

Dinner Menu

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-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

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

The Caroline Salad – Mixed greens, dried cranberries, walnuts, fresh apples, Bleu Cheese crumbles. Maple vinaigrette dressing on side. 8.95

Seasoned Chicken Breast 11.95

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

Fish n Chips – Beer-battered whitefish with steak fries and tartar sauce; served with our housemade coleslaw 9.25



We serve only Certified Angus Beef® products.

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

Homemade Soups

Country Potato and Cheddar

Soup of the Day – Chef's creation, changes daily

Cup 3.00 Bowl 5.25

All Entrees include a Vegetable or Potato and a Tossed Salad

Add a House or Caesar Salad for 1.50 extra

Sides

Lyonnaise Potatoes • Baked Idaho Potato • Steak Fries

Fresh Green Beans • Sweet Potato Fries

Stewed Tomatoes

Choice of Dressings

House Creamy Black Peppercorn, Italian, Ranch, French, Thousand Island, Caesar, Maple Vinaigrette;

Bleu Cheese .50 extra

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.

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

© Denotes a Signature Dish of The Caroline

Beverages

Soft Drinks– Assorted Coke® products

Teas – Assorted Hot or Iced

Coffee

and from the bar –

Domestic, Imported and Craft Beers

from around the world

Wines

Specialty Martinis

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.

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

Ask about our catering or banquet menu!



Choice of any Kid's Meal 4.95

Grilled Cheese

PB&J

Hamburger

Hot Dog

Chicken Tenders

Soup and Salad

Kid's meal served with fries, chips, or applesauce and a small drink

Lunch Menu

Appetizers

Classic Shrimp Cocktail – Five large black tiger shrimp served with our house cocktail sauce 9.95

Cheese Quesadilla – Flour tortilla shells stuffed with a blend of cheeses and grilled, served with salsa and sour cream on side 5.95 With Chicken 6.95
With Sautéed Vegetables 6.95

3 Traditional Pork Egg Rolls – Served with sweet-and-sour sauce and hot mustard 5.95

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© **Ahi Tuna** – Sushi grade Yellowfin tuna seared * rare, served with wasabi and sweet and spicy Asian sauce 9.95

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

Cold Items

The Caroline Salad – Mixed greens, dried cranberries, walnuts, fresh apples, Bleu Cheese crumbles. Maple vinaigrette dressing on side 8.95
Seasoned Chicken Breast 11.95
Salmon 12.95 Crab Cakes 12.95
Side Salad 3.95

© **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

Caesar – Crispy romaine, croutons, shredded Parmesan, and our own Caesar dressing 6.95
Seasoned Chicken Breast 8.95
Salmon 10.95 Crab Cakes 10.95
Side Salad 3.00

Mesculin – Baby greens, sundried tomatoes and candied pecans, topped with your choice of dressing 6.95 Seasoned Chicken Breast 8.95
Salmon 10.95 Crab Cakes 10.95
Side Salad 3.00

Deli Sandwiches – Choose from: Sliced Turkey, Chicken Salad, Tuna Salad or BLT 5.95;
Turkey Club 6.95

California Wrap – Honey wheat tortilla filled with avocado, spinach, red pepper, tomato, and served with a Chardonnay basil dressing 7.95
Add Ahi tuna 11.95
Add chicken breast 9.95

Homemade Soups

Country Potato and Cheddar

Soup of the Day – Chef's creation, changes daily
Cup 3.00 Bowl 5.25

Hot Items

© **Open-faced Reuben** – Your choice of sliced turkey or corned beef, with sauerkraut and melted Swiss cheese, piled high on grilled rye bread; Thousand Island dressing on the side 7.25

* **8 oz. Certified Angus Burger** – Char-broiled to your desired temperature 7.25

The Troy Tenderloin – hand cut, oversized, lightly breaded pork loin on a kaiser roll. Served with a side of coleslaw 7.25

Grilled Chicken Breast Sandwich – Boneless, skinless, lightly seasoned chicken breast served on choice of bread 7.25

Portabella Sandwich – Roasted Portabella mushroom cap topped with sundried tomatoes, red onion, Swiss cheese and fresh spinach on a multigrain bun. With Dijon aioli on side 7.95

Chicken Tenders – Breaded and fried white-meat chicken with your choice of sauce Small (3) 5.50 Large (5) 7.50

Fish n Chips – Beer-battered whitefish with steak fries and tartar sauce; served with our housemade coleslaw 8.25

Grilled Salmon – Fire-grilled filet of Atlantic Salmon topped with roasted red pepper sauce 9.95

Sauteed Tilapia Florentine – On a bed of wilted spinach with lemon caper butter 8.95

Sandwiches served on your choice of white, wheat, or rye bread; kaiser roll or multigrain bun

Add Pepperjack, Cheddar, American, or Swiss cheese to any sandwich for .50

Add applewood smoked bacon to any sandwich for .50

Choice of Dressings

House Creamy Black Peppercorn, Italian, Ranch, French, Thousand Island, Caesar, Maple Vinaigrette;

Bleu Cheese .50 extra

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

THE **Caroline**
classic american fare

Reserve a room at
The Caroline
for your next
special occasion!

Reservations accepted
for large groups



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Certified Angus Beef
products.

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

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

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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

THE **Caroline**
classic american fare

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Damian Bumgarner, Executive Chef

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