

## Appetizers

FRENCH ONION SOUP.....	6
SOUP DU JOUR/ CHOWDER.....	5
MONKFISH TACOS.....	12
CHIPOTLE SLAW, MANGO PAPAYA SALSA, FETA, CILANTRO LIME SOUR CREAM PAELLA SPRING ROLLS.....	11
ANDOUILLE SAUSAGE, CHICKEN, SHRIMP, PEPPERS, ONIONS, RICE, CHIPOTLE AIOLI FILET MIGNON SLIDERS.....	19
SLICED FILET MIGNON, CARAMELIZED ONIONS, GRUYERE CHEESE, HORSERADISH CREAM	13
CAJUN SHRIMP.....	13
GRILLED, MANGO PAPAYA SALSA, RUM BUTTER SAUCE STEAMED	
SHORT RIB QUESADILLA.....	14
CARAMELIZED ONIONS, GOUDA, PEPPERDEW AIOLI	
TUNA TARTAR.....	18
CHOPPED TUNA, PICKLED GINGER VINAIGRETTE, PAPAYA MANGO SALSA, TERIYAKI WASABI	
SOUTH SIDE SLIDERS.....	14
AMERICAN CHEESE, COLESLAW, JALAPENO BBQ	
BAKED CLAMS.....	12
CHOPPED CLAMS, FRESH HERBS, 3 CHEESE, SCAMPI SAUCE	
STEAMED PRINCE EDWARD ISLAND MUSSELS.....	12
DICED TOMATO, GARLIC, WHITE WINE HERB BROTH, SERVED IN A BREAD BOWL	
BACON WRAPPED SHRIMP.....	14
SESAME NOODLE SALAD & SOY GLAZE	
MEDITERRANEAN PLATTER.....	15
BABA GANOUSH, HUMMUS, ROASTED PEPPER, OLIVES, FETA & GRILLED PITA	
SHRIMP COCKTAIL*.....	14
SRIRACHA AIOLI & COCKTAIL SAUCE	
NEW YORK PRETZEL BITES.....	9
FRESH HERB CHEDDAR CHEESE DIP	
PHILLY CHEESESTEAK ROLLS.....	10
WITH A DELICIOUS CHEESE DIP	
KASEY'S SAMPLER.....	17/28
WINGS, POTATO SKINS, CHICKEN CURLS, MOZZARELLA STICKS & MARINATED STEAK STRIPS	
SWEET CHILI CALAMARI.....	13
SERVED WITH DICED CHERRIES & PINEAPPLE	
MOZZARELLA STICKS.....	8
MARINARA SAUCE	
CHICKEN CURLS.....	9
ORIGINAL OR BUFFALO	
TEXAS CHILI.....	8
MELTED CHEDDAR & TRI COLOR CHIPS	
NACHOS GRANDE.....	12
CHILI, CHEESE, SALSA, SOUR CREAM, GUACAMOLE, SCALLIONS, OLIVES & JALAPENOS	
LOADED SKINS.....	10
BACON, CHEDDAR CHEESE & SOUR CREAM	
SPINACH ARTICHOKE DIP.....	12
THREE CHEESE BLEND, ARTICHOKE, SPINACH, TORTILLA CHIPS & SALSA	
BUFFALO BLEU'S DIP.....	14
BUFFALO CHICKEN, BACON, CREAMY BLEU CHEESE CASSEROLE	
POT STICKERS.....	11
SAUTEED CHICKEN DUMPLINGS, SESAME NOODLES, SCALLIONS, TERIYAKI GLAZE	

## Buffalo Wings

**ALSO SERVED BONELESS**  
MILD, MEDIUM, HOT,  
GARLIC PARMESAN, MAPLE BOURBON, BBQ, HONEY BBQ,  
TERIYAKI,  
JAMAICAN JERK  
**12**

