

Dinner at THE **Caroline**

classic american fare

Appetizers

- © **The Caroline's Crab Cakes** – Two of our signature crab cakes handmade from succulent crab meat and served with traditional remoulade sauce 9.95
- Classic Shrimp Cocktail** – Five large black tiger shrimp served with our house cocktail sauce 9.95
- 3 Traditional Pork Egg Rolls** – Served with sweet-n-sour sauce and hot mustard 5.95
- * © **Ahi Tuna** – Sushi grade yellowfin tuna seared rare, served with wasabi and sweet and spicy Asian sauce 9.95
- © **Tangled Onion Rings** – Thinly sliced sweet onions dusted in seasoned flour and served with a spicy Ranch dressing 5.25
- 3 Southwestern Egg Rolls** – filled with chicken, black beans and corn. Wrapped in a flour tortilla and served with coriander-lime dipping sauce 6.95
- Bourbon Mushrooms** – Fresh button mushrooms sauteed in bourbon, butter, garlic and onions, served with garlic bread 5.95

Homemade Soups

- Country Potato and Cheddar**
Soup of the Day – Chef's creation, changes daily
Cup 3.00 Bowl 5.25

Lighter Fare

- * **8 oz. Certified Angus Burger** – Char-broiled to your desired temperature 8.50
- Grilled Chicken Breast Sandwich** – Boneless, skinless, lightly seasoned chicken breast 8.50
- House** – A wedge of crisp iceberg lettuce with fresh tomatoes, crumbled bacon and choice of dressing 3.00
- Caesar** – Crispy romaine, croutons, shredded Parmesan, and our own Caesar dressing 3.00
- Mesculin Crab Cake Salad** – Two crab cakes on a bed of baby greens, sundried tomatoes and candied pecans, with your choice of dressing 10.95
- Fish n Chips** – Beer-battered whitefish with steak fries and tartar sauce; served with our housemade coleslaw 9.25
- The Caroline Salad** – Mixed greens, dried cranberries, walnuts, fresh apples, Bleu Cheese crumbles. Maple vinaigrette dressing on side 8.95
Seasoned Chicken Breast 11.25
Salmon 12.95 Crab Cakes 12.95
Side Salad 3.95
- Caesar Chicken Salad** – A generous portion of our Caesar salad, topped with grilled chicken breast 10.95
- * © **Blackened Steak Salad** – Blackened sirloin prepared to your specifications on a bed of mixed greens, with Bleu Cheese crumbles and Tangled O'Rings 11.95

Choice of Dressings

- House Creamy Black Peppercorn, Italian, Ranch, French, Thousand Island, Caesar, Maple Vinaigrette;
Bleu Cheese .50 extra

NOTE: Some entrees may be available to accommodate specific dietary needs. Please ask your server.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Entrees

- * © **The Caroline House Steak** – Seasoned 10 oz. sirloin prepared to your specifications and finished with garlic butter and Tangled O’Rings 16.95
- * **12 oz. New York Strip Steak** – Char-grilled to your specifications and topped with bourbon-peppercorn butter 24.95
- * © **Chicago Cut** – 16 oz. bone-in ribeye – Char-grilled to your specifications, with garlic-horseradish sauce 30.95
- * **6 oz. Filet Mignon** – Char-grilled to your desired temperature and garnished with Burgundy sauce, Portabella mushrooms, and Tangled O’Rings 24.95
- * **Beefsteak Oscar** – 8 oz. butterflied filet of sirloin, topped with crabmeat, asparagus, and a tarragon butter sauce 18.95
- * **Chopped Steak** – Hand formed certified angus ground chuck, seasoned and broiled to your preferred doneness. Smothered with sauteed onions and mushrooms 11.95
Topped with Bleu Cheese crumbles 13.50
- * © **Chipotle Pork Chop** – A 12 oz. seasoned bone-in pork chop garnished with BBQ sauce and spiced apples 15.95

Champagne Chicken – Grilled chicken breast with asparagus tips, fresh parsley, ripe tomato, sliced mushrooms in a light poulette sauce 15.95

Chicken Chasseur – Grilled chicken breast smothered with mushrooms and tomatoes in a butter and herb sauce 15.95

Southwestern Pasta Alfredo – Pasta tossed with Cajun chicken, sweet bell peppers, onions and mushrooms in a creamy Parmesan cheese sauce 15.95

Penne Rigate Marinara – Penne pasta tossed with sauteed vegetables, Italian sausage, and classic marinara sauce, finished with parmesan cheese and garlic bread 15.95

Eggplant Parmesan – Grilled slices of fresh eggplant, layered with vegetables and covered in housemade marinara sauce and parmesan cheese. Served with garlic bread 12.95

- * © **Grilled Maple-Glazed Atlantic Salmon** – Fresh 8 oz. filet of salmon, basted with our whiskey-maple glaze. Prepared medium unless otherwise indicated 16.95

Apple-Pecan Tilapia – Lightly breaded, sauteed, and topped with a fresh relish of apples, pecans and golden raisins 15.95

Stuffed Portabella – Oven-roasted Portabella cap filled with crabmeat, spinach, artichokes, and garnished with roasted red pepper sauce 15.95

Shrimp Fettuccini – Six large black tiger shrimp, fresh spinach, sundried tomatoes, black olives, mushrooms, and feta cheese tossed in garlic olive oil 17.95

- * **Surf & Turf** – Add seared tuna or crab cakes to any steak for 6.00

All Entrees include a Vegetable or Potato and a Tossed Salad
Add a House or Caesar Salad for 1.50 extra

Sides

Lyonaise Potatoes • Baked Idaho Potato • Steak Fries
Fresh Green Beans • Sweet Potato Fries • Stewed Tomatoes

© Denotes a Signature Dish of The Caroline



We serve only
Certified Angus
Beef® products.

Beverages

Soft Drinks– Assorted Coke® products
Teas – Assorted Hot or Iced
Coffee
and from the bar –
Domestic and Imported Beers from around the world
Wines
Specialty Martinis

Dessert Menu

© Caroline’s Dutch Apple Ice Cream 4.25
Triple Chocolate Cake 5.95
New York-Style Cheesecake 4.95
Fresh Strawberries with Kahlua Sauce 4.95

Dessert Plate – A serving of all four of our house desserts to share with your table 10.95

Parties of 8 or more — 18% gratuity will be added

If quality of a product does not meet our standards, certain menu items may not be available.

— Not responsible for steaks ordered Medium Well or Well Done. —

Steven A. Smith, Restaurateur • Damian Bumgarner, Executive Chef

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www.thecarolineonthesquare.com

New Hours at The Caroline – effective October 4, 2009: Tuesday–Thursday—11:00 a.m. to 9:30 p.m.
Friday—11:00 a.m. to 10:00 p.m. Saturday—4:00 to 10:00 p.m. Sunday Brunch—10:30 a.m. to 1:30 p.m.

Open Sunday or Monday for large private functions

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