FOR THE TABLE

C.A.’s HOMEMADE CHIPS // 7.29
Fresh sliced & deep fried potato chips, served hot with homemade French onion dip.

THE ORIGINAL BRUSCHETTA // 8.49
Our fresh baked bread topped with olive oil, garlic, chopped tomatoes, onions & aged provolone, then baked to perfection.

C.A.’s ONION LOAF // 6.99
Thinline slices of onions tossed in seasoned flour & fried to perfection! Served with a Cajun ranch sauce.

SPINACH & ARTICHOKE DIP // 8.49
Baby spinach & Cream Cheese artichoke dip topped with melted mozzarella & served with grilled pita bread.

LOADED PULLED PORK PITA CHIPS // 8.99
C.A.’s slow roasted BBQ pulled pork served over fried pita chips and topped with red onions, cheddar cheese, tomatoes and sour cream.

SAUSAGE PEPPERS AND HOME FRIES // 9.99
A layer of Hungarian hot peppers mixed with Italian sausage and fresh sliced home fries in a demi-glaze.

FRIED APPS

FRIED ZUCCHINI STIX // 7.29
Served with our homemade marinara sauce.

FRIED CALAMARI // 9.99
Served with our homemade marinara sauce.

FRIED PICKLES // 7.29
Breaded & fried dill pickle spears served with a side of Cajun-ranch sauce.

C.A.’s FAMOUS FRIED CHEESE // 7.29
Hand-cut mozzarella, breaded & fried with our spaghetti sauce.

C.A.’s FRIED RAVIOLI // 7.99
Homemade four-cheese jumbo ravioli hand-breaded and deep fried. Served with our homemade marinara sauce.

ITALIAN APPS

MAMMA’s STUFFED BALLS // 8.99
Two of our famous over stuffed 6 oz. meatballs exploding with mozzarella cheese & baked with more mozzarella. Served with our homemade marinara sauce.

STUFFED MUSHROOM CAPS // 9.99
Farm Fresh large mushroom caps stuffed with a blend of crab meat, onions, celery with a garlic butter cream sauce.

STUFFED HOT PEPPERS // 8.99
Johnny’s Hungarian hot peppers stuffed with a blend of sausage & ground beef baked with mozzarella & topped with C.A.’s marinara sauce.

HOT PEPPERS & OIL // 7.99
Freshly chopped hot peppers marinated in our blend of herbs & oils. Served with fresh baked garlic Italian rolls.

ITALIAN GREENS // 8.49
Sautéed in a special blend of olive oil & garlic. Served with your choice of Italian bread, pita or garlic rolls. Add hot peppers // +.99

CHEF’S CHOICE

CHAR-GRILLED LAMB MEDALLIONS // 10.99
Hand cut medallions char-grilled to a medium temperature. Marinated in a rosemary, garlic and olive oil blend. Served with a raspberry dipping sauce.

CAJUN GRILLED JUMBO SHRIMP // 9.99
6 Lightly Cajun grilled jumbo shrimp served on top of toasted crustini with a side of C.A.’s Zip Sauce.

FRIED OR FIRE GRILLED WINGS

JUMBO OR BONELESS
1/2 DOZEN // 7.99 | 1 DOZEN // 12.99
Sriracha-Garlic • Hot Buffalo • Sweet Baby Ray’s BBQ • BBQ • Hot BBQ
Mild • Ranch • Garlic • Tim’s Dry Rub • Plain • Teriyaki • Hot Garlic

Additional dipping sauce // +.50
Add celery and bleu cheese // +.99
C.A.’s Oscar Salad

Original Oscar Salad

Regular // 8.49 | Large // 10.49

Spring Mix Blend tossed with caramelized Kahlua walnuts, red onions, and bleu cheese crumbles. Served with C.A.’s own raspberry liqueur vinaigrette.

Blackened Chicken Oscar Salad // 13.99

C.A.’s Original Oscar Salad topped with Blackened grilled chicken. Served with C.A.’s own raspberry liqueur vinaigrette.

Grilled Salmon Oscar Salad // 14.99


C.A.’s Famous Salad

C.A.’s Super Deluxe Salad // 10.99

Our famous C.A.’s salad topped with grilled chicken, french fries & melted mozzarella.

C.A.’s Famous Salad

Regular // 7.99 | Large // 9.99

Crisp iceberg lettuce tossed with tuna fish, salami, romano & mozzarella cheeses, tossed in our famous Italian dressing.

Add meatballs // +.99 each

C.A.’s Greek Salad

Blackened Chicken Greek Salad // 10.99

Blackened chicken breast served over crisp iceberg lettuce with kalamata olives, tomatoes, cucumbers, feta cheese, red onion & served with a lemon-oregano vinaigrette.

