

## DINNER

200 Main Street | Dubuque, IA

# CAROLINE'S

## RESTAURANT



## MENU

563.588.5595 | hoteljuliendubuque.com

### SOMETHING TO START

Cheese and Charcuterie Platter 🍷🍷 | 24  
Chicken Apple Sausage, Pheasant Fig and Pistachio Pâté,  
Capicola, Spanish Chorizo, Local Honey Drizzled Chevre,  
1-year aged Cheddar, Fontina, Pickled Vegetables, Olives,  
Bourbon Pecan Blueberry Jam

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

Flash Fried Calamari | 16  
Charred Lemon, Spicy Harissa Aioli

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

Rosemary Skewered Shrimp 🍷 | 16  
Blistered Tomato and Green Beans, Creamy Lemon Sauce

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, Seasonal Berries,  
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) Steak\* (7), Marinated Tofu (4)*

## SEASONAL ENTRÉES

### BEEF

#### Plancha Seared Ribeye\* | 40

12 ounce Ribeye, Garlic and Rosemary, Sweet Potato Mash, Broccolini, Chipotle Hollandaise

#### Peppercorn Filet\* | 42

8 ounce Tri-colored Peppercorn-Encrusted Filet Mignon, Burgundy Wine Cream, Signature Smashed Potatoes, Baby Carrots

#### Hanging Tenderloin\* | 38

10 ounce Hanging Tenderloin, Worcestershire Butter, Twice Fried Yukon Potato, Blistered Tomato and Green Beans

Add Sautéed Mushrooms (2), Caramelized Onion (2)

### PORK

#### Bacon-Wrapped Iowa Pork Tenderloin\* | 32

Hazelnut Dukkah-Rubbed Pork Tenderloin, Cauliflower Mash, Asparagus, Tart Cherry and Apple Glaze

#### Smothered Iowa Pork Chop\* | 30

Andouille Sausage, Bell Peppers, Onions, Chipotle Butter, Signature Smashed Potatoes, Corn

### CHICKEN

#### Pretzel Chicken | 25

Pretzel-Encrusted Airline Chicken, Signature Smashed Potatoes, Roasted Root Vegetables, Honey Mustard Sauce

#### Harissa Airline | 28

House-made Harissa Paste Marinated Semi-boneless Chicken Breast, Roasted Root Vegetables, Tzatziki Sauce, Short Grain Brown Rice

#### Cherrywood Smoked Duck Breast\* | 32

Cherrywood Smoked Duck Breast, Sweet Potato Mash, Broccolini, Red Wine Gastrique

### SEAFOOD

#### Miso Honey Salmon\* | 28

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

#### Blue Cornmeal Idaho Rainbow Trout | 26

Blue Cornmeal Encrusted Trout, Chipotle Aioli, Sweet Potato Mash, Roasted Root Vegetables

#### Herb Dijon Baked Cod | 29

Dijon and Panko Encrusted Cod Fillets, Twice Fried Yukon Potato, Blistered Tomato and Green Beans, Creamy Lemon Sauce

### VEGAN/ VEGETARIAN

#### Harissa Tofu | 29

House-made Harissa Paste Marinated Tofu, Creamy Avocado Dressing, Roasted Root Vegetables, Short Grain Brown Rice

#### Hoisin Noodle Bowl | 22

Rice Noodles, House-made Cashew Hoisin Sauce, Roasted Carrots, Zucchini, Squash, Cherry Tomatoes, Green Onions, Fresh Zucchini Spirals, Sesame Seeds

### 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 Nuts

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 }

\*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.