

“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 5/Bowl 7

SALADS & SIGNATURE BOWLS

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

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

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

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

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

Add to any salad or bowl:
Chicken Breast | 5
Salmon* | 6
Marinated Portobello 🌱 | 5

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

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

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

Shrimp Po' Boy 🌱 | 14
Cajun Fried Shrimp, Leaf Lettuce, Sliced Tomatoes, Pickled Red
Onion, Spiced Herb Aioli, served on Hoagie Roll

Chicken Caprese Sandwich | 14
Grilled Chicken Breast, Sliced Tomato, Basil Pesto and Fresh
Mozzarella, served on Hoagie Roll

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

Dynamite Tuna Tacos | 16
Seared Ahi Tuna, Napa Cabbage, Shredded Carrot, Avocado and
Spicy Sauce in Flour Tortillas

Julien Club 🌱🌱 | 14
Honey Smoked Turkey, Ham, Tomatoes, Mayonnaise,
Green Leaf Lettuce, Jones Dairy Cherrywood Smoked Bacon,
served on Sourdough

Garibaldi Hoagie | 14
Ham, Salami, Soppressata, Prosciutto, Pepper Jack Cheese, Banana
Peppers, Red Onion, Lettuce, Tomato, Red Wine Vinaigrette, served
on Hoagie Roll (served cold)

BBQ, Bacon & Ranch Chicken Wrap 🌱 | 12
BBQ Sauce, Chicken Breast, Bacon, Ranch dressed Mixed Greens,
served in Flour Tortilla

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

California Chicken Sandwich | 14
Mojo Marinated Chicken Breast, Provolone Cheese, Sliced
Avocado, Sliced Tomato and Microgreens, served on Kaiser Roll

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

French Dip 🌱🌱 | 15
Shaved Local Iowa Beef Ribeye, Swiss Cheese, Mushrooms,
Natural Jus, served on Hoagie Roll

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

Fish and Chips | 15
Seasonal Lager Battered Cod

Southern Pulled Pork Sandwich | 14
BBQ Pulled Pork, Creamy Cole Slaw, served on Kaiser Roll

{ 🌱 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: 8.9.23