## Bowls • Boards • Flat Breads

CHARCUTERIE BOARD.....	21
PROSCIUTTO, SALAMI, SOPPRESSATA, PROVOLONE, PECORINO ROMANO, FRESH MOZZARELLA, OLIVES, HONEY & TOASTED CROSTINI	
ROOFTOP 32 BOARD.....	16
FRESH MOZZARELLA, TOMATO, PORTABELLA, GRILLED SQUASH & ZUCCHINI, BASIL, BALSAMIC DRIZZLE	
BUFFALO CHICKEN FLAT BREAD.....	13
CREAMY BLEU CHEESE, BREADED CHICKEN, RANCH DRESSING	
POSEIDON FLAT BREAD.....	13
FETA CHEESE, HUMMUS, OLIVES, TOMATO, LAMB	
CAPRESE BOWL.....	15
RIPE TOMATO, FRESH MOZZARELLA, BASIL, EVOO, PROSCIUTTO DI PARMA OVER MESCULIN GREENS, TOASTED CROSTINI	
GORGONZOLA FLAT BREAD.....	12
CARAMELIZED ONIONS, EVOO, FRESH ROSEMARY, FIG PUREE, & GORGONZOLA CHEESE	

## Gourmet Salads

CYCLONE SALAD*.....	15
ARUGULA, FRIED GOAT CHEESE BALLS, PEAR, CANDIED PECANS, CRAISINS, SHERRY VINAIGRETTE, POMEGRANATE REDUCTION	
CRAFT SALAD.....	21
ARUGULA, SHRIMP, CRAB, TOMATO, CUCUMBER, CARROTS, RED ONION, AVOCADO, CITRUS VINAIGRETTE	
ROOF CHOP SALAD.....	16
CHOPPED GREENS, TOMATOES, ROASTED PEPPERS, WALNUTS, FRESH MOZZARELLA, CORN, BALSAMIC DRIZZLE	
SIGNATURE SALAD.....	15
CHOPPED ROMAINE, ASPARAGUS, FETA, RED ONION, BASIL, FRESH PARSLEY, CILANTRO, IN A DIJON VINAIGRETTE WITH TOASTED PITA	
WEDGE SALAD.....	14
ICEBERG LETTUCE, CRISP BACON, RED ONION, TOMATO SERVED WITH BLEU CHEESE	
CLASSIC CAESAR.....	12
SHAVED PECORINO ROMANO & TOASTED CHEESE CRISPS	

ADD ANY OF THESE TO ACCOMPANY YOUR DINNER

GRILLED CHICKEN.....	6
MARINATED SKIRT STEAK.....	8
GRILLED SHRIMP.....	9

## Burgers

ALL BURGERS ARE ½ LB SIGNATURE BLEND OF BRISKET, SIRLOIN  
AND SHORT RIB

SERVED WITH A CHOICE OF FRIES

GRILLED CHEESE BURGER.....	14
OUR OWN SIGNATURE BLEND BURGER, AMERICAN CHEESE, SERVED ON TEXAS TOAST	
BULL BURGER.....	15
AMERICAN CHEESE, BACON, FRIED EGG, SMOKED HAM	
DISCO BURGER.....	14
TOPPED WITH FRENCH FRIES, MOZZARELLA CHEESE AND BROWN GRAVY	
HONU STEAKHOUSE BURGER.....	15
GRUYERE CHEESE WITH CRISPY ONION STRINGS, SAUTEED MUSHROOMS, ARUGULA & HERB MAYO	
CREATE YOUR OWN.....	12
CHEESE, ONIONS, MUSHROOMS, BACON, EGG, CHILI, ETC...	
KNOCK YOURSELF OUT! \$1 PER TOPPING	

