

Appetizers

French Onion Soup

Caramelized Onions simmered in Long Trail Ale and Beef Stock, finished with a Toasted Crouton and Melted Swiss Cheese...\$6.95

Mussels du Jour

Ask about our daily preparation...\$9.95

Casey's Classic Hot Wings

Served with Blue Cheese Dressing...\$8.95

Cherry Pepper-Garlic Calamari

Cornmeal crusted Calamari, deep fried and tossed with Extra Virgin Olive Oil, Lemon Juice, Minced Cherry Peppers and Garlic...\$10.95

Loaded Potato Croquettes

with Bacon, Cheddar Cheese, Sour Cream and Scallions...\$9.95

Maryland Style Crab Cakes

Two pan seared Jumbo Lump Crab Cakes served with Lemon Aioli...\$10.95

Wedge Salad

A generous "Wedge" of Romaine drizzled with Balsamic Vinaigrette and topped with Crisp Bacon, Cherry Tomatoes, and crumbled Blue Cheese...\$8.95

Caesar Salad

Hearts of Romaine tossed with Caesar Dressing and topped with Herb Croutons and Parmesan Cheese...\$8.95 Add Chicken...\$4.95 Add Shrimp...\$5.95

Warm Spinach Salad

With Roma Tomatoes, Garlic, and Shallots sautéed in White Wine and Butter and Topped with Grilled Flank Steak and Crumbled Blue Cheese...\$13.95

Smoked Salmon Salad

Baby Spinach Tossed in Balsamic Vinaigrette, with Smoked Salmon, VT Goat Cheese, Red Onions, Sliced Almonds and Fresh Sliced VT Apples...\$13.95

House Smoked Trout Pasta

House Smoked Rainbow Trout, Caramelized Onions, Roma Tomatoes, sautéed Spinach tossed with Penne Pasta and a Lemon Cream Sauce.

Garnished with Fried Capers...\$20.95

Mac N' Cheese

Mac and Cheese is no longer just for kids! Orecchiette Pasta tossed with our home made Cabot Cheddar Cheese Sauce...\$17.95

Vermont Goat Cheese and Chicken

Sautéed Shallots, Garlic, Roma Tomatoes, Artichoke Hearts, Baby Spinach and Roasted Red Peppers tossed with Penne Pasta and Extra Virgin Olive Oil and topped with Vermont Creamery Goat Cheese and Grilled Chicken...\$20.95

Seafood Pasta

Sea Scallops, Shrimp, Mussels, Roma Tomatoes, Shallots, Garlic and Braised Greens in a White Wine sauce with Linguine...\$21.95

Salad

Pastas

Casey's reserves the right to add 18% gratuity to parties of 6 or more.
Prices do not include Vermont State Tax.

With Entrée, add a Caesar Salad for an additional \$2.50
All Substitutions are subject to an additional \$1.00 charge.

Prosciutto wrapped Halibut

Served with roasted Fingerling Potatoes, sautéed Baby Spinach and Balsamic Reduction...\$24.95

Sesame Crusted Pan Seared Atlantic Salmon

Drizzled with a Sesame-Soy Vinaigrette, served with Wild Rice and Grilled Baby Bok Choy...\$21.95

Broiled Rainbow Trout

With Maple-Chive Butter, Rice Pilaf and Grilled Asparagus...\$20.95

Southern Style Blackened Catfish

Comes with Braised Collard Greens, Southern Vegetable Fried Rice, Creole Sauce and home-made Cornbread...\$21.95

Maine Lobster

Steamed and Served with Rice Pilaf, Grilled Asparagus and Drawn Butter.
Priced According to Size

Alaskan King Crab Legs

Steamed and Served with Rice Pilaf, Grilled Asparagus and Drawn Butter.
Market Price

House Smoked Ribs

St. Louis Pork Ribs rubbed with our Signature Spice Blend, and Slow Smoked in our very own smoker, served with Tangy Barbeque Sauce, French Fries, and Grilled Broccoli...\$21.95

Long Trail Pulled Pork

Marinated in Long Trail Ale and then rubbed with our Signature Spice Blend and Slow Smoked. Served with Tangy Barbeque Sauce, Sweet Potato Fries, and Grilled Broccoli...\$20.95

"Feast of the Beast"

A 12 oz Ribeye grilled to your liking, served with 6 oz Maine Lobster Tail, Grilled Shrimp, Lump Crab meat, Grilled Asparagus, Roasted Fingerling Potatoes, and Choice of Sauce...\$44.95

10 oz NY Strip...\$24.95

14 oz NY Strip...\$27.95

12 oz Ribeye...\$24.95

16 oz Ribeye...\$27.95

16 oz T-Bone...\$35.95

8 oz Filet Mignon...\$29.95

Sauces

Classic Béarnaise

Blue Cheese Cream Sauce

Portabella Mushroom Demi

Bordelaise

House Herb Butter

Vegetables

Grilled Asparagus

Grilled Broccoli

Starches

Mashed Potatoes

Roasted Potatoes

Parmesan Wedges

All Steaks come in our House Marinade

with one sauce, one starch and one vegetable.

Extra Sauces are available for an additional \$1.00

Add 6 oz Lobster Tail...\$16.95

Add Grilled Shrimp...\$5.95

Add Lump Crab...\$9.95

Add 8 oz King Crab Leg...Market Price

Feel free to add any of these and

make your steak into a "Surf and Turf"

Temperature Guide

Rare: Cool, Purple-Red Center

Medium Rare: Cool, Red Center

Medium: Warm, Slightly Pink Center

Medium Well: Hot, Slight Pink Center

Well: Hot, No Pink

We cannot take back Medium Well or Well Steaks.

Casey's Burger

Half-Pound Hamburger grilled to temperature and served with Lettuce, Tomato, Red Onion, Pickle and French Fries on a toasted Kaiser Roll...\$13.95

Add VT Cheddar, Swiss, Smoked Mozzarella, or American Cheese...\$.95

Add Bacon...\$1.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Surf

BBO

Turf