



Welcome Back to Casey's 2020



Enjoy your traditional favourites and our new flavours in this select menu. We hope to serve you often as we introduce new Fresh Food First ideas.

Starters & Share Plates

Baked Cheese, Spinach & Artichoke Dip v House-prepared, topped with diced tomato and served with warm tortilla chips and pita bread 14.5

Asian Calamari
Crispy strips of tender hand-cut calamari, chili-garlic-sesame sauce, sweet peppers, green onion and peanuts with ranch drizzle 13.3

Red Pepper Soup GF
Freshly-made rich blend of sweet red peppers, tomato, butter and cream 6.7

Chicken Wings
Dusted wings, salted & peppered with your choice of sauce for dipping 15

Select from: *Chiptotle BBQ, Honey-Garlic, Honey BBQ, Forty Creek, Medium or Hot Buffalo*

Tornado Potato
A tower of golden potato ribbons, salted and drizzled with Smokin' Cajun dip 11.7

Thai Chicken Bites
Crispy hand-breaded chicken breast bites, sweet Thai chili sauce, green onions, black sesame seeds 14.7

Fiesta Nachos
Layered with cheese, tomato, green onion, black olives, and jalapeños 19 *Extra Cheese 3*
Add rotisserie chicken or slow-roasted rib meat 4

Fish

Fish Feature
Your server will describe today's fresh fish feature. Served with rice pilaf and fresh vegetables 24

Fish & Chips
Crispy beer-battered Cod fillet, house slaw, fresh-cut fries, tartar sauce 15 *Add a second fillet 5*

We chop

We slice

We mix

We enhance!

Enjoy FRESH FOOD ideas and recipes.

Handhelds & Burgers

All burgers and handhelds served with your choice of fresh-cut fries, soup or side House Salad. *Substitute Sweet Potato Fries, Superfood Salad or Caesar Salad 3*

Butcher Block Burger
Half pound, fresh all-beef burger, grilled to order. Lettuce, tomato and red onion 15
Add Cheese 1.5 | Add Bacon 1.5 | Add 8oz patty 6

Nutty Goat Burger
Pecan brown butter, goat cheese, peppery arugula, grilled prosciutto and jalapeño-garlic aioli on a juicy Bucher Block patty 17.7

Beet-the-Meat Burger v / GF
Grilled beet and black bean vegetable patty, cranberry mayo, house walnut pesto, arugula 14

Buffalo Chicken Wrap
Crispy chicken strips tossed in a medium Buffalo sauce with lettuce, tomato, blue cheese dressing, cheddar and Jack cheese in a soft sundried tomato-basil tortilla 15.7

Pizza

A Pub original, our thin-crust pizza is stone baked from specialty flour to taste light and flavourful.

Hot & Sweet
Habanero marinara, mozzarella, hot Italian sausage, parm-asiago blend, chili flakes, prosciutto, arugula, honey drizzle Regular 17 Small 10

Traditional
Marinara, pepperoni, grilled portobello, mozzarella, oregano seasoning Regular 13 Small 9

Roasted Vegetable v
Marinara, roasted red peppers, grilled portobello, red onions, goat cheese, parm-asiago blend Regular 16 Small 9

Shrimp Alfredo
Garlic alfredo sauce, shrimp, spinach, grilled portobello, parm-asiago blend Regular 17 Small 10

Greens & Grains

Add grilled chicken 5 | Add grilled shrimp 7

Grilled Chicken Caesar GF *without crostini*
Flame-grilled chicken on a bed of crisp romaine, creamy Caesar dressing, smoky bacon, Parmesan cheese and garlic crostini 15.7

Sweet Beet Salad v / GF
Slow-roasted beets, soft goat cheese, roasted red pepper, onion and walnuts on baby spinach and arugula with balsamic dressing 14.5

Citrus Spinach Salad
Baby spinach, mandarin oranges, red peppers, green onions, egg, crispy bacon and onion strings, crunchy lo mein noodles and feta tossed in our own orange-poppy seed dressing 14.5

Superfood Salad v / GF
Red lentils, quinoa, rice blend, chick peas, roasted sweet potato, black beans, tomatoes, charred sweet corn, baby kale, apple cider honey vinaigrette, sunflower seeds, zesty chimichurri 14.5

Pasta & Bowls

Louisiana Jambalaya
Shrimp, Andouille sausage, rotisserie chicken and vegetables in a spicy Cajun tomato sauce over rice 18

Cashew Chicken Stir Fry
Orange-ginger sauce, fresh vegetables, cashews, green onions and black sesame seeds on a bed of lo mein noodles 18.7

Southwest Burrito Rib Bowl
Slow-roasted rib meat, dark chocolate-infused chipotle BBQ Sauce, seasoned rice with black beans and roasted corn, cheddar, grilled pineapple pico de gallo, crema, cilantro 18.7

Butternut Squash Ravioli
Brown butter-sage sauce, crispy prosciutto, toasted walnuts, parmesan, goat cheese 18

Steaks

Ontario farmers supply our ANGUS steaks which are aged a minimum of 28 days for tenderness and flavour. All steaks are grilled and finished with butter.

New York Strip 12oz GF
Hand-cut in house and full flavoured. Served with seasonal vegetables and choice of side 33

California Cut 6oz
New York Striploin grilled and sliced, zesty chimichurri, crispy onions. Served with fresh-cut fries 17.7

Ribeye 8oz GF
Flavourful and tender. Served with seasonal vegetables and choice of side 26.3

Enhance your Steak

Grilled shrimp skewer 7 | Sautéed onions 3
Sautéed mushrooms 4 | Loaded Baked Potato 3

Ribs & Chicken

Our ribs are extra large, our rotisserie chicken extra juicy.

Back Ribs
Slow-roasted, basted in your choice of five sauces and finished on the grill. Served with fresh-cut fries and house slaw 1^{1/2} lb. 29 | 1 lb. 23 | 1/2 lb. 16

Select from: *Chiptotle BBQ, Honey-Garlic, Honey BBQ, Forty Creek, Medium or Hot Buffalo*

Chicken Parmesan
Breaded, seasoned chicken breast with tomato sauce and melted cheddar and Monterey Jack cheese. Served with penne tossed in our house marinara 17.7

Rotisserie Chicken GF
Fresh-cut fries, house slaw and hot chicken BBQ sauce Half 16.7 | Double Leg 16.5 | Breast 14.7 | Leg 13.7

Crispy Chicken Strips
Hand-breaded and coated in one of five sauces. Served with fresh-cut fries, carrots, celery sticks, house slaw and blue cheese dip 16.3

Desserts

Apple Sizzler
Apple crumble, vanilla ice cream and caramel-rum sauce served on sizzle platter 8

Dessert Nachos
A platter of cinnamon-sugar tortilla chips, vanilla ice cream, strawberries, caramel and strawberry sauce drizzle. Shareable for two 15.3

Mini Sundae
Dessert Nacho or Chocolate Peanut Butter 4.9