## Sandwiches

SERVED WITH A CHOICE OF FRIES

FAMOUS TIDBITS.....	13
STEAK OR CHICKEN (BUFFALO, BLACKENED OR GRILLED) WITH MELTED MOZZARELLA CHEESE ON GARLIC BREAD	
CLASSIC ROAST BEEF MELT.....	13
THIN SLICED ROAST BEEF, MOZZARELLA CHEESE, AU JUS	
NY STRIP SANDWICH.....	17
12OZ. SIGNATURE CUT, CRISPY ONION STRINGS, MELTED MOZZARELLA, ON GARLIC BREAD	
TURKEY MELT.....	12
TURKEY, BACON & CHEDDAR ON TOASTED TUSCAN BREAD	
BUFFALO CHICKEN WRAP.....	12
SPICY CHICKEN, LETTUCE, TOMATO & BLEU CHEESE DRESSING	
EL CUBANO.....	13
ROAST PORK, SMOKED HAM, SWISS CHEESE, PICKLE & CAJUN MAYO	
SUPERSTAR CHICKEN.....	13
BREADED CHICKEN CUTLET, BACON, TOMATO, MELTED MOZZARELLA CHEESE & SUPERSTAR SAUCE	
CHICKEN VEGGIE SANDWICH.....	14
GRILLED CHICKEN, ROASTED PEPPERS, PORTABELLO MUSHROOMS, GRILLED ZUCCHINI & SQUASH, SMOKED MOZZARELLA, BALSAMIC DRIZZLE ON AN OPEN FACED BASTONE	
CRAFT GRILLED CHEESE.....	13
PULLED PORK, SHARP CHEDDAR, MARINATED TOMATO, THICK CUT WHITE BREAD	

## Entrees

BLACKENED SWORDFISH.....	31
GRILLED, PAPAYA MANGO SALSA, JASMINE RICE	
CHICKEN PAILLARD.....	21
GRILLED, ASIAN VEGETABLES, TERIYAKI SESAME DRESSING	
SEAFOOD RISOTTO.....	26
SHRIMP, MUSSELS, CLAMS, SPICY TOMATO CREAMY RISOTTO	
CHICKEN 32.....	23
SAUTEED, WHITE WINE, LEMON, GARLIC, PROSCIUTTO, PROVOLONE, OVER PENNE PASTA	
SUNSET SALMON.....	24
HONEY ALMOND GLAZE, ASIAN VEGETABLE RICE	
BACON WRAPPED FILET MIGNON.....	31
GORGONZOLA MASHED, GRILLED ASPARAGUS, SHALLOT DEMI GLAZE	
LOBSTER RAVIOLI.....	27
CREAMY, TOMATO LOBSTER SAUCE	
PAN SEARED SCALLOPS.....	28
PORCINI DUSTED, CAULIFLOWER PUREE, CORN RELISH, TRUFFLE CREAM	
NORTHWEST MONKFISH.....	27
PAN SEARED, WITH A CREAMY LOBSTER SAUCE, FRESH HERB RISOTTO & GRILLED ASPARAGUS	
LOBSTER ROLL.....	23
FRESH MAINE LOBSTER SALAD, SERVED WITH FRIES	
THAI LETTUCE WRAPS.....	16
THAI CHICKEN, ROMAINE HEARTS, BEAN SPROUTS, CARROTS WITH SESAME NOODLES	
CHICKEN MILANESE.....	21
BREADED CUTLET, TOPPED WITH ARTICHOKE HEARTS, RED ONION, ARUGULA, & TOMATO SALAD	
BRAISED SHORT RIB.....	27
GARLIC MASHED POTATOES, ASPARAGUS, WITH A ROASTED VEGETABLE GRAVY	
MARINATED SKIRT STEAK.....	28
TRADITIONAL MARINADE, WITH STEAK FRIES & SAUTEED SPINACH	
PENNE ALA VODKA.....	17
PASTA TOSSED IN A PINK VODKA SAUCE, WITH PROSCIUTTO & SHALLOTS, SERVED WITH GARLIC BREAD	
FISH TACOS.....	19
SEASONED TILAPIA WITH CHIPOTLE MAYO, COLESLAW & BLACK BEAN & CORN RELISH	

*Li'l Bites. . . . . 10*

SERVED WITH FRIES, DRINK & DESSERT

- JOSEPH'S BURGER**
- QUINN'S HOT DOG**
- ANTHONY'S CHICKEN CORDON BLEU BITES**
- TJ'S PASTA**
- BRIANNA'S GRILLED CHEESE**
- RYAN'S CHICKEN NUGGETS**
- ALEXANDRA'S SLICED SKIRT STEAK**
- LUCA'S PB&J**
- COR-MAC & CHEESE**

