

## BREAKFAST

200 Main Street | Dubuque, IA 52001

# CAROLINE'S

## RESTAURANT




## MENU

563.588.5595 | [www.hoteljuliendubuque.com](http://www.hoteljuliendubuque.com)

“On behalf of Caroline’s Restaurant staff, I would like to extend our sincerest welcome. With a diversified culinary focus, our cuisine honors balanced flavors and textures along with healthy dining options. We strive to create an environment where you feel you are in the right place at the right time, all the time. Thank you for joining us at the historical Caroline’s Restaurant.”


~ Executive Chef Mike Henson

### SWEETS

Yogurt Parfait with Seasonal Muffin  | 10  
Yogurt, Fresh Fruit, Granola, Locally Sourced Honey

Organic Steel Cut Oats | 8  
Milk, Brown Sugar, Raisins, Candied Pecans

Challah French Toast | 10  
House-Made Challah Bread, Butter, Maple Syrup

Banana Bread French Toast  | 12  
House-Made Banana Bread, Butter, Maple Syrup, Caramelized Banana

Belgian Waffle | 12  
Butter, Maple Syrup

Buttermilk Short Stack | 9  
Butter, Maple Syrup (add Fresh Blueberries +2)

Chicken and Waffles | 15  
Herb Encrusted Chicken, Butter, Maple Syrup



Fresh Baked Muffin  | 5  
Assorted House-Made Muffins

Jumbo Sweet Roll | 7  
Vanilla Frosting

### OMELETS

Ham and Cheese   | 13  
Smoked Ham, Cheddar, Hash Browns

Vegetable   | 12  
Zucchini, Squash, Mushrooms, Bell Peppers, Hash Browns

Denver   | 14  
Smoked Ham, Bell Peppers, Mushrooms, Onions, Cheddar, Hash Browns

Chorizo  | 14  
Spanish Chorizo, Green Onion, Avocado, Salsa, Cheddar, Hash Browns

### COFFEE BAR

Ask Server for Full Coffee Menu

### CLASSICS

Eggs Benedict\*  | 12  
Poached Eggs, English Muffin, Ham, Hollandaise, Hash Browns

Quiche of the Moment | 13  
Fresh Fruit, Baby Greens Salad, Raspberry Vinaigrette

Iowa Breakfast\*   | 13  
Two Eggs, Jones Dairy Farm Bacon or Sausage, Toast, Hash Browns

Main Street Platter\* | 13  
Two Eggs, Sausage Gravy, Hash Browns, Buttermilk Biscuits

Biscuits and Gravy | 10  
Buttermilk Biscuits, Sausage Gravy

Cherry Wood Smoked Bacon Panini  | 10  
Scrambled Eggs, Jones Dairy Farm Bacon, Cheddar, Sweet and Savory Tomato Jam, Sourdough

Breakfast Burrito | 12  
Sausage, Bacon, Eggs, Onion, Peppers, Cheddar Cheese, Potatoes, Flour Tortilla, Salsa

### SIGNATURES

Huevos Rancheros | 13  
Sunny-Side Egg, Flour Tortilla, Black Bean Chili, Pepper Jack, Salsa, Sour Cream, Green Onion

Chorizo Migas  | 13  
Spanish Chorizo, Scrambled Eggs, Tortilla, Lettuce, Tomato, Corn Salsa, Chipotle Sour Cream

Monte Cristo | 12  
House-Made Challah, Muenster Cheese, Strawberry Sriracha Jam, Jones Dairy Farm Bacon, Scrambled Eggs

### A LA CARTE

Fresh Fruit  | 5  
English Muffin | 2.50  
Toast | 2.50

Potato Wedges | 4  
Hash Browns  | 4

Two Eggs  | 4

Jones Dairy Farm Cherry Wood  
Smoked Bacon   | 5

Jones Dairy Farm Sausage Links   | 4  
Buttermilk Blueberry Pancake | 5.50

{  **LOCALLY SOURCED** } To demonstrate commitment to our community and given our area’s outstanding produce, we take great pride in crafting menu selections featuring locally grown products from throughout America’s heartland. We utilize only the best locally sourced beef, chicken, and poultry.

{  **CAROLINE’S CLASSIC** } {  **GLUTEN-FREE** }

\*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.  
A gratuity of 18% is appreciated for parties of 8 or more.



