

Lunch at



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-n-sour sauce and hot mustard 5.95

© **The Caroline's Crab Cakes** – Two of our Signature Crab Cakes handmade from succulent crab meat and served with traditional remoulade sauce 9.95

* © **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

Homemade Soups

Country Potato and Cheddar

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

Cup 3.00 Bowl 5.25

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 11.25

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

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



We serve only Certified Angus Beef® products.

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.

Sides

Steak Fries • Sweet Potato Fries • Coleslaw • Applesauce • Cottage Cheese • Side Salad • Vegetable of the Day

Beverages

Soft Drinks— Assorted Coke® products
Teas — Assorted Hot or Iced
Coffee

Dessert Menu

© The 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

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

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

© Denotes a Signature Dish of The Caroline

THE **C**aroline
classic american fare

5 south market street • troy, ohio 45373

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

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

Phone 937-552-7676 • Fax 937-552-7677 • E-mail smithatthecaroline@yahoo.com

www.thecarolineonthesquare.com