

DINNER

200 Main Street | Dubuque, IA

CAROLINE'S

RESTAURANT



MENU

563.588.5595 | hoteljuliendubuque.com

SOMETHING TO START

Cheese and Charcuterie Platter | 24

Lamb Merguez Sausage, Apricot and Hazelnut Venison Pâté, Capicola, Spanish Chorizo, 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

Hand Breaded Calamari, Charred Lemon, Spicy Harissa Aioli

Hummus Plate | 12

Chef's weekly Seasonal Hummus creation with Flatbreads and Vegetables

Tempura Shrimp | 12

Tempura Shrimp, Hot Pepper Bacon Jam

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 | 11

Hearts of Romaine, Garlic Parmesan Dressing, Parmesan, Croutons

Paradise Salad | 12

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

Simple Salad | 8

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

Kale Salad | 10

Citrus Vinaigrette, Shaved Parmesan, Toasted Pine Nuts, Roasted Cauliflower

Half Size Salads are available, Add to any salad: Grilled Chicken Breast (5), Salmon (9), Ahi Tuna* (6), Marinated Tofu (4)*

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SEASONAL ENTRÉES

BEEF


Iowa Certified 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


Iowa Two-Bone Stuffed Chop*  | 29
Cornbread, Apple and Poblano Stuffed Pork Loin, Tomato and Onion Galette, Chef's Seasonal Vegetables

Iowa Pork Ribeye  | 29
Hot Pepper Bacon Jam, Signature Smashed Potatoes, Broccoli

CHICKEN

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

Jamaican Jerk Thighs  | 23
House-made Wet Jerk Marinated Chicken Thighs, Seared Banana, Red Beans, Coconut Brown Rice

Cider Brined Airline  | 23
Hard Cider Brined Semi Boneless Chicken Breast, Tart Cherry and Apple Glaze, Signature Smashed Potatoes, Chef's Seasonal Vegetables

SEAFOOD

Guajillo Rubbed Salmon*  | 28
Smashed Yams, Sautéed Spinach, Bacon Roasted Red Pepper, Yam Spirals

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

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

VEGAN/ VEGETARIAN

Fried Tofu and Banana Curry  | 20
Coconut Brown 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: 10/31/22