

weekly specials

MONDAYS

Certified Surf & Turf

Buy any of our *Certified Angus Beef*® Steaks and receive choice of: 1 Crabcake, (3) Grilled Shrimp, Seared Rare Ahi Tuna or (2) Shrimp Tempura for free!

TUESDAYS

\$3.00 Craft Beer Pints

Half Priced Appetizers

Prime Rib & Seafood Plate Specials

Prime Rib – 8 oz. Prime Rib of Beef, au jus and horseradish. Includes your choice of any 2 sides – 18
Seafood Plate – Ahi Tuna, 1 Crab Cake, and 3 Jumbo Sea Scallops. Includes your choice of any 2 sides. 18

WEDNESDAYS

Half Price Wine

by the bottle - no reserve list

Prime Rib & Seafood Plate Specials

Prime Rib – 8 oz. Prime Rib of Beef, au jus and horseradish. Includes your choice of any 2 sides – 18
Seafood Plate – Ahi Tuna, 1 Crab Cake, and 3 Jumbo Sea Scallops. Includes your choice of any 2 sides. 18

THURSDAYS

Half Priced Specialty Martinis

3.00 Margaritas

Prime Rib & Seafood Plate Specials

Prime Rib – 8 oz. Prime Rib of Beef, au jus and horseradish. Includes your choice of any 2 sides – 18
Seafood Plate – Ahi Tuna, 1 Crab Cake, and 3 Jumbo Sea Scallops. Includes your choice of any 2 sides. 18

happy hour

bar only / dine-in only

Monday - Saturday

4:00-5:30

Half-priced appetizers from dinner menu

3.00 Margaritas

2.00 Domestic

3.00 Craft Pints

3.00 House Wines

5.00 Specialty Martinis

group events

Interested in group events?

The Caroline can host groups up to 80 people.

HOURS:

Monday through Thursday

4:00-9:00

Friday and Saturday

4:00-9:30

Closed Sundays

The restaurant can be available for large lunch functions

monthly beer tastings

Each month, The Caroline features a variety of craft beer tastings from our purveyors.

The tastings include light appetizers. Reservations are required; 18

Be sure to check our website and Facebook for upcoming dates and beer selections.

restaurant bio

The Caroline was established in 2008 by Steve and Melanie Smith and was named for our daughter.

From the beginning we wanted to bring something to Troy that was different than anything else around. We also pride ourselves on excellent food, service, and cleanliness.

Under the direction of Steve Smith, corners are never cut and we only use the finest products available. With extensive experience in private club business, coupled with over 30 years in the restaurant business, these standards have been utilized in the public sector.

We hope you enjoy your evening at The Caroline.

gift cards

Use them and abuse them.

Starting in quantities of \$5 and going up to \$200.

For larger corporate purchases, please give us a call to discuss.

Shipping is free and we can get these out today!

Available online for purchase via our website:

www.thecarolineonthesquare.com,

also available for purchase at our restaurant.

We accept Visa, MC, Discover and American Express through our safe and secure online purchasing.

THE **Caroline**
classic american fare

5 south market street

troy, ohio 45373

937-552-7676

www.thecarolineonthesquare.com

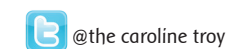
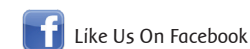
Established 2008

Steven A. Smith, Restaurateur

Russ Emerick, Executive Chef

Phone 937-552-7676

E-mail smithatthecaroline@yahoo.com



dinner menu

appetizers

Classic Shrimp Cocktail Five large black tiger shrimp served with our house cocktail sauce. 13

© **Tangled Onion Rings** Thinly sliced sweet onions dusted in seasoned flour and served with spicy ranch. 8

© **The Caroline's Crab Cakes** Two of our signature crab cakes handmade from succulent crabmeat and served with traditional remoulade. 12

Shrimp Tempura Five stretched shrimp lightly battered and fried. Served with blackberry dipping sauce. 11

Margherita Flatbread Pizza Sliced Roma tomato, provolone, marinara, Parmesan, fresh basil. 9

© **Bourbon Mushrooms** Fresh button mushrooms sautéed in bourbon, butter, garlic, and onions. Served with garlic bread. 9

© ***Ahi Tuna** Sushi-grade yellowfin tuna seared rare, served with wasabi and sweet-n-spicy Asian sauce. 13

Pork Eggrolls Three traditional egg rolls served with sweet-n-sour, hot mustard, and Asian slaw. 10

Southwestern Eggrolls Three flour tortillas filled with chicken, black beans, and corn. Served with coriander-lime dipping sauce and cilantro corn relish. 10

Salted Pretzel Breadsticks Four pretzel bread sticks served with India Pale Ale cheese spread. 9

soups

Homemade Soup of the Day Chef's creation, changes daily. Cup - 3; Bowl - 5

French Onion Soup Sweet onions simmered in a rich broth. Finished with sherry wine, croutons, and melted Swiss cheese. Cup 5; Crock 8

sandwiches & salads

***The Caroline Burger** 8 oz. *Certified Angus Beef*® burger, char-broiled to your desired temperature and served on a brioche bun. 12

***The Russ Burger** 8 oz. *Certified Angus Beef*® burger topped with cheddar cheese, applewood smoked bacon, bbq sauce, Burgundy sauce, tangled onion rings. Served on a brioche bun. 13

