

# DINNER MENU

## A LI'L SOMETHIN' Appetizer style plates that are a great start to your meal.

☒ **Grilled Wings, Casby's Style** \$13  
Sweet tea brined & crispy fried jumbo wings, tossed in our signature roasted garlic buffalo sauce & finished on the grill. Served with a buttermilk ranch and celery.

**Fresh Baked Focaccia** \$8  
Baked crisp to order & served with a really good olive oil, basil pesto, and aged balsamic.

☒ **Cauliflower Griddle Fritters** \$9  
Roasted cauliflower, caramelized shallots, roasted garlic and sharp white cheddar. Finished with a pesto aioli.

**The Cubano Flatbread** \$13  
Roasted garlic & grain mustard bechamel topped with honey ham, smoked pulled pork, white cheddar cheese, crispy fried pickle chips & fresh cilantro.

**Crispy Calamari** \$11  
Olive oil and herb marinated calamari rings, tossed in seasoned flour & flash fried. Finished with shaved asiago gremolata & served with a sweet and spicy aioli.

☒ **Oysters Rockefeller** \$13  
Chesapeake Bay oysters topped with creamy baby arugula, spinach with Manchego cheese, and cherry wood smoked bacon. Finished w/ bacon powder.

☒ **Thai Lettuce Wraps** \$11  
Marinated Certified Angus Beef skirt steak OR chicken, fresh basil, mint, thinly sliced shallots, daikon & carrots, dressed with sweet lime chili sauce & toasted rice powder.

**Vegetable Gyoza** \$11  
Flash fried & served with sweet Thai chili, General Tso's, & mango ginger dipping sauces.

## SALADS Tossed to order and topped with whatever you choose

**Casby's Salad** \$12  
Bibb lettuce, oven roasted Roma tomatoes & toasted pine nuts dressed with a caramelized shallot vinaigrette & accompanied with crispy fried herbed goats cheese.

☒ **The Ultimate Greek** \$13  
A blend of baby field greens dressed with oregano & red wine vinaigrette, tossed with house marinated olives, pickled red onion, artichoke hearts, cucumbers, tomatoes, marinated feta cheese & sunflower seeds.

**Smokey Caesar Salad** \$10  
Crisp romaine hearts tossed with Romano, asiago, and parmesan cheeses in a smoky roasted garlic Caesar dressing with tomatoes, cucumbers and croutons.

**Add to any salad... chicken breast-4 Steak-8 shrimp-6 salmon-10 tuna-9**

## HAND HELDS

Served with fresh cut potato wedges. We are proud to serve the finest quality Certified Angus Beef (C.A.B.) available.

**Crispy Fried Chicken** \$12  
Buttermilk marinated boneless thigh, topped with sharp white cheddar, baby arugula, pickled red onions, cherry wood bacon & a harissa infused honey. Served on a brioche bun.

**Casby's Patty Melt** \$13  
C.A.B. steak burger with white cheddar cheese, sautéed onions, & cherry wood bacon on griddled sourdough with smoked tomato aioli.

**Meatloaf Club Sandwich** \$13  
Balsamic ketchup glazed meatloaf with white cheddar cheese, bacon, lettuce, tomato, sliced kosher pickles & garlic aioli on griddled sourdough bread (stacked 3 high!).

**Steakhouse Brisket Sammy** \$13  
Smoked brisket, cherry wood bacon and smoked mozzarella topped with crispy fried onions & a chipotle BBQ mayo. Served on a brioche bun.

**"SoCal Style" Fish Tacos** \$13  
Catch of the day, lager battered & fried crisp, shredded cabbage, mango Pico de Gallo, and a cilantro lime crema.

**A Good ole Cheese Burger** \$11  
Ground C.A.B. steak burger, American cheese, lettuce & tomato. Served on a brioche bun.

**Casby Burger** \$13  
C.A.B. steak burger with cherry wood bacon, a fried egg, smoked mozzarella, tomato jam, Bibb lettuce and roasted garlic aioli. Served on a brioche bun.

**B.L.A.T.** \$11  
Cherry wood bacon, romaine lettuce, avocado, tomato, white cheddar & a roasted garlic mayo. Served on sourdough bread.

**Smokey Brisket Tacos** \$13  
Sliced smoked beef brisket simmered in a chipotle jus, caramelized onions, green chilies, crumbled white cheddar, crisp radish and cilantro.