Blackened Salmon Greek Salad // 13.99

4 oz. Norwegian Blackened Salmon served over crisp iceberg lettuce with kalamata olives, tomatoes, cucumbers, feta cheese, red onion & served with a lemon-oregano vinaigrette.

Salad Dressings

Our Famous Italian • Ranch • French • Sweet ‘n Sour
Lite Italian • Honey Mustard • Bleu Cheese • Balsamic Vinaigrette
White Balsamic Vinaigrette • Lemon-Oregano Vinaigrette
Raspberry Liqueur Vinaigrette • Creamy Caesar • Thousand Island

Add extra dressing // +.50
Add a cup of soup // +2.99

Soup

Delicious Homemade Soup

Cup // 3.49 | Bowl // 4.99

Italian Wedding • Soup of the Day
## Italian Favorites
All Italian Favorites are served with Italian rolls and a C.A.'s salad.
(Lunch portions do not include salad)

### Grande Homemade Lasagna // 13.99
Fresh pasta layered with ricotta cheese & C.A.'s ground meatballs, topped with spaghetti sauce, served with a side of angel hair.

### Little Sicily
- **Lunch** // 9.49 | **Dinner** // 13.99
Sautéed chicken breast, Italian greens & penne pasta, tossed in an olive oil & garlic butter sauce.

### The Kitchen Sink // 14.99
Fried cheese topped with cavatelli, peppers, onions, mushrooms, hot sausage and one meatball served with spaghetti sauce.

### C.A.'s Pasta Combo // 13.99
A huge portion of C.A.'s Famous cavatelli, two-cheese ravioli & rigatoni served with spaghetti sauce and one meatball.

### C.A.'s Stuffed Shells // 13.99
Four homemade pasta shells stuffed with ricotta cheese, baked with mozzarella cheese and topped with a pink vodka sauce.

### Spicy Filet New Orleans // 15.99
8 oz. blackened angus steak, sautéed with fresh mushrooms, sun dried tomatoes and a Cajun alfredo sauce, then tossed with linguine noodles.

### Chance's Loaded Fried Cheese
- **Lunch** // 9.49 | **Dinner** // 13.49
C.A.'s famous 8 oz. fried cheese, topped with rigatoni and smothered with our Homemade spaghetti sauce, served with a meatball.

### C.A.'s Stuffed Shells // 13.99
Four homemade pasta shells stuffed with ricotta cheese, baked with mozzarella cheese and topped with a pink vodka sauce.

### Spicy Filet New Orleans // 15.99
8 oz. blackened angus steak, sautéed with fresh mushrooms, sun dried tomatoes and a Cajun alfredo sauce, then tossed with linguine noodles.

### Chance's Loaded Fried Cheese
- **Lunch** // 9.49 | **Dinner** // 13.49
C.A.'s famous 8 oz. fried cheese, topped with rigatoni and smothered with our Homemade spaghetti sauce, served with a meatball.

## Parmigiana
All Parmigiana dishes are served with Italian rolls and a C.A.'s salad.
(Lunch portions do not include salad)

### Chicken Parmigiana
- **Lunch** // 9.49 | **Reg.** // 10.99 | **Lg.** // 13.99
Crispy breaded chicken breast, topped with mozzarella & spaghetti sauce, served with a side of spaghetti.

### Loaded Chicken Parmigiana
- **Lunch** // 9.99 | **Dinner** // 14.99
Chicken parmigiana topped with mozzarella, rigatoni & a meatball.

### Eggplant Parmigiana
- **Lunch** // 9.49 | **Dinner** // 13.99
Lightly breaded eggplant, fried to a golden brown topped with mozzarella cheese & marinara sauce, served with a side of spaghetti.

### Veal Parmigiana // 16.99
Veal cutlets breaded & pan-fried topped with mozzarella cheese & spaghetti sauce, served with a side of spaghetti.

### Chicken & Eggplant Parmigiana Combo // 15.49
A match made in heaven! Chicken & eggplant parmigiana served with angel hair & marinara sauce.

---

Substitute one of our specialty sauces // +.99
Add our delicious meatballs to any Favorite // +.99 each
Upgrade to cavatelli // +.99
**C.A.’S CHICKEN SPECIALTIES**

All Chicken dishes are served with Italian rolls and a C.A.'s salad.
(Lunch portions do not include salad)

**CHICKEN FRANCAISE // 15.99**
Three lightly battered fried chicken breasts, topped with a light lemon wine sauce, served with your choice of a traditional side.

**MARGHERITA CHICKEN**
**LUNCH // 9.49 | DINNER // 14.99**
Romano crusted chicken breast topped with fresh mozzarella, chopped tomatoes, fresh basil and drizzled with extra virgin olive oil & balsamic glaze, served with a side of penne & marinara.

