

DINNER

200 Main Street | Dubuque, IA

CAROLINE'S

RESTAURANT



MENU

563.588.5595 | 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, Signature Smashed Potatoes, Grilled Asparagus

NY Strip* | 40

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

Filet Mignon* | 42

8 ounce Beef Tenderloin, Signature Smashed Potatoes, Grilled Asparagus

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

PORK

BBQ Tomahawk Chop* | 38

14 ounce Iowa Pork Tomahawk Chop, Grilled Peach and Jalapeno BBQ Sauce, Signature Smashed Potatoes, Broccolini

Pork Ribeye | 36

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

CHICKEN

Pretzel Chicken | 25

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

Chicken Saltimbocca | 28

Chicken Roulade, Roasted Red Pepper Coulis, Fresh Sage, Mozzarella Cheese, Signature Smashed Potatoes, Broccolini

Chicken Skewers | 24

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

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, Fried Rice, Broccolini, Spicy Radish Micro Greens

Grilled Halibut | 38

Citrus Marinated 8 ounce Halibut Steak, Coconut Rice, Fried Brussels Sprouts

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 }

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