



“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 & SIGNATURE BOWLS

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

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

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

Kale Salad 🍷 | 11
Citrus Vinaigrette, Shaved Parmesan, Toasted Pine Nuts,
Roasted Cauliflower

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

Buddha Bowl 🍷 | 11
Coconut Brown Rice, Roasted Yams, Roasted Beets, Avocado
Dressing Tossed Baby Kale, Candied Herb Nuts

Add to any salad or bowl:
Grilled Chicken Breast | 5
Salmon* | 6
Ahi Tuna* | 6
Marinated Tofu | 4

LUNCH SPECIALTIES

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

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

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

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

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

Teriyaki Chicken Wrap 🌿 | 12
Pineapple, Bacon, Red Onion, Banana Peppers, Swiss,
Shaved Cabbage, Shredded Carrot

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

Fish and Chips | 12
Seasonal Lager Battered Cod

Loaded Pulled Pork Sandwich | 14
BBQ Pulled Pork, Mac ‘n Cheese, Fried Onion, Kaiser Roll

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

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

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

Cuban | 14
Slow Roasted Pulled Pork, Ham, Swiss, Stone Ground Mustard
Aioli, Ginger Pickles

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

{ 🌿 **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: 11.21.22