**CHICKEN BROCCOLINI**
**LUNCH // 9.49 | DINNER // 13.99**
Fire-grilled chicken & fresh broccoli sautéed with olive oil & garlic butter, tossed with angel hair pasta.

**CHICKEN BIANCA**
**LUNCH // 9.49 | DINNER // 13.99**
Fresh grilled chicken breast sautéed with hot peppers, served over rigatoni with alfredo sauce.

**ROMANO CHICKEN**
**LUNCH // 9.49 | DINNER // 13.99**
Our savory romano-crusted chicken breast served over rigatoni, tossed in our homemade pink vodka sauce.

**C.A.'s Sautéed Chicken // 13.99**
Lightly breaded chicken breast sautéed with sun-dried tomatoes, mushrooms, broccoli in a garlic butter sauce tossed with rigatoni pasta.

**CRABBY CHICKEN // 15.99**
Pan-fried chicken breast in a light egg batter baked with our famous crab meat stuffing & topped with alfredo sauce, served with your choice of a traditional side dish.

---

**THE LIGHTER SIDE OF C.A.’S**

All Lighter Side entrées are served with Italian rolls and a C.A.'s salad.

**FIRE-GRILLED CHICKEN PARMIGIANA,**
**LUNCH // 9.49 | REGULAR // 14.99**
Two pieces of charbroiled chicken tenderloin with melted mozzarella served with whole wheat pasta topped with marinara sauce.

**GREEK STYLE ATLANTIC SALMON**
**4 OZ. // 14.99 | 8 OZ. // 17.99**
Grilled salmon topped with a mix of feta cheese, cucumbers, roasted red peppers, artichoke hearts, tomatoes and a light Lemon-Oregano vinaigrette. Served with steamed veggies.

**BROILED HADDOCK PRIMAVERA // 14.99**
10 oz. haddock filet cooked with grilled mixed veggies & a touch of basil marinara on top.

**BLACKENED HADDOCK // 14.99**
10 oz. Blackened Haddock filet served over a citrus quinoa topped with pico de gallo and drizzled with siracha aioli.

**FIESTA LIME CHICKEN // 13.99**
Two pieces of charbroiled chicken seasoned with a mix of cayenne pepper, basil, lime juice, thyme, oregano and garlic topped with a fresh pico de gallo served over a yellow corn and white rice.

Upgrade to a premium side // +2.00
Upgrade to cavatelli // +.99
SEAFOOD

All Seafood dishes are served with Italian rolls and a C.A.'s salad.

**SALMON FLORENTINE // 17.99**
Fire grilled Norwegian salmon layered with a cream sauce mixture of alfredo sauce, spinach dip, artichokes and roasted red peppers. Served with a side of penne pasta.

**SHRIMP FRANCAISE // 16.99**
Six lightly battered jumbo gulf shrimp, pan fried to a golden brown then topped with a delicious lemon butter sauce. Served over angel hair pasta.

**CA.'s SAUTÉED SHRIMP // 14.99**
Six jumbo gulf shrimp sautéed with sun-dried tomatoes, mushrooms & broccoli in a garlic butter sauce tossed with angel hair pasta.

**SPICY SHRIMP DIABLO // 16.99**
Six jumbo gulf shrimp sautéed with fresh green peppers, onions, mushrooms & hot peppers. Tossed with penne and our spicy Diablo sauce.

**FRIED OR BROILED HADDOCK // 14.99**
10 oz. Italian seasoned breaded or broiled haddock filet. Served with a side of penne pasta.

**DILL PANKO CRUSTED HADDOCK // 14.99**
10 oz. haddock filet dipped in a garlic herb butter and breaded in a dill panko breading. Baked to a golden brown and topped with a cucumber dill sauce. Served with french fries.

**SPICY MUSSELS & CLAMS // 15.99**
Golden sun jumbo mussels and little neck clams sautéed in a spicy garlic butter sauce served over a bed of linguine.

Upgrade any dish to a premium side // +2.00

SEAFOOD

All Seafood dishes are served with Italian rolls and a C.A.'s salad.

**12 OZ. NEW YORK STRIP // 21.99**
Char-grilled to perfection, locally cut classic strip steak.

**14 OZ. PORTERHOUSE // 22.99**
A thick flavorful filet combined with a juicy strip steak char-grilled to your liking.

**14 OZ. RIBEYE // 22.99**
A well-marbled, tender, juicy, thick, tasty, irresistible, superb boneless ribeye. Char-grilled to perfection.

**8 OZ. BASEBALL SIRLOIN // 20.99**
The filet’s cousin, a juicy 8 oz. center-cut sirloin for the lighter appetite. Not the biggest, but packs a punch!

