



“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 4/Bowl 6

SALADS

Paradise Salad 🍷🍷 | 10
Mixed Greens, Raspberry Vinaigrette, Strawberries,
Blueberries, Candied Walnuts, Feta, Granny Smith Apples

Spinach Salad 🍷🍷 | 11
Spinach, Warm Honey Apple Bacon Dressing, Red Onion,
Hard Boiled Egg, Bleu Cheese Crumbles

Caesar Salad | 10
Hearts of Romaine, Garlic Parmesan Dressing, Parmesan,
Croutons

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

Simple Salad 🍷 | 7
Mixed Greens, Heirloom Tomatoes, English Cucumbers,
Creamy Greek House-made Dressing

LUNCH SPECIALTIES

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

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

Warm Italian Trio Panini | 15
Prosciutto, Salami, Mortadella, Wisconsin Asiago Cheese,
Banana Peppers, Sun-dried Tomato, Kalamata Olive Tapenade,
Kaiser Roll

Fish Tacos 🍷 | 14
Seared Seasoned Cod, Pickled Red Onion, Cilantro, Avocado
Dressing, Shaved Cabbage, Pineapple Habanero Sauce

Honey Roasted Turkey Panini 🍷 | 13
Shaved Turkey, Wisconsin Muenster Cheese, Jones Dairy
Cherrywood Smoked Bacon, Chipotle Mayonnaise,
Baby Spinach, Sourdough

Chicken Salad Croissant | 12
Chicken, Cranberries, Red Bell Peppers, Almonds,
Red Onions, Croissant

Cauliflower and Turkey Sandwich | 14
Caramelized Cauliflower, Shaved Turkey, Za'atar Vinaigrette
Dressed Spinach, Stone Ground Mustard Aioli, Hoagie Roll

Julien Club 🍷🌿 | 14
Honey Smoked Turkey, Ham, Tomatoes, Mayonnaise,
Green Leaf Lettuce, Jones Dairy Cherrywood Smoked Bacon,
Sourdough

Angus Burger* 🍷 | 15
Local Iowa Beef, Wisconsin Cheddar, Leaf Lettuce, Tomatoes,
Red Onions, Pickle, Kaiser Roll

Za'atar Chicken Wrap 🍷 | 10
House-made Mediterranean Seasoned Chicken Breast,
Jones Dairy Cherrywood Smoked Bacon, Mixed Greens,
Avocado Dressing, Flour Tortilla

Patty Melt* 🍷 | 15
Local Iowa Beef, Caramelized Onions, 1000 Island Dressing,
Swiss Cheese, Grilled Rye

French Dip 🍷🌿 | 15
Shaved Local Iowa Beef Ribeye, Swiss Cheese, Mushrooms,
Hoagie Roll, Natural 'Jus

(Substitute Marinated Grilled Portabella Mushroom | 13)

Pastrami Reuben | 13
Shaved Pastrami, Sauerkraut, Swiss Cheese, 1000 Island Dressing,
Grilled Rye

Fish and Chips | 10
Seasonal Lager Battered Cod

SIGNATURE ENTRÉE BOWLS

Summer Squash Spaghetti Bowl 🍷🍷 | 11
Zucchini, Yellow Squash, Wild Mushrooms,
Balsamic Roasted Tomatoes, Basil, Parmesan,
Choice of Protein:

Gluten-Free Grain Bowl 🍷 | 11
Jasmine Rice and Tri-Colored Quinoa Blend, Roasted Yams,
Roasted Beets, Avocado Dressing Tossed Baby Kale,
Choice of Protein:

Vegan Pumpkin Seed Tofu | 14 Grilled Atlantic Salmon* | 17 Grilled Marinated Chicken | 16

{ 🍷 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: 1.31.22