slow-Roasted Choice Prime Rib

of beef with a rosemary and cracked peppercorn rub, served with buttermilk mashed potatoes and vegetable d' jour —  
... \$21.95 *Queen* ... \$24.95 *King*

### Jumbo Lump Crabcakes

broiled with sautéed green beans, grilled polenta & corn salsa ... \$28.95

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## HOMEMADE DESSERTS

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### Vanilla Crème Brûlée

topped with a brittle coating of caramelized sugar, whipped cream and fresh berries, served with a biscotti ... \$6.50

### Dreamy Carrot Icebox Cake

Layers of homemade carrot cake & fresh cream cheese ice cream, wrapped in a caramel ganache & rolled in walnuts, sliced & served with a trio of sauces ... \$7.95

### Tiramisu Split

You won't miss the bananas in this version featuring homemade lady fingers soaked in a blend of Kahlua & espresso, layered with homemade mascarpone ice cream & whipped cream dusted with Valrhona cocoa powder, topped with a chocolate coffee sauce ... \$8.95

### Strawberry Shortcake Baked Alaska

made with homemade vanilla shortbread layered with Chantilly cream and strawberry ice cream, topped with fluffy meringue & dusted with our Old-Fashioned crunch ... \$7.95

### Chocolate Baked Alaska

a homemade brownie topped with Kahlua cream and espresso chip ice cream, topped with a fluffy head of meringue and sprinkled with finely grated chocolate ... \$7.95

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## MORE DESSERTS

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### Irish Cream Bread Pudding

Our house specialty, lightened with our own custard, served warm with fresh cream ... \$5.95

### White Chocolate Raspberry Molten Cheesecake

slightly warm topped with whipped cream & served with an almond nougatine ... \$7.95

### Cranberry Pumpkin Upside Down Cake

with a crunchy pecan topping served warm topped with homemade allspice ice cream ... \$7.95

### Homemade Ice Creams & Sorbets

Made in-house with all-natural ingredients. Ask your server for today's selections. Ice creams & sorbets are served with a homemade biscotti ... \$4.50

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