



“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. Happy Mother’s Day and thank you for celebrating with us!”

~ Executive Chef Mike Henson and the Caroline’s Crew

## STARTERS

Breakfast Flatbread | \$12  
Scrambled Eggs, Bacon Jam,  
Muenster Cheese, Green Onions

Candied Bacon | \$10

Greens and Grains Bowl | \$11  
Mixed Greens, Yogurt Dressing, Grains Citrus Salad,  
Avocado, Toasted Almonds

## ENTRÉES

Chicken and Waffle | \$15  
Herb Encrusted Chicken, Butter, Apricot  
and Jalapeño Jam

Steak and Eggs | \$19  
7 ounce Iowa Beef Sirloin, Two Eggs, Fried Onions,  
Hollandaise, Home Fries

Salmon Bruschetta | \$22  
Grilled Salmon, Focaccia Crostini,  
Tomato Bruschetta, Balsamic Glaze

Lamb Lollipops | \$29  
Garlic and Herb Marinated Lamb, Cheesy Green  
Chile Grits, Fried Brussels Sprouts, Saffron Aioli

## BENEDICTS

Classic Benedict | \$14  
served with Home Fries

Fried Green Tomato Benedict | \$14  
Fried Green Tomatoes, Hot Pepper Bacon Jam,  
Poached Eggs, Hollandaise, Home Fries

Salmon Cake Benedict | \$15  
served with Home Fries

## OMELETS

Fresh Vegetable | \$13  
Asparagus, Mushrooms, Bell Peppers,  
Home Fries

Meat Trio | \$15  
Ham, Sausage, Bacon, Cheddar Cheese,  
Home Fries

Denver | \$14  
Smoked Ham, Fresh Bell Peppers, Mushrooms,  
Onions, Cheddar, Home Fries

Cali Omelet | \$14  
Oven-Dried Tomatoes, Avocado, Green Chiles,  
Pepper Jack Cheese, Home Fries

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

Bakery Basket | \$12  
Mini Scones, Muffins, Banana Bread, Butter

Cinnamon Roll | \$8  
House-made Shareable Cinnamon Roll

## BOWLS

Pastrami Hash | \$15  
Diced Pastrami, Haricot Verts, Caramelized Onion,  
Poached Eggs, Roasted Garlic Aioli, Home Fries

Shrimp and Grits | \$17  
Black Tiger Shrimp, Mushrooms, Tomatoes,  
Green Onion, Spiced Lemon White Wine Pan Sauce,  
Cheesy Green Chile Grits, Poached Egg

Polenta and Lamb Ragout | \$18  
Ground Lamb Ragout, Crispy Fried Polenta Cakes,  
Poached Egg, Fresh Herbs

Savory Oatmeal | \$14  
Steel Cut Oats, Slow Braised Brisket, Gruyère Cheese,  
Caramelized Onion, Sunny Side Up Eggs,  
Green Onions

Acai Smoothie Bowl | \$13  
House-made Granola, Acai Berry Smoothie,  
Dried Cranberry, Dried Papaya, Dried Blackberry,  
Goji Berries, Bee Pollen, Banana

## SWEETS

Banana Bread French Toast | \$12

Chocolate Cream Cheese and Strawberry  
Stuffed French Toast | \$12

Blue Cornmeal and Raspberry Pancakes | \$12

## KID'S MENU

Mini Pancakes | \$8  
Three Pancakes (Choice of Plain, Fruit, or Chocolate  
Chip), served with Two Sausage Links and Maple Syrup

Cheesy Omelet | \$8  
Omelet filled with Cheddar and Mild Jack Cheeses,  
served with Two Strips of Bacon, Toast, and Jelly

Dippin' Chicken | \$8  
Two Crispy Chicken Strips served with a Choice  
of Dipping Sauce and French Fries

Mac n' Cheese | \$8  
Cheddar Cheese tossed with Noodles