

Appetizers

Chicken Teriyaki Satay 8

grilled marinated strips of chicken in a thai peanut sauce

Crispy Calamari 8

golden fried calamari served with cocktail sauce and thai sweet chili sauce

Bacon Wrapped Sea Scallops 10

fresh sea scallops and apple smoked bacon with a lemon butter sauce

Sesame Crusted Ahi 12

seared sesame crusted ahi tuna served with a wasabi coulis on wonton skins

Marinated Beef Tips 8

dredged in seasoned flour and served with chipotle aioli and soy sauce. choice of traditional or cajun

Casper Beef Tips 10

cajun beef tips with sautéed french onions, cabbage slaw and chipotle mayo

Oysters Rockefeller

broiled with a beurre blanc sauce ½ dozen \$12 dozen \$22

Salads

*All salads with a * come with a choice of chicken (\$4), beef (\$7), shrimp (\$5) or salmon (\$7)

***Casper's Famous Cobb 6**

finely chopped greens, bacon, eggs, grape tomatoes, bleu cheese crumbles, avocado and a chive cobb dressing

***Chopped 6**

mixed greens, baby spinach, granny smith apples, candied pecans, raisins, roquefort bleu cheese, orange zest and an apple Dijon dressing

***Old Casper Caesar Salad 6**

chopped leaf romaine, house made croutons, shaved parmesan cheese and house made caesar dressing.

***Kale Salad 6**

kale topped with grilled gala apples, toasted sweet almonds, bleu cheese crumbles, and raisins tossed with a house made apple-cider vinaigrette

***Wedge Salad 6**

crisp iceberg lettuce, bleu cheese crumbles, apple smoked bacon, grape tomatoes, apples and creamy ranch dressing

Marinated Beef Tip 10

romaine, marinated beef tips, oranges, mushrooms, tomatoes and mozzarella; choice of traditional or cajun

Ahi Tuna 10

six ounce seared sesame crusted ahi, baby spinach, english cucumbers, grape tomatoes and edamame served with asian vinaigrette

Blackened Salmon 10

eight ounces salmon, romaine, spinach, strawberries, avocado, and mandarin oranges topped with goat cheese and served with an asian vinaigrette

***Strawberry Field Salad 6**

field fresh spinach, strawberries, herbed goat cheese, raisins, candied pecans and served with a house made red wine vinaigrette

Specialty Sandwiches and More

Steak Sandwich 15

six-ounce sirloin on texas toast topped with arugula, pickled onion and horseradish sauce

Country Fried Steak 13

hand-breaded steak, served with mashed potatoes and a creamy black pepper gravy with choice of vegetable

Hole-In-One French Dip 14

thinly sliced select rib, served on a hoagie bun with sautéed onions & peppers, and swiss cheese with au jus

Loaded Steak & Cheese Sub 14

sliced ribeye, sautéed peppers & red onions, grilled portabella and a pesto mayo on a toasted hoagie with garlic butter

Build Your Own Burger or Grilled Chicken Sandwich 14

bread

kaiser roll, sourdough, telera, marble rye, white, wheat, brioche, pretzel

cheeses

american, provolone, cheddar, pepper jack, swiss, bleu cheese

toppings

lettuce, tomato, jalapenos, red onion, mushrooms
bacon 2 green chilies 2 avocado 2 fried egg 2

Entrees

Filet of Beef 10oz 34 6oz 20
center-cut filet of beef tenderloin

Surf and Turf 32

six-ounce beef tenderloin with choice of:
3 grilled shrimp; 3 sea scallops; or 4 oz creamy lump crab

House Made Steak Toppers:

Red Wine demi glaze
Steak Butter: garlic & herb butter
Bleu Cheese Butter

Beef Ribeye 28

grilled twelve ounce beef ribeye

Select Sirloin 19

grilled eight ounce select beef sirloin

Temperature Guide:

rare: cold red center
medium rare: cool red center
medium: warm red center
medium well: hot pink center
well: no red or pink

Fish and Seafood

Salmon 20

six-ounce seared Alaskan salmon, deglazed with white wine
and served with a red pepper coulis

Fire Cracker Shrimp 17

lightly coated golden fried shrimp, served with a cabbage
slaw and cocktail thai sweet chili sauce

Blackened Fish Tacos 13

six ounces blackened cod in choice of flour or corn tortillas,
topped with house-made slaw and fresh pico de gallo, served
with chips & salsa

Fresh Seafood Kabob 21

grilled shrimp, scallops, and salmon with red bell peppers and
green onions, glazed with a white wine butter sauce

Fish n' Chips 12

atlantic beer battered fish served with choice of house fried, loaded tots, or sweet potato fries and a cajun remoulade sauce

Chicken and Chops

Black & Bleu Pork Chop 22

ten-ounce blackened bone-in grilled apple cider brined
pork chop, topped with melted bleu cheese crumbles

Herb Marinated Grilled Chicken 13

balsamic glazed grilled chicken breast topped with sautéed
mushrooms

Pasta

Shrimp & Scallop Diablo 20

white wine sautéed shrimp and sea scallops with cavatappi
pasta and a creamy, robust marinara sauce

Italian Chicken Parmesan 14

hand-breaded chicken breast topped with house made marinara
or alfredo, parmesan and mozzarella on a bed of fettuccini.

Chicken Fettuccini Alfredo 12

casper creamy alfredo sauce tossed with broccoli florets, fettuccini, mozzarella and grilled chicken breast



all entrees served with: hot rolls & croissants; choice of soup, house, caesar or wedge salad, **and** choice of: seasonal starch, french fries,
sweet potato fries, house seasoned fries, tots, kettle chips, or cottage cheese

Be sure to ask about our in-house dessert specials