Add sautéed mushrooms and onions +.99 each

SEASONINGS

**NO 1 RECOMMENDATION**

CA.'s FAMOUS ZIP SAUCE
CHEF JOHN’S CHARCOAL SEASONING
TRADITIONAL MONTREAL

SIDES

**TRADITIONAL // 2.99**
FRESH STEAMED BROCCOLI
MIXED VEGETABLES
BAKED POTATO
GARLIC MASHED POTATOES
PASTA
FRESH CUT FRIES
APPLESAUCE

**PREMIUM // 4.99**
SWEET POTATO CASSEROLE WITH CANDIED WALNUT CRUST (AUNT SHELLEY’S RECIPE)
BACON BALSAMIC BRUSSEL SPROUTS
CARAMELIZED BABY CARROTS
FRESH GARLIC HERB GREEN BEANS
CHARBROILED ASPARAGUS
PASTA YOUR WAY

**CHOOSE YOUR FAVORITE PASTA, SAUCE & TOPPINGS!**


All pasta dishes are served with Italian rolls & a C.A.'s salad.

All lunch portions available until 3pm daily and does not include a salad.

**CHOOSE YOUR PASTA**

- Spaghetti
- Rigatoni
- Angel Hair
- Penne
- Whole Wheat Penne
- Linguine
- Fettuccine
- Famous Cavatelli // +.99
- Jumbo Tortellini // +1.99
- Four-Cheese Ravioli // +1.99

Lunch — Four Ravioli | Regular — Five Ravioli | Dinner — Nine Ravioli

**GLUTEN FREE PASTA // +1.99**

**CHOOSE YOUR SAUCE**

- Spaghetti Sauce & Meatball
- Half Spaghetti/Half Marinara
- Gluten Free Marinara
- Four-Cheese Alfredo // +.50
- Cajun Alfredo // +.50
- Pink Vodka // +.50
- Pesto Cream // +.50
- Pesto // +.50
- Spicy Diablo // +.99

**ADD YOUR TOPPINGS**

- Meatballs // +.99 Each
- Mamma’s Balls // +2.99 Each
- Sausage // +2.99
- Grilled Filet Tips // +5.99
- Grilled Chicken // +2.99
- Romano Crusted Chicken // +2.99
- Six Shrimp // +5.99
- Top with Mozzarella & Baked // +.99

---

CASGrille.com
SPECIALTY PIZZA + FLATBREADS

C.A.'s PIZZAS SHELLS ARE HANDMADE WITH HOMEMADE DOUGH.

<table>
<thead>
<tr>
<th></th>
<th>PIZZA</th>
<th>FLATBREAD</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>12&quot;</td>
<td>16&quot;</td>
</tr>
<tr>
<td>WHITE OR HOT WHITE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Make it a Hot White with hot peppers // +.99</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BRIER HILL</td>
<td>10.49</td>
<td>13.49</td>
</tr>
<tr>
<td>Marinara, green bell peppers, pepperoni &amp; romano.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CICCIA (CHEE-CHA)</td>
<td>13.49</td>
<td>16.49</td>
</tr>
<tr>
<td>Spaghetti sauce, Italian sausage, grande pepperoni, onions &amp; mozzarella, then sprinkled with oregano for an extra zest!</td>
<td></td>
<td></td>
</tr>
<tr>
<td>POPEYE</td>
<td>13.49</td>
<td>16.49</td>
</tr>
<tr>
<td>Spinach &amp; artichoke dip, fresh tomatoes, fire-grilled chicken, asiago &amp; mozzarella cheese with fried onion straws sprinkled on top.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHICKEN &amp; GREENS</td>
<td>12.49</td>
<td>15.49</td>
</tr>
<tr>
<td>Sautéed Italian greens, grilled chicken, romano &amp; mozzarella cheese.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MEDITERRANIO</td>
<td>14.49</td>
<td>17.49</td>
</tr>
<tr>
<td>Fire-grilled chicken, roasted artichoke hearts, roasted red peppers, feta cheese, black olives, EVOO &amp; mozzarella cheese.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spaghetti sauce, meatballs, pepperoni, hot sausage with romano &amp; mozzarella cheese.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vine ripe roma tomatoes, fresh basil &amp; baby mozzarella cheese with EVOO, garlic &amp; spices.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>This speaks for itself!! — Loaded with a mound of mushrooms, pepperoni, sausage, onions, green peppers.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### BUILD YOUR OWN

**START WITH A CHEESE + SAUCE BASE.**

<table>
<thead>
<tr>
<th></th>
<th>Pizza</th>
<th>Flatbread</th>
</tr>
</thead>
<tbody>
<tr>
<td>12”</td>
<td>9.99</td>
<td>12.99</td>
</tr>
<tr>
<td>16”</td>
<td>12.99</td>
<td>11.99</td>
</tr>
<tr>
<td>Half</td>
<td>8.99</td>
<td>10.99</td>
</tr>
<tr>
<td>Whole</td>
<td>11.99</td>
<td>11.99</td>
</tr>
</tbody>
</table>

### ADD YOUR TOPPINGS

**CHOOSE AS MANY TOPPINGS AS YOU WANT!**

Prices are listed per topping.