*Red Wines*

- FRANCISCAN MERLOT. . . . 48**  
NAPA VALLEY 2009  
AROMAS OF DARK PLUM, CHERRY, CASSIS, & TOBACCO WITH NOTES OF SAGE & BLUEBERRY
- TOM GORE CABERNET. . . . . 36**  
SONOMA 2013  
"THE FARM TO GLASS STORY" THE VINEYARD PRACTICES AFFECT QUALITY, FLAVOR & STYLE
- MONDAVI CABERNET SAUVIGNON. . . . . 48**  
NAPA VALLEY 2010  
FLAVORS OF DARK PLUM MINGLING WITH NOTES OF DARK CHOCOLATE & VANILLA OAK
- CAYMUS "MEIOMI" PINOT NOIR . . . . . 42**  
CALIFORNIA 2011  
FLAVORS OF SWEET POMEGRANATE, CRANBERRY & EXOTIC RED CITRUS FRUITS
- ESTANCIA "MERITAGE" . . . . . 55**  
PASO ROBLES 2011  
AROMAS OF MOCHA, BLACK CURRANT, COCOA AND A MELANGE OF BAKING SPICES WITH A LENGTHY & UTTERLY ELEGANT FINISH
- JORDAN CABERNET SAUVIGNON. . . . . 85**  
SONOMA 2009  
AROMAS OF BLACKBERRY, BLACK CHERRY & CASSIS ARE SUPPORTED BY SUBTLE HINTS OF BAKING SPICE
- SILVER OAK CABERNET SAUVIGNON . . . 110**  
ALEXANDER VALLEY, 2008  
AROMAS OF BOYSENBERRY, CHERRY LIQUEUR, DARK CHOCOLATE, SANDALWOOD & A HINT OF ROASTING MEAT

*White Wines*

- SANTA MARGHERITA PINOT GRIGIO. . . . 50**  
ALTO ADIGE 2012  
INTENSE AROMA & BONE-DRY TASTE WITH AN APPEALING FLAVOR OF GOLDEN DELICIOUS APPLES
- KIM CRAWFORD SAUVIGNON BLANC . . . 34**  
MARBOROUGH 2011  
A BOUQUET OF CITRUS & TROPICAL FRUITS BACKED BY CHARACTERISTIC HERBACEOUS NOTES
- FERRARI CARANO CHARDONNAY. . . . . 45**  
SONOMA 2011  
PERFECTLY BALANCED WITH FRUIT, CREAMY CARAMEL, MARSHMALLOW & A LINGERING TOASTED OAK FINISH
- CAKEBREAD CELLARS CHARDONNAY. . . 48**  
NAPA VALLEY 2010  
AROMAS OF RIPE GOLDEN APPLE, PEAR & CITRUS
- SAN ANGELO PINOT GRIGIO . . . . . 34**  
TOSCANA, ITALY 2011  
DRY, LIGHT BODIED, WITH HINTS OF CITRUS FRUITS & PEARS
- LA VIE EN ROSE. . . . . 38**  
SONOMA COUNTY 2013  
AROMATIC WITH CITRUS AND RED FRUIT, MADE WITH 100% GRENACHE GRAPE

WITH A CHANGE IN SEASONS COMES A CHANGE HERE AT KASEY'S KITCHEN & COCKTAILS. YOU MAY BE HERE FOR A QUICK BITE OR POSSIBLY A CASUAL DINING EXPERIENCE, THAT BEING SAID, WE INSIST THAT YOU TRY TO RELAX AND ENJOY EVERY MINUTE. WE WILL CONTINUE TO PROVIDE YOU WITH OUR CLASSIC DISHES, AS WELL AS EXPANDING OUR MENU TO INCLUDE A VARIETY OF SEASONAL TREATS. OUR NEWLY RENOVATED CATERING ROOMS CAN ACCOMMODATE UP TO 300 PEOPLE. FROM FAMILY EVENTS TO CORPORATE BANQUETS WE CAN HANDLE ALL OF YOUR CATERING NEEDS.

OUR NEWEST VENTURE, ROOFTOP 32, IS OUR CONCEPT OF VACATION DINING. A SUNSET DINING EXPERIENCE SET ATOP ROCKVILLE CENTRE WITH A NEW AMERICAN CUISINE AND A SETTING SURE TO PLEASE THE SENSES. PLEASE FEEL FREE TO JOIN US ON A TEMPORARY VACATION UPSTAIRS AT ROOFTOP 32.