“On behalf of Caroline’s Restaurant staff, I would like to extend our sincerest welcome. With a diversified culinary focus, our cuisine honors balanced flavors and textures along with healthy dining options. We strive to create an environment where you feel you are in the right place at the right time, all the time. Thank you for joining us at the historical Caroline’s Restaurant.”

~ Executive Chef Mike Henson

SOUPS

White Bean Chicken Chili 🌱🥬 | Cup 5/Bowl 7

Northern Beans, Tomatoes, Onion, Chili, Lime, Cilantro, Cream, Chicken

Soup of The Day | Cup 5/Bowl 7

SALADS & SIGNATURE BOWLS

Paradise Salad 🥬🥑 | 10

Mixed Greens, Raspberry Vinaigrette, Strawberries, Candied Walnuts, Feta, Granny Smith Apples

Caesar Salad | 10

Hearts of Romaine, Garlic Parmesan Dressing, Parmesan, Croutons

Simple Salad 🥬 | 7

Mixed Greens, Heirloom Tomatoes, English Cucumbers, Creamy Greek House-Made Dressing

Cobb Salad | 12

Mixed Greens, Hard Boiled Egg, Red Onion, Avocado, Bacon Bits, Cherry Tomato, Bleu Cheese, Cheddar Cheese, Green Onion, Red Wine Vinaigrette

Summer Squash Spaghetti Bowl 🥬🥑 | 11

Zucchini, Yellow Squash, Wild Mushrooms, Balsamic Roasted Tomatoes, Basil, Parmesan

Buddha Bowl 🥬 | 11

Coconut Brown Rice, Roasted Yams, Roasted Beets, Avocado Dressing Tossed Baby Kale, Candied Herb Nuts

Add to any salad or bowl:

Chicken Breast | 5

Salmon\* | 6

Marinated Portobello 🥬 | 5

LUNCH SPECIALTIES

Entrées include House-Made Chips and Pickle Spear. Substitute Fries, Sweet Potato Fries, or Fresh Fruit (add 2)

Quiche of the Moment | 13

Fresh Fruit, Baby Greens Salad, Raspberry Vinaigrette

Shrimp Po’ Boy 🥬 | 14

Cajun Fried Shrimp, Leaf Lettuce, Sliced Tomatoes, Pickled Red Onion, Spiced Herb Aioli, served on Hoagie Roll

Chicken Salad Croissant | 12

Chicken, Dill, Cranberries, Red Bell Peppers, Almonds, Red Onions, served on Croissant

Julien Club 🥬🌿 | 14

Honey Smoked Turkey, Ham, Tomatoes, Mayonnaise, Green Leaf Lettuce, Jones Dairy Cherrywood Smoked Bacon, served on Sourdough

BBQ, Bacon & Ranch Chicken Wrap 🥬 | 12

BBQ Sauce, Chicken Breast, Bacon, Ranch dressed Mixed Greens, served in Flour Tortilla

California Chicken Sandwich | 14

Mojo Marinated Chicken Breast, Provolone Cheese, Sliced Avocado, Sliced Tomato and Microgreens, served on Kaiser Roll

French Dip 🥬🌿 | 15

Shaved Local Iowa Beef Ribeye, Swiss Cheese, Mushrooms, Natural ‘Jus, served on Hoagie Roll

Fish and Chips | 15

Seasonal Lager Battered Cod

Southern Pulled Pork Sandwich | 14

BBQ Pulled Pork, Creamy Cole Slaw, served on Kaiser Roll

Honey Roasted Turkey Panini 🥬 | 13

Shaved Turkey, Wisconsin Muenster Cheese, Jones Dairy Cherrywood Smoked Bacon, Chipotle Mayonnaise, Baby Spinach, served on Sourdough

Chicken Caprese Sandwich | 14

Grilled Chicken Breast, Sliced Tomato, Basil Pesto and Fresh Mozzarella, served on Hoagie Roll

Dynamite Tuna Tacos | 16

Seared Ahi Tuna, Napa Cabbage, Shredded Carrot, Avocado and Spicy Sauce in Flour Tortillas

Garibaldi Hoagie | 14

Ham, Salami, Soppressata, Prosciutto, Pepper Jack Cheese, Banana Peppers, Red Onion, Lettuce, Tomato, Red Wine Vinaigrette, served on Hoagie Roll (served cold)

