

LUNCH

200 Main Street | Dubuque, IA 52001

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 specifically 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*

SOUPS

White Bean Chicken Chili 🌱🌿 | Cup 4/Bowl 5
Northern Beans | Tomatoes | Onion | Chili
Lime | Cilantro | Cream | Chicken

Soup of The Day | Cup 3/Bowl 4

SALADS

Paradise Salad 🌱🌿 | 9
Mixed Greens, House Made, Raspberry Vinaigrette, Seasonal Berries, Candied Walnuts, Feta, Granny Smith Apples

Watermelon Salad 🌱🌿 | 10
Compressed Watermelon, Blueberries, Basil, Mint, Feta, Olive Oil

Caesar Salad | 7
Hearts of Romaine, Caesar Dressing, Parmesan, Croutons

Add to any salad:
Grilled Chicken Breast | 5
Salmon* | 6
Ahi Tuna | 6

Simple Salad 🌱 | 6
Mixed Greens, Heirloom Tomatoes, English Cucumbers, Creamy Greek House Made Dressing

LUNCH SPECIALTIES

Entrées include choice of Steak Fries, Sweet Potato Fries, Potato Wedges, or House-Made Chips.
Fresh Seasonal Fruit available on request (add 2)

Quiche of the Moment | 11
Fresh Seasonal Fruit

Spicy Shrimp Tacos | 13
Lightly Breaded Shrimp, Sweet Chili Sriracha, Onion, Cilantro, Avocado, Napa Cabbage

Crispy Chicken Caprese | 11
Fresh Mozzarella, Balsamic Roasted Tomatoes, Pesto, Arugula, Ciabatta

Honey Roasted Turkey Panini 🌱 | 11
Turkey, Provolone, Jones Dairy Cherrywood Smoked Bacon, Chipotle Mayonnaise, Baby Spinach, Focaccia

Chicken Salad Croissant | 10
Free Range Chicken, Cranberries, Red Bell Peppers, Almonds, Red Onions, Croissant

Angus Burger* 🌱 | 13
Local Iowa Beef, Wisconsin Cheddar, Green Leaf Lettuce, Roma Tomatoes, Onions, Pickle, Brioche Bun

Julien Club 🌱🌿 | 12
Honey Smoked Turkey, Ham, Tomatoes, Mayonnaise, Green Leaf Lettuce, Jones Dairy Cherrywood Smoked Bacon, Sourdough

Philly Cheesesteak 🌱 | 13
Local Iowa Beef, Mushrooms, Peppers, Onions, Queso, Hoagie

B.L.T. Wrap 🌱 | 10
Jones Dairy Cherrywood Smoked Bacon, Mixed Greens, Mayonnaise, Roma Tomatoes, Flour Tortilla

Blackened Chicken Melt Wrap | 10
Chipotle Ranch, Avocado, Pepper Jack Cheese, Jones Dairy Cherrywood Smoked Bacon, Flour Tortilla

French Dip 🌱🌿 | 13
Local Iowa Beef, Swiss Cheese, Wild Mushrooms, Hoagie

Fish and Chips | 10
Seasonal Lager Battered Cod, Steak Fries

Cuban Sandwich | 13
Ham, Pulled Pork, Swiss Cheese, Pickles, Mustard, Mayonnaise, Ciabatta Hoagie

Summer Squash Spaghetti 🌱🌿 | 11
Zucchini, Yellow Squash, Wild Mushrooms, Balsamic Roasted Tomatoes, Basil, Parmesan

Smoked Ham and Swiss Croissant | 10
Sweet Trails End Apiary Honey Mustard

{ 🌱 **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: 5.25.21