

CAROLINE'S

DINNER

RESTAURANT



MENU

200 Main Street | Dubuque, IA

563.588.5595 | hoteljuliendubuque.com

SOMETHING TO START

Charcuterie & Cheese Board | 27

Nduja, Salami Genoa, Prosciutto Ham, Soppressata, Breasola, Coppa Piccante, Rillet Of The Day, Emmental & Grano Padano Cheeses, Cherry Mostarda, Condiments, Grilled Baguette, Flat Bread

Flatbread | 10

Passata, Mozzarella, Crispy Prosciutto Ham, Sun Dried Tomato-Balsamic Relish, Pine Nuts, and Arugula on House-Made Flat Bread

Smoked Ham Hock & Swiss Cheese Fritters | 14

Celery Root Remoulade, Dijon Aioli

Beer Battered Shrimp | 13

Wild White Gulf Shrimp, Field Greens, Hot Pepper-Bacon Jam

Spinach & Ricotta Cheese Dumplings | 11

Rustic Tomato Sauce

Crispy Calamari | 12

Buttermilk Marinated, Shredded Cabbage, Sambal Oelek-Grain Mustard Aioli

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

Chef's Seasonally Inspired Creation From Fresh Ingredients

Caesar Salad | 11

Whole Leaf Romaine Hearts, Creamy Garlic-Anchovy Dressing, Parmesan, Croutons

Paradise Salad 🌱 | 12

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

Simple Salad 🌱 | 8

Mixed Field Greens, Heirloom Cherry Tomato, Cucumber, Garlic-Oregano Vinaigrette

Steak & Tomato Salad 🌱 | 17

NY Strip Steak, Tomatoes, Maytag Blue Cheese, Butter Lettuce, Frisee, Red Onions, Merlot Wine Vinaigrette

Chicken Souvlaki Salad 🌱 | 12

Marinated Grilled Chicken Thighs, Butter Lettuce, Red Onion, Tomato, Feta, Lemon-Garlic Oregano Dressing

Grilled Shrimp & Corn Salad 🌱 | 12

Wild White Gulf Shrimp, Local Sweet Corn, Tomato, Avocado, Red Onion, Lime-Cilantro Vinaigrette

Half Salads are available. Add to any salad: Grilled Chicken Breast (5) Salmon (9) Three Sautéed Wild White Gulf Shrimp (6)

ENTRÉES

Penne Pasta | 23

Shredded Roasted Chicken, Air Dried Spanish Chorizo Sausage, San Marzano Tomato Sauce, Basil, Parmesan

Seafood Linguine Pasta | 30

Wild Gulf Shrimp, Calamari, Black Mussels, Manila Clams, Sole Fillet, Red Pepper-Tomato Sauce

Roasted Portabella Mushroom Stack 🌱 | 23

Sun Dried Tomato-Roasted Garlic White Bean Puree, Spinach, Broccoli Rabe, Parsnip Frites, Balsamic Dressing

Atlantic Sole Fillet | 25

Potato Puree, Edamame Beans, Corn, Lobster Butter

Bell & Evan's Farm Chicken Breast | 23

Stuffed with Ham & Mozzarella Cheese, Broccoli Rabe, Potato Puree, Red Pepper Coulis

Lemon Tarragon Chicken Breast | 21

Whole Grain Mustard Crust, Buttered Egg Noodles, Asparagus, Tarragon-Mustard Crème Fraiche Pan Sauce

Baked Pesto Crusted Loch Duart

Scottish Salmon Fillet | 30

Sauvignon Blanc Risotto, Green Beans, Lemon Butter

Seafood Stew | 37

Sea Scallops, Wild Prawns, Black Mussels, Manila Clams, Calamari, Cod with White Wine-Saffron Cream and Fennel, Potato, Tomato, Grilled Baguette

Iowa Duroc Pork Chop | 26

Grilled Bone-In Rib Chop, Peach BBQ Glaze, Dried Fruit Almond Cous Cous, Carrots, Green Beans

Beef Tenderloin Filet | 42

8 oz. Iowa Beef, Potato Puree, Asparagus, Merlot Beef Jus or Blue Cheese Butter

Grilled Rib-Eye Steak | 42

12 oz. Iowa Rib-Eye, Potato Puree, Asparagus, Green Peppercorn-Cognac Sauce or Blue Cheese Butter

Steak Toppings: Sautéed Mushrooms (2), Caramelized Onion (2), Blue Cheese and Parsley Butter (2), Boursin Cheese (4)

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.

{ 🌱 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.