Angus Burger\* 🥬 | 15

Local Iowa Beef, Wisconsin Cheddar, Leaf Lettuce, Tomatoes, Red Onions, Pickle, served on Kaiser Roll

Cuban | 14

Slow Roasted Pulled Pork, Ham, Swiss, Stone Ground Mustard Aioli, Ginger Pickles, served on Hoagie Roll

Pastrami Reuben | 13

Shaved Pastrami, Sauerkraut, Swiss Cheese, 1000 Island Dressing, served on Grilled Rye

{ 🥬 LOCALLY SOURCED } To demonstrate commitment to our community and given our area’s outstanding produce, we take great pride in crafting menu selections featuring locally grown products from throughout America’s heartland. We utilize only the best locally sourced beef, chicken, and poultry.

{ 🌿 CAROLINE’S CLASSIC } { 🥬 GLUTEN-FREE }

\*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.

A gratuity of 18% is appreciated for parties of 8 or more.

Updated: 8.9.23

## DINNER

200 Main Street | Dubuque, IA

# CAROLINE'S

RESTAURANT



## MENU

563.588.5595 | hoteljuliendubuque.com

### SOMETHING TO START

**Cheese and Charcuterie Platter** 🍷🍷 | 24  
Smoked Duck with Apple Brandy Sausage, Soppressata, Pâté de Campagne, Spanish Chorizo, Local Honey Drizzled Chevre, 1-year aged Cheddar, Fontina, Pickled Vegetables, Olives, Strawberry and Fig Jam

**Korean Beef Tacos\*** 🍷🍷 | 14  
Bulgogi Beef, Kimchi, Korean Barbecue Sauce

**Stuffed Portobello** 🍷 | 10  
Bacon topped, Cream Cheese, Garlic, Green Onion, Wilted Spinach, Roasted Red Pepper and Garlic Cream Sauce

**Tempura Shrimp** | 12  
Tempura-Battered Fried Shrimp, Hot Pepper Bacon Jam

**Tuna Tartare** 🍷 | 14  
Sushi Grade Ahi Tuna, Citrus-Soy Marinade, Ginger, Tomato, Green Onion, Cucumber, House-Made Potato Chips

**Featured Flatbread** 🍷 | \$MKT  
Chef's whimsical Flatbread creation of the week with Locally Sourced Ingredients

### SOUPS & SALADS

**White Bean Chicken Chili** 🍷🍷 | Cup 5/Bowl 7  
Northern Beans, Tomatoes, Onions, Chili, Lime, Cilantro, Cream, Chicken

**Soup of The Day** | Cup 5/Bowl 7

**Caesar Salad** | 11  
Hearts of Romaine, Garlic Parmesan Dressing, Parmesan, Croutons

**Paradise Salad** 🍷🍷 | 12  
Mixed Greens, Raspberry Vinaigrette, Strawberries, Candied Walnuts, Feta, Granny Smith Apples

**Simple Salad** 🍷 | 8  
Mixed Greens, Cherry Tomatoes, English Cucumbers, Creamy Greek House Dressing

**Cobb Salad** 🍷 | 12  
Mixed Greens, Hard Boiled Egg, Red Onion, Avocado, Bacon Bits, Cherry Tomato, Bleu Cheese, Cheddar Cheese, Green Onion, Red Wine Vinaigrette

*Half-size salads are available. Add to any salad:*

*Grilled Chicken Breast (5) Salmon\* (9) Marinated Portobello (5)*

\*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.

A gratuity of 18% is appreciated for parties of 8 or more.

Updated: 8.9.23

DINNER

200 Main Street | Dubuque, IA

CAROLINE'S  
RESTAURANT



MENU

563.588.5595 | www.hoteljuliendubuque.com

SEASONAL ENTRÉES

BEEF

Ribeye\* 🌱🥬🍷 | 42

12 ounce Iowa Ribeye, Herb Roasted Fingering Potatoes, Grilled Asparagus

NY Strip\* 🌱🥬 | 40

12 ounce Iowa Strip Steak, Signature Smashed Potatoes, Grilled Asparagus

Filet Mignon\* 🌱🥬🍷 | 42

8 ounce Beef Tenderloin, Herb Roasted Fingerling Potatoes, Grilled Summer Squash

Steak Toppings: Sautéed Mushrooms (2), Caramelized Onion (2), A-1 Shiitake Mushroom and Onion (4), Blue Cheese and Parsley Butter (2)