***Mushroom Swiss Burger** 8 oz. *Certified Angus Beef*® burger topped with sliced portabello mushrooms, fresh spinach, Swiss cheese. Served on a brioche bun. 13

sandwiches & salads, continued

Caprese Chicken Breast Sandwich Grilled chicken, fresh mozzarella, Roma tomato, basil, balsamic mayonnaise, ciabatta bun. 13

Fish n Chips Beer-battered whitefish with hand-cut fries and tartar sauce. Served with our housemade coleslaw. 13

The Caroline Salad Mixed greens, dried cranberries, walnuts, fresh apples, bleu cheese crumbles. Maple vinaigrette on side. 9 Choose to top with: Seasoned Chicken Breast 13; *Salmon 15; Crab Cakes 15; *Ahi Tuna 15, As a side salad 5

© ***Blackened Steak Salad** Blackened *Certified Angus Beef*® sirloin prepared to your specifications on a bed of mixed greens, red onion, fresh tomato, bleu cheese crumbles and tangled onion rings. 15

Caesar Salad Crispy romaine, croutons, shredded Parmesan, and our own Caesar dressing. 9 Choose to top with: Seasoned Chicken Breast 13; *Salmon 15; Crab Cakes 15; *Ahi Tuna 15 As a side salad 5

House Salad Wedge of crisp iceberg lettuce with fresh tomatoes, crumbled bacon, and choice of dressing. 5

Too Gouda Salad Mixed greens, Granny Smith apples, ground pecans, smoked Gouda cheese, and dried cranberries tossed with creamy balsamic dressing. 5

Dressings: House Creamy Black Peppercorn, Creamy Balsamic, Honey Dijon, Italian, Ranch, Fat-free Sundried Tomato Vinaigrette, Thousand Island, Caesar, Maple Vinaigrette; Bleu Cheese .75 extra

entrées

All Entrees include a Vegetable or Potato and a Tossed Salad. Sub a House, Caesar, Too Gouda, or Small Caroline Salad for 3.00 extra. Some entrées may be available to accommodate specific dietary needs. Please ask your server. Not responsible for steaks ordered medium well or well done.

***New York Strip Steak** *Certified Angus Beef*® strip, 12 oz. center-cut, chargrilled to your specifications and topped with bourbon peppercorn butter. 29

© ***Filet Mignon** *Certified Angus Beef*® 6 oz. center-cut filet, chargrilled to your desired temperature and garnished with Burgundy sauce, portabello mushrooms, and tangled onion rings. 29

***The Caroline House Steak** Seasoned 10 oz. *Certified Angus Beef*® sirloin prepared to your specifications. Finished with garlic butter and tangled onion rings. 23

entrees, continued

***Boneless Ribeye** 16 oz. *Certified Angus Beef*® ribeye chargrilled to your specifications. With garlic-horseradish sauce. 32

Tomato Basil Shrimp Black tiger shrimp, tomatoes, artichokes, bell peppers, fresh mozzarella and linguine tossed in a light Chardonnay-tomato sauce. Topped with basil oil and Parmesan. 23

© ***Chipotle Pork Chop** A 12 oz. seasoned bone-in pork chop garnished with bbq sauce and spiced apples. 18

© ***Grilled Maple-Glazed Salmon** 8 oz. Atlantic salmon filet, prepared medium, and basted with our whiskey-maple glaze. 23

Pan-Seared Halibut Pan-seared halibut over fresh spinach with lemon caper butter. 25

Jumbo Sea Scallops Five jumbo sea scallops. Please ask your server for our weekly presentation. 26

Chicken Santa Fe Grilled marinated chicken breast served over rice. Topped with sautéed onions and peppers, smoked cheddar, chili & lime sour cream. 18

Chicken Francese 8 oz. grilled chicken breast in a white wine lemon mushroom sauce. 18

© **Southwestern Pasta Alfredo** Pasta tossed with Cajun chicken, sweet bell peppers, onions and mushrooms in a creamy Parmesan cheese sauce. 17

Stuffed Portabello Oven-roasted portabello cap filled with crabmeat, spinach and artichokes. Garnished with roasted red pepper sauce. 18

Thai Vegetarian Sauté Fresh and pickled vegetables including zucchini, squash, kale, sundried tomatoes, pickled portabello and pickled onions, tossed in a coconut cream basil sauce. Served with coconut white rice garnished with sweet and savory candied pecans. 100% vegan. 16 *Add Shrimp, Salmon or Chicken. 6

sides

Baked Idaho Potato • Hand-cut Fries • Fresh Green Beans
Stewed Tomatoes

PREMIUM SIDES \$3 each: Roasted Asparagus with Parmesan • Bourbon Mushrooms • Sweet Potato Fries
Latkes Potatoes with Sriracha Sour Cream

desserts

© **The Caroline's Dutch Apple Ice Cream** drizzled with caramel. 6

Coffee Ice Cream Topped with chocolate-covered coffee beans and chocolate syrup. 6

Triple Chocolate Cake with Bailey's Irish Cream Ganache. 7

New York Style Cheesecake 6 Add Turtle, Strawberry (in season), or Reese's. 7

Parties of 8 or more – 18% gratuity may be added

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.

Gluten-sensitive menu available upon request.

© denotes a signature dish of The Caroline

Hours at The Caroline:

Monday–Thursday—4:00 to 9:00 p.m.

Friday & Saturday—4:00 to 9:30 p.m.

Will open for lunch for groups of 30 or more.

Daily Happy Hour in Bar Only:
Monday–Saturday—4:00 to 5:30 p.m.