

DINNER

200 Main Street | Dubuque, IA

CAROLINE'S

RESTAURANT



MENU

563.588.5595 | www.hoteljuliendubuque.com

SOMETHING TO START

Cheese and Charcuterie Platter 📍🍷 | 24

Boar and Cranberry Sausage, Pork Pâté de Campagne, Capicola, Local Honey Drizzled Chevre, 1-year aged Cheddar, Fontina, Pickled Vegetables, Olives, Strawberry and Fig Jam

Korean Beef Tacos* 📍🍷 | 14

Bulgogi Beef, Kim Chi, Korean Barbecue Sauce

Sesame Tuna* 🍷 | 14

Sesame Encrusted Ahi Tuna, Forbidden Rice Pilaf, Roasted Red Pepper Coulis, Scallion Oil

Flash Fried Calamari | 16

Charred Lemon, Spicy Harissa Aioli

Mushroom and Polenta 📍 | 14

Crispy Fried Polenta Cakes, Locally Sourced Shiitake Mushrooms, Cream Sauce

Hummus Plate | 12

Chef's weekly Seasonal Hummus creation with Flatbreads and Vegetables

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 4/Bowl 6

Caesar Salad | Half 6/Full 10

Hearts of Romaine, Garlic Parmesan Dressing, Parmesan, Croutons

Paradise Salad 📍🍷 | Half 6/Full 10

Mixed Greens, Raspberry Vinaigrette, Blueberries, Strawberries, Candied Walnuts, Feta, Granny Smith Apples

Simple Salad 🍷 | Half 4.50/Full 7

Mixed Greens, Cherry Tomatoes, English Cucumbers, Creamy Greek House Dressing

IPA Poached Shrimp Salad | 14

Butter Lettuce, Red Onion, Celery, Creamy Dill Dressing

Quinoa and Broccoli Agrodolce 🍷 | 11

Mixed Greens, Tri-Colored Quinoa, Roasted Broccoli, Almond, Red Onion, Golden Raisins, Parsley, Italian Sweet and Sour Dressing

Add to any salad: Grilled Chicken Breast (5) Salmon (9) Ahi Tuna* (6)*

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SEASONAL ENTRÉES

BEEF

Certified Local Angus Steaks*  
With Broccoli and Signature Smashed Potatoes

12 ounce Ribeye | 40
8 ounce Filet Mignon | 42
16 ounce K.C. Strip | 37

Steak Toppings: Amish Bleu Cheese (3), Garlic and Herb Boursin Cheese (4), Poblano Cream Sauce (3), Pumpkin Worcestershire Butter (2)


PORK

Two-Bone Stuffed Chop*  | 29
Creamy Corn Salsa Stuffed Pork Loin, Tomato and Onion Galette, Chef's Seasonal Vegetables

Baby Back Ribs   | Half Rack 30 / Full Rack 38
Sweet Baby Ray's BBQ Sauce, Roasted Potatoes, Chef's Seasonal Vegetables

CHICKEN

Pretzel Chicken | 24
Pretzel Encrusted Airline Chicken, Signature Smashed Potatoes, Chef's Seasonal Vegetables, Honey Mustard Sauce

Braised Thighs  | 22
Three White Wine and Garlic Braised Boneless Skin-on Chicken Thighs, Jasmine Rice, Lima Bean, Celery, Carrot, Onion, Whipped Chevre, Fried Garlic Bits

BBQ & Bleu Airline  | 23
Bleu Cheese and Pecan Stuffed Chicken, BBQ Sauce, Signature Smashed Potatoes, Chef's Seasonal Vegetables


SEAFOOD

Cedar Plank Salmon*  | 28
Coconut Jasmine Rice, Chef's Seasonal Vegetables, Spicy Harissa Aioli

Seared Idaho Rainbow Trout  | 26
Charred Lemon Beurre Blanc, Signature Smashed Potatoes, Chef's Seasonal Vegetables

Blackened Mahi Mahi  | 29
Golden Pineapple Salsa, Coconut Rice, Broccoli

VEGAN/ VEGETARIAN

Fried Tofu and Banana Curry  | 20
Coconut Jasmine Rice, Yellow Banana Curry, Roasted Carrot, Tomato, Zucchini, Squash

Cauliflower Steak | 22
Gremolata, Pine Nuts, Capers, Tomato and Onion Galette, Broccoli


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 Nut Garnish

SCAN HERE TO TAKE A
PEEK AT OUR LOCALLY
SOURCED VENDORS



{  **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: 8.11.22