<table>
<thead>
<tr>
<th></th>
<th>Pizza</th>
<th>Flatbread</th>
</tr>
</thead>
<tbody>
<tr>
<td>12”</td>
<td>1.25</td>
<td>1.75</td>
</tr>
<tr>
<td>16”</td>
<td>1.75</td>
<td>2.00</td>
</tr>
<tr>
<td>Half</td>
<td>1.50</td>
<td>2.00</td>
</tr>
<tr>
<td>Whole</td>
<td>1.75</td>
<td>2.00</td>
</tr>
</tbody>
</table>

### STANDARD TOPPINGS

PEPPERONI  
MUSHROOMS  
GREEN PEPPERS  
ONIONS  
OLIVES  
Tomato  
PINEAPPLE  
ARTICHOKE

### PREMIUM TOPPINGS

DEPIZZO’s SWEET GROUND SAUSAGE  
GRILLED CHICKEN  
BUFFALO CHICKEN  
HOT PEPPERS  
ROASTED RED PEPPERS  
ITALIAN GREENS  
BACON  
MEATBALLS  
GYRO (LAMB)

### ADD MORE CHEESE

**C.A.’s DELICIOUS BLEND OF MOZZARELLA AND PROVOLONE.**

<table>
<thead>
<tr>
<th></th>
<th>Pizza</th>
<th>Flatbread</th>
</tr>
</thead>
<tbody>
<tr>
<td>12”</td>
<td>1.25</td>
<td>1.75</td>
</tr>
<tr>
<td>16”</td>
<td>1.75</td>
<td>2.00</td>
</tr>
<tr>
<td>Half</td>
<td>1.50</td>
<td>2.00</td>
</tr>
<tr>
<td>Whole</td>
<td>1.75</td>
<td>2.00</td>
</tr>
</tbody>
</table>
WRAPS
C.A.'s wraps are served with your choice of fresh cut fries or a C.A.'s salad.

CHICKEN RANCHER WRAP // 9.99
Fried chicken, lettuce, tomato, bacon, mozzarella & cheddar cheese & topped with ranch dressing.

BUFFALO CHICKEN WRAP // 9.99
Buffalo fried chicken breast, lettuce, tomato, mozzarella & topped with ranch dressing.

ASIAN TERIYAKI CHICKEN WRAP // 9.99
Spring mix, teriyaki chicken, Asian sesame seed dressing, Cajun wonton strips.

ROASTED TURKEY WRAP // 9.99
Roasted turkey, feta cheese, dried cranberries with a cranberry aioli.

MEDITERRANEAN CHICKEN WRAP // 9.99
Grilled chicken with feta cheese, roasted red peppers, cucumbers, artichoke hearts & a lemon-oregano vinaigrette in a whole grain wrap.

CALIFORNIA CHICKEN WRAP // 9.99
Romaine lettuce, grilled chicken, avocado, red onion, tomato with a siracha aioli.

HOAGIES
C.A.'s hoagies are served with your choice of fresh cut french fries or a C.A.'s salad.

STEAK HOAGIE // 12.99
8 oz. black angus chopped steak on a toasted hoagie bun smothered with green peppers, onions and mushrooms with melted mozzarella cheese, lettuce and tomato.

ITALIAN HOAGIE // 10.49
Our fresh baked hoagie roll with ham, salami, turkey, mozzarella, lettuce, tomato & onion drizzled with Tuscan Romano dressing.

MEATBALL HOAGIE // 9.49
Four HUGE homemade meatballs with our traditional spaghetti sauce & melted mozzarella.

HOT SAUSAGE HOAGIE // 9.49
DiRusso’s famous hot sausage topped with peppers, onions, mozzarella cheese & spaghetti sauce.

CHICKEN & GREENS HOAGIE // 9.99
Grilled chicken topped with Italian fried greens, mozzarella & romano cheese.

HOT MUSCOLI HOAGIE // 10.49
Our fresh baked hoagie roll with ham, salami, pepperoni, hot peppers, mozzarella, lettuce, tomato & drizzled with White balsamic vinaigrette.

CHICKEN PARM HOAGIE // 9.49
Crispy breaded chicken topped with melted mozzarella & our traditional spaghetti sauce.

EGGPLANT PARM HOAGIE // 9.49
Crispy breaded eggplant topped with melted mozzarella & our traditional spaghetti sauce.

ADD TO ANY HANDHELD
Substitute a cup of soup // +1.99
Upgrade to homemade chips & french onion dip // +1.50
Load your fries with cheese & bacon // +2.00

CAsGrille.com
Burgers

C.A.’s Burgers are served with your choice of fresh cut fries or a C.A.’s salad.

