

## DINNER

200 Main Street | Dubuque, IA

# CAROLINE'S

## RESTAURANT



## MENU

563.588.5595 | [hoteljuliendubuque.com](http://hoteljuliendubuque.com)

### SOMETHING TO START

**Cheese and Charcuterie Platter** 🍷🍷 | 24  
Smoked Duck with Apple Brandy Sausage, Soppressata, Pâté de Campagne, Spanish Chorizo, Local Honey Drizzled Chevre, 1-year aged Cheddar, Fontina, Pickled Vegetables, Olives, Strawberry and Fig Jam

**Korean Beef Tacos\*** 🍷🍷 | 14  
Bulgogi Beef, Kimchi, Korean Barbecue Sauce

**Stuffed Portobello** 🍷 | 10  
Bacon topped, Cream Cheese, Garlic, Green Onion, Wilted Spinach, Roasted Red Pepper and Garlic Cream Sauce

**Tempura Shrimp** | 12  
Tempura-Battered Fried Shrimp, Hot Pepper Bacon Jam

**Tuna Tartare** 🍷 | 14  
Sushi Grade Ahi Tuna, Citrus-Soy Marinade, Ginger, Tomato, Green Onion, Cucumber, House-Made Potato Chips

**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 5/Bowl 7

**Caesar Salad** | 11  
Hearts of Romaine, Garlic Parmesan Dressing, Parmesan, Croutons

**Paradise Salad** 🍷🍷 | 12  
Mixed Greens, Raspberry Vinaigrette, Strawberries, Candied Walnuts, Feta, Granny Smith Apples

**Simple Salad** 🍷 | 8  
Mixed Greens, Cherry Tomatoes, English Cucumbers, Creamy Greek House Dressing

**Cobb Salad** 🍷 | 12  
Mixed Greens, Hard Boiled Egg, Red Onion, Avocado, Bacon Bits, Cherry Tomato, Bleu Cheese, Cheddar Cheese, Green Onion, Red Wine Vinaigrette

*Half-size salads are available. Add to any salad:  
Grilled Chicken Breast (5) Salmon\* (9) Marinated Portobello (5)*

\*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: 8.9.23

## SEASONAL ENTRÉES

### BEEF

#### Ribeye\* | 42

12 ounce Iowa Ribeye, Herb Roasted Fingering Potatoes, Grilled Asparagus

#### NY Strip\* | 40

12 ounce Iowa Strip Steak, Signature Smashed Potatoes, Grilled Asparagus

#### Filet Mignon\* | 42

8 ounce Beef Tenderloin, Herb Roasted Fingerling Potatoes, Grilled Summer Squash

Steak Toppings: Sautéed Mushrooms (2), Caramelized Onion (2), A-1 Shiitake Mushroom and Onion (4), Blue Cheese and Parsley Butter (2)

### PORK

#### BBQ Tomahawk Chop\* | 38

14 ounce Iowa Pork Tomahawk Chop, Grilled Peach and Jalapeno BBQ Sauce, Sweet Corn Soufflé, Grilled Summer Squash

#### Pork Tenderloin | 36

8 ounce Grilled Iowa Pork Tenderloin, Chimichurri Sauce, Summer Vegetable Orzo, Grilled Half Corn Cob

### CHICKEN

#### Pretzel Chicken | 25

Pretzel Encrusted 10 ounce Airline Chicken, Signature Smashed Potatoes, Grilled Summer Squash, Honey Mustard Sauce

#### Chicken Saltimbocca | 28

Chicken Roulade, Roasted Red Pepper Coulis, Fresh Sage, Mozzarella Cheese, Signature Smashed Potatoes, Grilled Summer Squash

#### Chicken Skewers | 24

Grilled Marinated Boneless Skinless Chicken Thighs, Tart Cherry and Rosemary Glaze, Sweet Corn and Potato Salad, Grilled Summer Squash

### SEAFOOD

#### Miso Honey Salmon\* | 30

Seared 8 ounce Salmon, Miso Honey Aioli, Baby Bok Choy, Steamed Jasmine Rice Ball, Fried Yam Spirals

#### Cajun Grilled Swordfish | 33

Cajun Spice Rubbed 8 ounce Swordfish Fillet, Mango Pineapple Salsa, Sweet Corn Soufflé, Grilled Summer Squash, Spicy Radish Micro Greens

#### Grilled Halibut | 38

Citrus Marinated 8 ounce Halibut Steak, Summer Vegetable Orzo, Grilled Half Corn Cob

### VEGAN/ VEGETARIAN

#### Grilled Portobello Tonkatsu | 29

Teriyaki Marinated Portobello, Vegetable Fried Rice, Baby Bok Choy, Japanese BBQ Sauce, Spicy Radish Micro Greens

#### Vietnamese Noodle Bowl | 22

Nuoc Cham Dressed Rice Noodles, Cabbage, Carrot, Radish, Cucumber, Jalapeno, Peanuts, Basil, Cilantro and Mint

### 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



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.

{  LOCALLY SOURCED } {  CAROLINE'S CLASSIC } {  GLUTEN-FREE } {  LACTOSE-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.