PORK

BBQ Tomahawk Chop\* 🌱 | 38

14 ounce Iowa Pork Tomahawk Chop, Grilled Peach and Jalapeno BBQ Sauce, Sweet Corn Soufflé, Grilled Summer Squash

Pork Tenderloin 🌱 | 36

8 ounce Grilled Iowa Pork Tenderloin, Chimichurri Sauce, Summer Vegetable Orzo, Grilled Half Corn Cob

CHICKEN

Pretzel Chicken | 25

Pretzel Encrusted 10 ounce Airline Chicken, Signature Smashed Potatoes, Grilled Summer Squash, Honey Mustard Sauce

Chicken Saltimbocca | 28

Chicken Roulade, Roasted Red Pepper Coulis, Fresh Sage, Mozzarella Cheese, Signature Smashed Potatoes, Grilled Summer Squash

Chicken Skewers 🍷🍷 | 24

Grilled Marinated Boneless Skinless Chicken Thighs, Tart Cherry and Rosemary Glaze, Sweet Corn and Potato Salad, Grilled Summer Squash

SEAFOOD

Miso Honey Salmon\* 🥬🍷 | 30

Seared 8 ounce Salmon, Miso Honey Aioli, Baby Bok Choy, Steamed Jasmine Rice Ball, Fried Yam Spirals

Cajun Grilled Swordfish | 33

Cajun Spice Rubbed 8 ounce Swordfish Fillet, Mango Pineapple Salsa, Sweet Corn Soufflé, Grilled Summer Squash, Spicy Radish Micro Greens

Grilled Halibut | 38

Citrus Marinated 8 ounce Halibut Steak, Summer Vegetable Orzo, Grilled Half Corn Cob

VEGAN/ VEGETARIAN

Grilled Portobello Tonkatsu 🥬🍷 | 29

Teriyaki Marinated Portobello, Vegetable Fried Rice, Baby Bok Choy, Japanese BBQ Sauce, Spicy Radish Micro Greens

Vietnamese Noodle Bowl 🥬🍷 | 22

Nuoc Cham Dressed Rice Noodles, Cabbage, Carrot, Radish, Cucumber, Jalapeno, Peanuts, Basil, Cilantro and Mint

PASTA

Blackened Chicken Pasta 🌿 | 26

Chicken Breast, Andouille Sausage, Bell Peppers, Onions, Mushrooms, Creamy Garlic Sauce, Penne Pasta

Seafood Angel Hair Pasta | 29

Sautéed Gulf Shrimp, Seared Sea Scallops, Marinated Tomatoes, Spinach, Ciliegine Mozzarella, Spiced Vodka Pan Sauce, Toasted Pine Nut Garnish

SCAN HERE TO TAKE A  
PEEK AT OUR LOCALLY  
SOURCED VENDORS



To demonstrate commitment to our community and given our area's outstanding produce, we take great pride in crafting menu selections featuring locally grown products from throughout America's heartland. We utilize only the best locally sourced beef, chicken, and poultry.

{ 🌱 LOCALLY SOURCED } { 🌿 CAROLINE'S CLASSIC } { 🍷 GLUTEN-FREE } { 🍷 LACTOSE-FREE }

\*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.  
A gratuity of 18% is appreciated for parties of 8 or more.

# CAROLINE'S

RESTAURANT



---

## DESSERTS

### Fried Banana | 12

Vanilla Bean Cream, Fried Banana,  
Salted Toffee Sauce, Candied Pecans

### Buttermilk Panna Cotta | 10

Compressed Watermelon,  
Drizzled with Local Honey

### Port Wine and Cheese Plate | 13

Port Wine, Iowa Maytag Bleu Cheese,  
Herb Candied Nuts, Oven Roasted Grapes,  
Assorted Crackers

### Mississippi Mud Cheesecake | 12

Chocolate Sauce, Caramel

### Strawberry Rhubarb Crostada ala mode | 10

Strawberry and Rhubarb in Puff Pastry  
with Vanilla Bean Ice Cream



GLUTEN-FREE