

DINNER

200 Main Street | Dubuque, IA

CAROLINE'S

RESTAURANT



MENU

563.588.5595 | www.hoteljuliendubuque.com

“On behalf of Caroline’s Restaurant staff, I would like to extend our sincerest welcome. With a distinctive Midwestern focus, our cuisine honors balanced flavors and the avant garde technique. New recipes are developed seasonally, utilizing the freshest local ingredients harvested for Caroline’s Restaurant. We stay true to our cuisine, yet pride ourselves on being innovative, utilizing only the best ingredients available.”

~ Executive Chef Jason Culbertson

SOMETHING TO START

- Cheese and Charcuterie Plate 🍷 | 16
3 Selections of Local Cheese, 3 Selections of Charcuterie,
Dried Fruit, Jam, Candied Walnuts
- Stuffed Mushroom Caps 🍄 | 9
Baby Bellas, Italian Sausage, Bleu Cheese Cream
- Artichoke Fritters 🌿 | 8
Artichoke Hearts, Herb Garlic Cheese, Panko,
Aioli Sauce
- Roasted Butternut Squash Flatbread 🍷 | 12
Local Chevre, Prosciutto, Sage, Scallions,
Balsamic Drizzle
- Tempura Vegetables | 10
Asparagus, Yellow Squash, Haricots Verts, Zucchini,
Gochujang Dip
- Coconut Shrimp* 🌿 | 14
Jumbo Shrimp, Shredded Coconut, Panko,
Pineapple Habanero Dip

SOUPS AND SALADS

- White Bean Chicken Chili* 🌿🍷 | Cup 4/Bowl 5
Northern Beans, Tomatoes, Onions, Chilis, Limes,
Cilantro, Cream, Chicken
- Soup of The Day | Cup 3/Bowl 4
- Caesar Salad | 7
Hearts of Romaine, Garlic and Parmesan Dressing,
Parmesan, Croutons
- Paradise Salad 🍷🍷 | 9
Mixed Greens, Raspberry Vinaigrette, Seasonal Berries,
Candied Walnuts, Feta, Granny Smith Apples
- Whiskey Steak Salad* 🌿 | 14
Mixed Greens, Whiskey-Marinaded Flank Steak,
Red Onions, Buttermilk Bleu Cheese Dressing
- Simple Salad 🍷 | 6
Mixed Greens, Cherry Tomatoes, English Cucumbers,
Creamy Greek House Dressing
- Add to any salad: Grilled Chicken Breast* (5), Salmon* (9), Whiskey Steak* (6)*

SEASONAL ENTRÉES

- Certified Local Angus Steaks* 🍷🍷
With Grilled Asparagus and Garlic Smashed Potatoes
- 12 ounce Ribeye | 29
- 8 ounce Filet Mignon | 32
- Steak Toppings: Amish Bleu Cheese (3), Garlic and Herb
Boursin Cheese (4), Garlic, Sage, and Parmesan
Compound Butter (2)
- Herb Roasted Chicken* 🌿🍷 | 20
Caramelized Onions, Fall Fruits, Honey-Glazed
Roasted Sweet Potatoes
- Honey Siracha Salmon* | 24
Broccolini, Rice Pilaf
- Shrimp and Grits* | 22
Jumbo Shrimp, Corn Flake Breading
- Chilean Sea Bass* 🍷 | 32
Chipotle Shallot Cream, Yam and Yukon Napoleon
- Chicken Cordon Bleu* 🌿 | 24
Chicken, Smoked Ham, Swiss Cheese, Panko, Dijon Cream,
Butternut Squash Purée, Roasted Yukon Potatoes
- Pork Tenderloin* 🌿🍷🍷 | 25
Berkwood Farms Berkshire Tenderloin, Cinnamon
Coffee Cocoa Rub, Tart Cherries, Rosemary Glaze,
Shredded Fall Vegetable Blend, Garlic Smashed Potatoes
- Apple Cider Braised Short Ribs* | 26
Pickled Apples, Garlic Smashed Potatoes
- Blackened Chicken Pasta* 🌿 | 22
Chicken, Andouille Sausage, Bell Peppers, Onions,
Mushrooms, Creamy Garlic Sauce, Penne Pasta
- Baked Chicken Mac and Cheese* | 22
Grilled Chicken, Fontina, Cheddar, Mozzarella,
Baby Spinach, Seasoned Bread Crumbs, Shell Pasta
- Roasted Spaghetti Squash 🍷 | 20
Spaghetti Squash, Balsamic Roasted Tomatoes,
Shitake Mushrooms, Basil, Garlic

{ 🍷 *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.