

CAROLINE'S

RESTAURANT 

DINNER

200 Main Street | Dubuque, IA

MENU

563.588.5595 | hoteljuliendubuque.com

SOMETHING TO START

Charcuterie & Cheese Board | 27

Nduja, Salami Genoa, Prosciutto Ham, Sopressata, Breasola, Coppa Piccante, Rillet Of The Day, Emmental & Grano Padano Cheeses, Cherry Mostarda, Condiments, Grilled Baguette, Flat Bread

Flatbread | 10

Passata, Mozzarella, Crispy Prosciutto Ham, Sun Dried Tomato-Balsamic Relish, Pine Nuts, & Arugula on House-Made Flat Bread

Smoked Ham Hock & Swiss Cheese Fritters | 14

Celery Root Remoulade, Dijon Aioli

Beer Battered Shrimp | 13

Wild White Gulf Shrimp, Field Greens, Hot Pepper-Bacon Jam

Spinach & Ricotta Cheese Dumplings | 11

Rustic Tomato Sauce

Crispy Calamari | 12

Buttermilk Marinated, Shredded Cabbage, Sambal Oelek-Grain Mustard Aioli

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

Chef's Seasonally Inspired Creation From Fresh Ingredients

Caesar Salad | 11

Whole Leaf Romaine Hearts, Creamy Garlic-Anchovy Dressing, Parmesan, Croutons

Paradise Salad | 12

Mixed Field Greens, Raspberry Vinaigrette, Strawberries, Blueberries, Candied Walnuts, Feta, Granny Smith Apples

Simple Salad | 8

Mixed Field Greens, Heirloom Cherry Tomato, Cucumber, Garlic-Oregano Vinaigrette

Steak & Tomato Salad | 17

NY Strip Steak, Tomatoes, Maytag Blue Cheese, Butter Lettuce, Frisee, Red Onions, Merlot Wine Vinaigrette

Chicken Souvlaki Salad | 14

Marinated Grilled Chicken Thighs, Butter Lettuce, Red Onion, Tomato, Feta, Lemon-Garlic Oregano Dressing

Grilled Shrimp & Corn Salad | 12

Wild White Gulf Shrimp, Local Sweet Corn, Tomato, Avocado, Red Onion, Lime-Cilantro Vinaigrette

Half Salads are available. Add to any salad: Grilled Chicken Breast (5) Salmon (9) Three Sautéed Wild White Gulf Shrimp (6)

ENTRÉES

Roasted Portabella Mushroom Stack | 23

Sun Dried Tomato-Roasted Garlic White Bean Puree, Spinach, Broccoli Rabe, Parsnip Frites, Balsamic Dressing

Bell & Evan's Farm Chicken Breast | 23

Stuffed with Ham & Mozzarella Cheese, Broccoli Rabe, Potato Puree, Red Pepper Coulis

Lemon Tarragon Chicken Breast | 21

Whole Grain Mustard Crust, Buttered Egg Noodles, Asparagus, Tarragon-Mustard Crème Fraiche Pan Sauce

Penne Pasta | 23

Shredded Roasted Chicken, Air Dried Spanish Chorizo Sausage, San Marzano Tomato Sauce, Basil, Parmesan

Blackened Chicken Pasta | 24

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

Seafood Linguine Pasta | 30

Wild White Gulf Shrimp, Calamari, Black Mussels, Manila Clams, Sole Fillet, Red Pepper-Tomato Sauce

Atlantic Sole Fillet | 25

Potato Puree, Edamame Beans, Corn, Lobster Butter

Baked Pesto Crusted Loch Duart

Scottish Salmon Fillet | 30

Sauvignon Blanc Risotto, Green Beans, Lemon Butter

Iowa Duroc Pork Chop | 26

Grilled Bone-In Rib Chop, Peach BBQ Glaze, Dried Fruit Almond Cous Cous, Carrots, Green Beans, Swiss Chard

Beef Tenderloin Filet | 42

8 oz. Iowa Beef, Potato Puree, Asparagus, Merlot Beef Jus or Blue Cheese Butter

Grilled Rib-Eye Steak | 42

12 oz. Iowa Beef, Potato Puree, Asparagus, Green Peppercorn-Cognac Sauce or Blue Cheese Butter

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

To demonstrate commitment to our community & 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, & poultry.

{  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.