*By The Glass*

**WHITE**

- RUFFINO PROSECCO BRUT. . . . . 8 / 28**  
ITALY  
CRISP, CLEAN AND DELICATE WITH FINE BUBBLES ON THE PALATE, INTENSE FLAVORS OF APPLES & PEACHES LEAD TO A PLEASANT FINISH
- MEZZACORONA MOSCATO. . . . . 8 / 30**  
VIGNETTI DELE DOLOMITI  
MATURE FRUITS, INTENSE, SWEET, SOFT WITH HINTS OF YELLOW PEACH & MELON
- WOODBIDGE CHARDONNAY. . . . . 8 / 32**  
CALIFORNIA 2012  
TROPICAL FLAVORS SUCH AS PINEAPPLE, MANGO, & PAPAAYA WITH CITRUS NOTES THAT EXPLODE IN YOUR MOUTH
- RUFFINO LUMINA PINOT GRIGIO . . . 8 / 32**  
FRIULI & VENETO 2011  
INTENSE CLEAN NOTES OF MEADOW FLOWERS, POWERFUL CITRUS, PEARS, & PLEASANT HINTS OF GOLDEN APPLE
- BRANCOTT SAUVIGNON BLANC . . . 9 / 32**  
MARBOROUGH 2012  
WHITE PEACH & LIME AROMAS WITH AN UNDERLYING GREEN OLIVE FINISH
- SUTTER HOME WHITE ZINFANDEL. . . 8 / 28**  
CALIFORNIA  
LIGHT CREAMINESS SURRENDERS TO A REFRESHING CRISP FINISH OF STRAWBERRIES & MELON
- PACIFIC RIM RIESLING . . . . . 9 / 32**  
WASHINGTON 2011  
DRY LIGHT BODIED WITH FLAVORS OF PEACH & HONEY WITH A FRESH FINISH

**RED**

- WILD HORSE PINOT NOIR . . . . . 9 / 33**  
CENTRAL COAST 2011  
AROMAS & FLAVORS OF BLACK CHERRY, POMEGRANATE & CRANBERRIES
- HOB NOB PINOT NOIR . . . . . 8 / 28**  
FRANCE 2011  
ELEGANT BOUQUET OF VIOLETS, BURSTING WITH CHERRY FLAVORS
- MONTES CABERNET SAUVIGNON . . . 8 / 30**  
CHILE 2011  
DEEP RUBY RED COLOR WITH LAYERS OF CARAMEL, CINNAMON, & HINTS OF MINT
- 14 HANDS MERLOT. . . . . 8 / 30**  
WASHINGTON 2012  
BLACKBERRIES ARE REPEATED ON THE PALATE WITH NOTES OF CHERRIES & SPICE
- FINCA "LA LINDA" MALBEC . . . . . 9 / 33**  
ARGENTINA 2011  
INTENSE PURPLE COLOUR, WITH AROMAS OF RIPE RED FRUIT, SPICES & BLACK PEPPER

*Beers*

**BOTTLES**

- BUDWEISER / BUD LIGHT**
- COORS LIGHT**
- CORONA / CORONA LIGHT**
- HEINEKEN / HEINEKEN LIGHT**
- AMSTEL LIGHT**
- MILLER LITE**
- MICHELOB ULTRA**

**DRAFTS**

- SAMUEL ADAMS / SEASONALS**
- BLUE MOON**
- GUINNESS**
- STELLA**
- MAGIC HAT**
- BUD LIGHT / COORS LIGHT**

*Bubbles*

CHAMPAGNE, FRANCE

- MOET IMPERIAL BRUT . . . . . 90**
- VEUVE CLICQUOT YELLOW LABEL . . . . 105**
- BOLLINGER BRUT ROSE . . . . . 115**
- DOM PÉRIGNON, BRUT . . . . . 295**
- CRISTAL ROEDERER 2004. . . . . 350**
- PERRIER JOUET ROSE 2002. . . . . 400**