

ENTRÉES

Entrées include House Salad with Creamy Greek Dressing, Dinner Rolls and Butter.

Add Lobster Tail to any Entrée for \$16

BEEF

Ribeye* 🌱🍷 | 46

12 ounce Iowa Ribeye, Signature Smashed Potatoes, Grilled Asparagus

NY Strip* 🌱🍷 | 44

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

Filet Mignon* 🌱🍷 | 46

8 ounce Beef Tenderloin, Signature Smashed Potatoes, Grilled Asparagus

Seared Filet Mignon Oscar* 🌱🍷 | 53

6 ounce Filet Mignon, Crabmeat, Signature Smashed Potatoes, Grilled Asparagus, Béarnaise Sauce

Grilled Veal Chop* 🍷 | 45

Grilled Veal Chop with Demi-Glaze, Signature Smashed Potatoes, Grilled Asparagus

Prime Rib* 🌱 | 40

12 ounce Prime Rib, Grilled Asparagus, Signature Smashed Potatoes, Horseradish Sauce

Steak Toppings: Sautéed Mushrooms (2), Caramelized Onion (2), Blue Cheese and Parsley Butter (2), Boursin Cheese (4)

PORK

Pork Ribeye 🌱🍷 | 40

8 ounce Grilled Iowa Pork Ribeye, Chimichurri Sauce, Signature Smashed Potatoes, Broccoli

CHICKEN

Pretzel Chicken | 29

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

Chicken Skewers 🍷 | 28

Grilled Marinated Boneless Skinless Chicken Thighs, Tart Cherry and Rosemary Glaze, Signature Smashed Potatoes, Fried Brussels Sprouts

SEAFOOD

Miso Honey Salmon* 🍷🍷 | 34

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

Cajun Grilled Swordfish 🍷 | 37

Cajun Spice Rubbed 8 ounce Swordfish Fillet, Mango Pineapple Salsa, Fried Rice, Broccoli, Spicy Radish Micro Greens

Lobster 🍷🍷 | 56

3-4 ounce Lobster Tails with Coconut Rice, Grilled Asparagus

VEGAN/ VEGETARIAN

Grilled Portobello Tonkatsu 🍷🍷 | 33

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

PASTA

Blackened Chicken Pasta 🍷 | 30

Chicken Breast, Andouille Sausage, Bell Peppers, Onions, Mushrooms, Creamy Garlic Sauce, Penne Pasta

Seafood Angel Hair Pasta | 33

Sautéed Gulf Shrimp, Seared Sea Scallops, Marinated Tomatoes, Spinach, Ciliegine Mozzarella, Spiced Vodka Pan Sauce, Toasted Pine Nut Garnish

DESSERT FOR TWO

Berries & Bubbles | 19

Four Chocolate Dipped Strawberries and Two Glasses of House Champagne

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.