

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 6.95
- * © **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 5.95
- Bourbon Mushrooms** – Fresh button mushrooms sauteed in bourbon, butter, garlic and onions, served with garlic bread 6.95
- Boursin-Stuffed Portabella Mushroom** – with red wine reduction and garlic bread 6.95

HOMEMADE SOUPS

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

LIGHTER FARE

- * **The Caroline Burger** – 8 oz. Certified Angus Burger, char-broiled to your desired temperature 8.50
- Grilled Caribbean Jerk Chicken Breast Sandwich** – Lightly seasoned chicken breast served with a Mandarin orange-pineapple jam 8.50
- Black Bean Vegetarian Burger** – Topped with sauteed onions and peppers; Chipotle mayo on the side 6.95
- House Salad** – A wedge of crisp iceberg lettuce with fresh tomatoes, crumbled bacon and choice of dressing 3.00
- The Caroline Salad** – Mixed greens, dried cranberries, walnuts, fresh apples, Bleu Cheese crumbles. Maple vinaigrette dressing on side 8.95
or choose to top with:
Seasoned Chicken Breast 11.25
Salmon 12.95 Crab Cakes 12.95
as a Side Salad 3.95
- Caesar Salad** – 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 12.95
- 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 12.95
- Fish n Chips** – Beer-battered whitefish with handcut fries and tartar sauce; served with our housemade coleslaw 9.95

Choice of Dressings

*House Creamy Black Peppercorn, Italian, Ranch,
Fat-free Sundried Tomato Vinaigrette,
Thousand Island, Caesar, Maple Vinaigrette;
Bleu Cheese .50 extra*

© Denotes a Signature Dish of The Caroline

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

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 17.95
- * **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
- * **Filet of Sirloin** – 8 oz. “baseball steak” topped with Bleu cheese crumbles and battered onion rings 18.95
- * © **Chipotle Pork Chop** – A 12 oz. seasoned bone-in pork chop garnished with BBQ sauce and spiced apples 15.95
- Veal Chop** – 12 oz. bone-in chop with Balsamic demi-glace and garnished with Portabella fries 25.95
- Southwestern Pasta Alfredo** – Pasta tossed with Cajun chicken, sweet bell peppers, onions and mushrooms in a creamy Parmesan cheese sauce 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

- * **Broiled Mahi Mahi** – Fresh 8 oz. filet topped with Roma tomato-caper relish 18.95
- * © **Grilled Maple-Glazed Atlantic Salmon** – Fresh 8 oz. filet of salmon, basted with our whiskey-maple glaze. Prepared medium unless otherwise indicated 17.95
- Stuffed Portabella** – Oven-roasted Portabella cap filled with crabmeat, spinach, artichokes, and garnished with roasted red pepper sauce 15.95
- Tilapia Primavera** – Lightly breaded filet of Tilapia served over a blend of pasta and marinated vegetables 15.95
- Shrimp Fettuccini** – Six large black tiger shrimp, with fresh tomatoes, garlic, basil, olive oil, and garlic bread 18.95
- Chicken Chardonnay** – Grilled chicken breast with broccoli, sun-dried tomatoes, onions, peppers, mushrooms, chardonnay-basil sauce 15.95
- Chicken Santa Fe** – Grilled marinated chicken breast on a bed of rice. Topped with smoked Cheddar cheese and sauteed onions and bell peppers 15.95



We serve only Certified Angus Beef products.

All Entrees include a Vegetable or Potato and a Tossed Salad

Add a House or Caesar Salad for 2.00 extra

SIDES

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

HOUSE DESSERTS

© **The Caroline’s Dutch Apple Ice Cream** 4.95
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 11.95

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

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We proudly serve locally grown produce when available.

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

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. Sunday Brunch beginning September 26, 2010 —10:30 a.m. to 1:30 p.m.
Open Sunday or Monday for large private functions

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