

Lunch at



classic american fare

APPETIZERS

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

Housemade Bruschetta – Fresh tomato, basil, garlic and olive oil with grilled Italian bread 5.95

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 9.95

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

Hand-Breaded Portabella Fries – Served with a spicy Ranch dressing 5.95

HOMEMADE SOUPS

Chicken Tortilla

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

Cup 2.50 Bowl 4.50

THE CHILLED LIST

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, fresh tomatoes and red onions, with Bleu Cheese crumbles and Tangled O'Rings 12.95

Caesar Salad – Crispy romaine, croutons, shredded Parmesan, and our own Caesar dressing

Seasoned Chicken Breast 9.95

Salmon 11.95 Crab Cakes 11.95

Side Salad 3.00

Mesculin Salad – Baby greens, sundried tomatoes and candied pecans, topped with your choice of dressing

Seasoned Chicken Breast 9.95

Salmon 11.95 Crab Cakes 11.95

Side Salad 3.00

Fresh Tomato Cup – Stuffed with chicken salad or tuna salad, served on a bed of greens with fresh fruit 7.25

Chicken Salad or Tuna Salad Croissant – Warm croissant filled with your choice of chicken salad or tuna salad, served with fresh fruit 7.25

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

Classic Turkey Club – Sliced roasted turkey, Applewood smoked bacon, crisp lettuce, fresh tomato 6.95

Vegetarian Sandwich – Sliced cucumber, fresh bell peppers, avocado, tomatoes and Swiss cheese on Ciabatta bread, served with fresh fruit 6.95

THE HOT LIST

© **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 Beef® Burger** – Char-broiled to your desired temperature 7.25

Roast Beef Pita – Sliced Prime Rib, lettuce, tomato, horseradish sauce, folded in a warm pita shell 6.95

Grilled Caribbean Jerk Chicken Breast Sandwich – Lightly seasoned chicken breast served with a Mandarin orange-pineapple jam 7.25

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

Avocado-Tomato Melt – Fresh avocado, sliced tomato, baby spinach, cheddar-jack cheese, served on a natural-grain English muffin 6.95

Black Bean Vegetarian Burger – Topped with sauteed onions and peppers; Chipotle mayo on the side 6.95

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

Fish n Chips – Beer-battered whitefish with handcut fries and tartar sauce; served with our housemade cole slaw 8.25

Grilled Salmon – Fire-grilled filet of Atlantic Salmon topped with roasted red pepper sauce and served with vegetable of the day 9.95

Fish Taco – Lightly breaded whitefish in a soft pita shell, topped with housemade cole slaw and diced tomato 6.95

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, Thousand Island, Fat-free Sundried Tomato Vinaigrette, Caesar, Maple Vinaigrette;

Bleu Cheese .50 extra

NOTE: Some entrees may be available to accommodate specific dietary needs; please ask your server. We proudly serve locally grown produce when available.

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



SIDES

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

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

© Denotes a Signature Dish of The Caroline

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

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

We proudly serve locally grown produce when available.

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

Hours at The Caroline: 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.
Open Sunday or Monday for large private functions

THE **C**aroline
classic american fare

5 south market street • troy, ohio 45373

Steven A. Smith, Restaurateur • Damian Bumgarner, Executive Chef
Phone 937-552-7676 • Fax 937-552-7677 • E-mail smithatthecaroline@yahoo.com

www.thecarolineonthesquare.com

Join us on Facebook