



Kasey's

Dinner

(\$35 per person)

Appetizers

Slow-roasted Bacon Bites - Marinated bacon, slow-roasted and glazed with Pineapple and Mango Shoyu. Served with an Asian sesame, cucumber and red onion salad.

Beef Marrow - Creamy, oven-roasted beef marrow served with bacon-onion jam, Dijon mustard and warm baguette soldiers.

Entrees

German Sauerbraten - Traditional German Sauerbraten. Beef marinated in red wine vinegar and a special spice blend, cooked until tender. Served with potato pancakes and house-made Sauerkraut.

Chicken Oscar - Lightly breaded chicken breast, topped with Blue Crab meat, Asparagus and Hollandaise Sauce. Served with creamy mashed potatoes.

Elk Meatloaf - An Elk and beef blend, wrapped in bacon and glazed with Balsamic tomato sauce. Served with creamy garlic mashed potatoes and the vegetable du jour.

Desserts

Chocolate Cake - Kasey's signature Chocolate Stout Cake coated with warm red chile-chocolate ganache.

Key Lime Mousse - A zesty and refreshing house-made mousse topped with candied lime and graham cracker dust.

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400 Washington SE
(505) 241-3801
<http://kaseysabq.com>



Kasey's

Lunch

(\$15.00 per person)

Entree

Barn-Burner Burger - Kasey's signature burger topped with Ghost Pepper jack cheese, Bueno green chile, fried jalapenos, fried onions with chipotle aioli. Served with french fries.

Dessert

Key Lime Mousse - A zesty and refreshing house-made mousse topped with candied lime and graham cracker dust.

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