Chef-Selected, Best Burger Combinations
Choose either Fresh Turkey or House Blended Beef.

Mamma Mia Burger // 10.29
Fried Italian greens, hot peppers, mozzarella cheese.

Big C.A. Burger // 11.99
Breathe! Can you handle this one? Our blended beef with a full piece of fried cheese, grilled bacon, lettuce, tomato & fry sauce.

Silverado Burger // 10.49
This one is a handful! Cheddar, bacon, lettuce, tomato, fried onion straws. Add BBQ sauce // +.50

A Youngstown Classic

Yo! Burger // 10.49
This burger is stuffed with two thick slices of fried bologna, fried egg, Hungarian hot peppers, mozzarella cheese and onions.

Napa Cobb Burger // 10.49
Hickory smoked bacon, crumbled bleu cheese, sliced avocado, balsamic vinaigrette.

Thai Me Up Burger // 10.49
Sweet Thai chili sauce, Asian slaw, grilled golden pineapple, sliced avocado & red onion.

Mushroom & Swiss Burger // 9.99
Garlic mushrooms, aged swiss cheese with a horseradish aioli.

Plain Jane Burger // 9.49
Simple but delicious... cheese, lettuce, tomato & onion.

Dawg Pound Burger // 10.49
Cheddar cheese, bacon, chili and grilled white onions.

Add to Any Handheld
Substitute a cup of soup // +1.99
Upgrade to homemade chips & french onion dip // +1.50
Load your fries with cheese & bacon // +2.00

Sandwiches

C.A.’s sandwiches are served with your choice of fresh cut fries or a C.A.’s salad.

Mamma’s Open-Faced Meatball Sandwich // 10.99
Two of our famous 6 oz. meatballs stuffed with mozzarella cheese, served over garlic bread & topped with melted mozzarella & marinara.

Pulled Pork Paradise Sandwich // 9.99
Our slow roasted BBQ pulled pork topped with cheddar cheese and fried onion straws on a kaiser roll.

Fried Bologna Sandwich // 8.99
Fried bologna topped with hot peppers, a fried egg, American cheese, lettuce and tomato on grilled Italian bread.

Big Pepper & Egg Sandwich // 9.99
Four fried eggs topped with hot & sweet peppers, mozzarella cheese, lettuce, tomato & bacon on grilled Italian bread.

All American Fish Sandwich // 11.99
10 oz. lightly breaded haddock. Served on Italian bread with lettuce, tomato and American cheese.

C.A.’s Famous Lamb or Chicken Gyro // 9.99
Fresh blend of beef and lamb or chicken placed on a warm pita stuffed with lettuce, tomato, onion and our homemade, one of a kind Tzatziki sauce.

Paninos

Served on thick-cut Italian bread topped with fresh-cut fries, coleslaw & provolone cheese.

Italian Stallion Panino // 9.49
A heaping stack of roast beef, turkey, salami and melted mozzarella piled high with fresh cut fries and vinegar slaw on thick Italian bread. Add hot peppers // +1.49 | Add egg // +.99 | Add side of fries // +.99

Steak Panino // 9.49
8 oz. black angus chopped steak with melted mozzarella cheese piled high with fresh cut fries and vinegar slaw on thick Italian bread. Double meat // +2.99 | Add egg // +.99 | Add side of fries // +.99
C.A.'S KIDS

SPAGHETTI WITH MEATBALL // 5.25
   Cavatelli // +.50

FRIED CHICKEN STRIPS WITH
   CHOICE OF SIDE // 5.25

GRILLED CHICKEN STRIPS
   WITH CHOICE OF SIDE // 5.50

2 BURGER SLIDERS WITH
   CHOICE OF SIDE // 5.25

CHEESE PIZZA // 5.00

PEPPERONI PIZZA // 5.25

GRILLED CHEESE SANDWICH
   WITH CHOICE OF SIDE // 5.25

MAC AND CHEESE // 5.25

STEAK TIPS WITH
   CHOICE OF SIDE // 6.99

MEATBALL SPLASH HOAGIE
   WITH CHOICE OF SIDE // 5.25

KIDS SIDES

FRENCH FRIES

BROCCOLI

FRESH FRUIT

APPLESAUCE

MASHED POTATOES

DESSERTS

NEW YORK CHEESECAKE // 4.99
   A generous slice of cheesecake
   presented with a raspberry and chocolate syrup
   topped with whipped cream and strawberries.

FUDGE BROWNIE // 4.99
   A thick warm fudge brownie drizzled with caramel,
   chocolate syrup and topped with whipped cream.

TIRAMISU // 4.99
   C.A.'s homemade coffee flavored Tiramisu
   topped with chocolate syrup and caramel.

