


## 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


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

Simple Salad  | 7  
Mixed Greens, Heirloom Tomatoes, English Cucumbers,  
White Wine Vinaigrette

Chicken Souvlaki Salad  | 12  
Grilled Marinated Chicken, Butter Lettuce, Red Onion,  
Tomato, Feta, Pita Chips, Lemon-Garlic & Oregano Dressing

Summer Vegetable Bowl   | 11  
Steamed Brown Rice Pilaf, Toasted Cashew Nuts, Grilled  
Zucchini, Yellow Squash, Roasted Onions, Mushroom, Spinach  
Dill Sour Cream


Salmon Rice Bowl\*  | 14.50  
Steamed Jasmine Rice, Seared Loch Duart Salmon Chunks,  
Sunomono Cucumber, Avocado, Edamame, Corn, Pickled  
Ginger, Sriracha Mayonnaise

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

## LUNCH SPECIALTIES


All sandwiches include French Fries or Sweet Potato Fries and Smoky Bacon Slaw. Substitute Fresh Fruit (add 2)

Julien Club   | 15.50  
Honey Smoked Turkey, Ham, Tomatoes, Mayonnaise,  
Green Leaf Lettuce, Jones Dairy Cherrywood Smoked Bacon,  
Served on Sourdough

Honey Roasted Turkey Panini  | 14.50  
Shaved Turkey, Wisconsin Muenster Cheese, Jones Dairy  
Cherrywood Smoked Bacon, Chipotle Mayonnaise,  
Baby Spinach, Served on Sourdough

BBQ, Bacon & Ranch Chicken Wrap  | 14  
BBQ Sauce, Chicken Breast, Bacon, Ranch dressed Mixed Greens,  
Served in Flour Tortilla


Chicken Salad Croissant | 14  
Chicken, Dill, Cranberries, Red Bell Peppers, Almonds,  
Red Onions, Served on Croissant

French Dip   | 16  
Shaved Local Iowa Beef Ribeye, Swiss Cheese, Mushrooms,  
Natural Jus, Served on Hoagie Roll


Reuben | 15  
Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island  
Dressing, Served on Grilled Rye

Roast Pork Loin Wrap | 13.75  
Roast Potato Cubes, Tomato-Cucumber Relish, Flat-bread

Warm Smoked Ham Sandwich | 14.50  
Pickle, Honey-Mustard Mayonnaise, Pretzel Bun

Angus Burger\*  | 16  
Local Iowa Beef, Wisconsin Cheddar, Leaf Lettuce, Tomatoes,  
Red Onions, Pickle, Served on Brioche Bun

Chicken Pot Pie | 14  
Chicken with Peas, Carrots, Onions in Cream Sauce with  
Pastry Crust

Frittata  | 11  
Asparagus, Smoked Bacon, Tomato, Onion, Brie Cheese,  
Dressed Mixed Greens


Fish and Chips | 17  
Seasonal Lager Battered Cod served with French Fries,  
House Tartar Sauce, Lemon, Fresh Slaw

Penne Pasta | 17  
Chorizo Sausage, Shredded Chicken, Rustic Tomato Sauce,  
Parmesan, Basil

Beef Stroganoff | 17  
Beef Tenderloin Strips, Egg Noodles, Mushrooms, Onions,  
Beef Broth, Dijon-Creme Fraiche

## FLAVORED LEMONADE AND ICED TEA

Flavors: Prickly Pear, Hibiscus, Passion Fruit, Ruby Red Grapefruit,  
Watermelon, Peach, Strawberry, Raspberry, Orange

{  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: 8.13.2024