**The Notorious P.I.G** \$11  
Pecan wood smoked pork butt dressed in Casby's N.C. BBQ sauce & served on a brioche bun with slaw, pickled onions, and kosher pickles.

**Grilled Tuna Sandwich** \$13  
Grilled tuna topped with garlic sautéed spinach, blackened tomato, and creamy chili butter sauce on a toasted brioche bun.

# DINNER MENU

## A LI'L SOMETHIN' MORE... Larger Plates, Larger Portions, call these our Entrees.

☒ **Scallop Risotto** \$22  
Pan seared sea scallops served over creamy risotto sautéed with asparagus tips, roasted mushrooms, marinated tomatoes, garlic & shallots, topped with parmesan & baby arugula.

**Tortellini Carbonara** \$18  
3 cheese tortellini with roasted mushrooms & peas tossed in a creamy prosciutto Alfredo.

**Meatloaf** \$18  
Beef, Pork, & Lamb meatloaf (our secret recipe) glazed in our balsamic ketchup reduction & served with Yukon gold mashed potatoes w/ gravy & braised greens.

**Shrimp Scampi** \$21  
Jumbo white shrimp sautéed with garlic, shallots, roasted tomatoes, & brocolinni in a fresh herb, chardonnay butter sauce over fresh linguine.

**Buttermilk Fried Chicken** \$17  
Marinated boneless thighs, fried crisp and served with Yukon gold mashed potatoes, braised greens, and a side of black truffle infused honey.

**Grilled Atlantic Salmon** \$21  
Char grilled salmon served over a creamy goats cheese cous cous, sautéed brocolinni and caramelized shallot, roasted pepper coulis.

**Filet Mignon Medallions** \$30 ...Half Portion... \$16  
Twin 4 oz. certified Angus beef tenderloin medallions, peppercorn crusted and griddled served with white cheddar potato croquettes and prosciutto wrapped asparagus with a pinot noir reduction.

**Fish N' Chips** \$17  
The catch of the day, beer battered and potato chip crusted, lightly fried and served with potato wedges, Casby's tartar sauce, & malt vinegar reduction.

**Crab Cakes** \$25  
Maryland style blue crab cakes with almost no filler, pan seared & served over roasted tomato & spinach risotto with lemon & old bay aioli.

**The Bomb Burrito** \$18  
Smoked brisket, Carolina style pork, red beans, rice pilaf, caramelized onions, crumbled white cheddar all wrapped in a flour tortilla and finished with a 3 cheese, stout mornay & a citrus chipotle BBQ sauce.

☒ **Grilled Pork Chop** \$22  
Bone in 10 oz. pork chop, grilled and served with white cheddar, potato wedge hash & grilled asparagus topped with bourbon caramelized apples.

☒ **Churrasco** \$21  
Marinated C.A.B. skirt steak grilled to your specifications and served with potato wedges, fried sweet plantains, chimichurri, and pickled red onions.

☒ **Gluten Free Items**

**Casby's is proud to feature chef Ryan Montgomery**

Please Alert Your Server To Any Food Allergies You May Have.  
20% Gratuity Will Automatically Be Added To Parties of 5 or More.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. If unsure of your risk, consult a physician.

## SIDES ALA CARTE

Side dishes from our menu

**Extra Crispy French Fries** \$4

**Potato Wedges** \$4

**Grilled Asparagus** \$6

**Mashed Potatoes** \$5

**Parmesan Risotto** \$5

**Sautéed Spinach** \$6

**Braised Greens** \$4

**Rice Pilaf** \$4

**Side Salad** \$5

**Fried Sweet Plantains** \$4

**Sautéed Brocolinni** \$6

## LIL ONES for children under 12...

Served with french fries, fresh fruit, or vegetables

**Crispy Fried Chicken Tenders** \$7

**Mini Turkey Corndogs** \$6

**Pasta with Alfredo, Butter, or Marinara** \$5

**Grilled Chicken Breast** \$6 ☒

**Cheese Quesadilla** \$5

**Personal Cheese Pizza** \$6

~ Add Pepperoni \$1

**JOIN US** ... 11-2 EVERY WEEK DAY FOR OUR LUNCH BUFFET  
OFFERING: FLAT BREAD PIZZAS, SALAD BAR, SOUPS & ENTREE STATION \$10