CINNAMON DIPPERS // 4.99
   Six fried dough sticks sprinkled with cinnamon and sugar
   served with a powdered sugar cream sauce.

ASK YOUR SERVER FOR
THIS MONTH’S FEATURED DESSERT

Add ice cream to any dessert // +.50

TAKE HOME OUR SAUCES

C.A.'s PASTA SAUCE // 9.99/QUART
   SPAGHETTI • HALF SPAGHETTI / HALF MARINARA • GLUTEN FREE MARINARA
   FOUR-CHEESE ALFREDO* • CAJUN ALFREDO* • PINK VODKA*
   PESTO CREAM* • PESTO* • SPICY DIABLO*

   *ADD 1.00

C.A.'s ZIP STEAK SAUCE // 6.99/PINT
   Our New Famous Zip Steak Sauce

CASGrille.com
C.A.’S WEEKLY BUFFETS

**Monday Lunch // 9.49**  
It’s a Meatball Frenzy! Includes C.A.’s famous meatballs, penne with alfredo, rigatoni with red sauce, pizza, wedding soup, C.A.’s salad and Oscar salad.

**Tuesday Lunch // 9.49**  
Chicken parm, penne with alfredo, rigatoni with red sauce, pizza, wedding soup, C.A.’s salad and Oscar salad.

**Wednesday Lunch // 9.49**  
Italian chicken and veggies, penne alfredo, rigatoni with red sauce, wedding soup, pizza, C.A.’s salad and Oscar salad.

**Thursday Lunch // 9.49**  
Bite size crabby chicken, penne with pink sauce, rigatoni with Cajun alfredo, cheese pizza, wedding soup, C.A.’s salad and Oscar salad.

**Friday Fish Lunch // 10.49**  
Fried haddock, crabbed stuff baked haddock, mac & cheese, haluski, penne with alfredo, rigatoni with red sauce, cheese flatbread pizza, coleslaw, wedding soup, C.A.’s salad and Oscar salad.

“THE BEST BRUNCH IN THE VALLEY”

C.A.’s Sunday  
**Grand Brunch Buffet // 10.99**  
Fresh scrambled eggs, bacon, sausage links, homemade sliced home fries, cinnamon sugar waffles, homemade apple crisp, mini muffins, fresh diced fruit, crunchy green peppers, sautéed onions, pasta salad, C.A.’s salad, penne in pink sauce, broccoli salad, lightly browned pierogies, flatbread pizza and Chef John’s famous homemade chicken strips with dipping sauce.

Food Items may change weekly.

**Pasta Bar**

**Monday Night Pasta Bar // 10.49**  
Includes C.A.’s famous meatballs, penne with alfredo, rigatoni with red sauce, pizza, pierogies, roasted potatoes, wedding soup, C.A.’s salad, pasta salad and Oscar salad.
**THE SMOOTHER SIDE OF C.A.’S—“C.A.’S BOURBON SELECTION”**

**JIM BEAM // 4.25**
Elegant and refined. World’s #1 Bourbon.

**JIM BEAM BLUE // 5.00**
A 4-year aging process in a charred white barrel then aged in a second charred white barrel for that oakiness and caramel taste.

**BUFFALO TRACE // 5.00**
Distilled and aged made from the finest corn, rye and barley malt aged in new oak barrels. The taste is rich with a hint of vanilla, toffee and candied fruit.

**ELIJAH CRAIG // 7.00**
Voted the best small batch Bourbon. Delightfully complex and smooth with a hint of vanilla bean, sweet fruit and fresh mint.

**FOUR ROSES // 7.00**
A perfectly balance small batched Bourbon. 4 different recipes have been selected to produce this well balanced Bourbon. A taste of ripened red berries, dried spice with a hint of sweet oak and caramel.

**JEFFERSON’S OCEAN // 9.00**
Truly an experiment...This Bourbon was left to weather the elements of the sea. Temperature change, salt air and the gentle rocking of the ship produced one of the best Bourbons today. A briny, savory taste that resembles a dark Rum.

**KNOB CREEK // 7.00**
A balance of deep, old style flavor with a natural oak sweetness. A sweet, woody, full bodied flavor with a rich and glowing finish.

**2018 CLASS BARTENDER AWARD**

**WOODFORD RESERVE // 8.00**
Perfectly balanced taste comprised of 200 flavor notes. From a bold grain wood to sweet aromatics, spice and fruit.

**EAGLE RARE // 8.00**
The only Bourbon ever to win the double gold medal 5 times. Masterfully crafted and carefully aged with a complex aroma with a hint of orange peels, herb, honey and leather.

**WILD TURKEY RARE BREED // 8.00**
An uncompromised Kentucky Bourbon with tones of sweet tobacco and hints of orange and mint. A true Bourbon Legend.

**CALUMET // 9.00**
For the neat Bourbon drinker. Glowing with butterscotch and soft oak, the harmonious mixture of wood char and caramel is balanced with complex flavors of light brown sugar and soft white pepper.

**ANGELS ENvy // 8.00**
Inspired by Legend Distiller Lincoln Henderson, Each taste carries unique raisin and fruit qualities with a hint of hazelnut.

**BULLEIT BOURBON // 6.00**
The subtlety and complexity of Bulleit Bourbon comes from its unique blend of rye, corn and barley malt along with special strains of yeast giving it its medium color. For the palate, this Bourbon offers tones of maple, oak and nutmeg with light toffee flavor finish.

**BLANTONS // 9.00**
Once designated for ambassadors and dignitaries, this is one of the finest single barrel Bourbons today. The taste profile is sweet with notes of citrus and oak teased with caramel and butterscotch.

**NO. 1 SELLER**

**ASK YOUR SERVER FOR C.A.’S BOURBON OF THE MONTH**
**DOMESTIC BEER**

- **BUD LIGHT** // 2.50
- **BUD LIGHT LIME** // 2.50
- **BUDWEISER JIM BEAM** // 2.75
- **BUDWEISER** // 2.50
- **COORS LIGHT** // 2.50
- **COORS LIGHT NA** // 2.50
- **MICHOLOB ULTRA** // 2.50
- **MGD** // 2.50
- **MILLER LITE** // 2.50
- **MILLER 64** // 2.50
- **ROLLING ROCK** // 2.50
- **YUENGLING** // 2.50
- **YUENGLING LIGHT** // 2.50

**SPECIALTY BEER**

- **ANGRY ORCHARD** // 3.50
- **AMSTEL LIGHT** // 3.50
- **CORONA** // 3.50
- **CORONA LIGHT** // 3.50
- **DOS EQUIS** // 3.50
- **GUINNESS** // 3.50
- **HEINEKEN** // 3.50
- **KILLIANS** // 3.50
- **PERONI** // 3.50
- **SMIRNOFF ICE** // 3.50
- **STELLA** // 3.50
- **WHITE CLAW** // 3.50
- **LANDSHARK** // 3.50

**DRAUGHT BEER**

Ask your server what’s on tap

---

**WHITE WINE**

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DOUGLAS HILL CHARDONNAY</strong></td>
<td>5.50</td>
</tr>
<tr>
<td><strong>DOUGLAS HILL MOSCATO</strong></td>
<td>5.50</td>
</tr>
<tr>
<td><strong>DOUGLAS HILL PINOT GRIGIO</strong></td>
<td>5.50</td>
</tr>
<tr>
<td><strong>DOUGLAS HILL WHITE ZINFANDEL</strong></td>
<td>5.50</td>
</tr>
<tr>
<td><strong>HOUGE REISLING</strong></td>
<td>6.50</td>
</tr>
<tr>
<td><strong>TWISTED RIVER REISLING</strong></td>
<td>7.00</td>
</tr>
<tr>
<td><strong>Z ALEXANDER CHARDONNAY</strong></td>
<td>9.00</td>
</tr>
<tr>
<td><strong>EVE CHARDONNAY</strong></td>
<td>7.00</td>
</tr>
<tr>
<td><strong>BAND OF ROSES ROSÉ</strong></td>
<td>7.00</td>
</tr>
<tr>
<td><strong>CUPCAKE SAUVIGNON BLANC</strong></td>
<td>6.50</td>
</tr>
</tbody>
</table>

**RED WINE**

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DOUGLAS HILL MERLOT</strong></td>
<td>5.50</td>
</tr>
<tr>
<td><strong>DOUGLAS HILL CABERNET SAUVIGNON</strong></td>
<td>5.50</td>
</tr>
<tr>
<td><strong>MEIOMI PINOT NOIR</strong></td>
<td>9.00</td>
</tr>
<tr>
<td><strong>PRIMAL ROOTS RED BLEND</strong></td>
<td>7.00</td>
</tr>
<tr>
<td><strong>19 CRIMES CABERNET</strong></td>
<td>7.50</td>
</tr>
<tr>
<td><strong>GNARLEY HEAD MERLOT</strong></td>
<td>6.00</td>
</tr>
<tr>
<td><strong>BELLAGIO CHIANTI</strong></td>
<td>9.00</td>
</tr>
</tbody>
</table>

**NON-ALCOHOLIC**

**SOFT DRINKS + LEMONADE** // 2.39
- Coke • Diet Coke • Dr. Pepper • Sierra Mist • Mountain Dew
- Pink Lemonade • Ginger Ale • Cherry • Root Beer

**TEA + COFFEE** // 2.29
- Sweet Tea • Unsweetened Tea • Raspberry Tea • Hot Tea • Coffee