

The Caroline

5 S Market St 45373-3217 · +19375527676 · Updated: Jan 14, 2026

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APPETIZERS 10

Classic Shrimp Cocktail	\$12.00
Five large black tiger shrimp served with our house cocktail sauce	
Bourbon Mushrooms	\$9.00
Fresh button mushrooms sauteed in butter, bourbon, garlic and onions, served with garlic bread	
Margherita Flatbread Pizza	\$9.00
Sliced Roma tomato, provolone, marinara sauce, Parmesan and fresh basil	
The Caroline's Crab Cakes	\$12.00
Two of our signature crab cakes handmade from succulent crabmeat and served with traditional remoulade	
3 Pork Egg Rolls	\$10.00
Traditional pork egg rolls served with sweet-n-sour sauce, hot mustard and Asian Slaw	
Tangled Onion Rings	\$8.00
Thinly sliced sweet onions dusted in seasoned flour and served with spicy ranch	
Shrimp Tempura	\$10.00
Four stretched shrimp lightly battered and fried, served with blackberry dipping sauce	
Ahi Tuna*	\$12.00
Sushi grade yellowfin tuna seared rare, served with wasabi and sweet-n-spicy Asian sauce	
3 Southwestern Egg Rolls	\$10.00
Filled with chicken, corn and black beans; wrapped in a flour tortilla and served with coriander lime dipping sauce and cilantro corn relish	
Salted Pretzel Bread Sticks	\$8.00
Four pretzel bread sticks served with India Pale Ale cheese spread	

HOMEMADE SOUPS 2

Soup of the Day	AVAILABLE OPTIONS
Chef's creation, changes daily	Cup: \$3.00
	Bowl: \$5.00
French Onion Soup	AVAILABLE OPTIONS
Sweet onions simmered in rich broth. Finished with sherry wine, croutons and melted Swiss Cheese	Cup: \$4.00
	Crock: \$8.00

SANDWICHES & SALADS 11

The Caroline Burger* Certified Angus Beef Burger – char-broiled to your desired temperature and served on a brioche bun	\$12.00
The Russ Burger* Certified Angus Beef Burger – topped with cheddar cheese, bacon, bbq sauce, burgundy sauce and tangled onion rings. Served on a brioche bun	\$13.00
Mushroom Swiss Burger* Certified Angus Beef Burger – topped with sliced portabello mushrooms, fresh spinach and Swiss cheese. Served on a brioche bun	\$13.00
Caprese Chicken Breast Sandwich Grilled Chicken with fresh mozzarella, Roma tomato, basil and balsamic mayonnaise on a ciabatta bun	\$12.00
Fish N Chips Beer-battered whitefish with hand-cut fries and tartar sauce; served with our housemade coleslaw	\$12.00
Black Bean Burger Salad Served over mixed greens. Topped with shredded pepper-jack cheese, red onion, bell peppers and tomato. Choice of Dressing	\$12.00
The Caroline Salad Mixed greens, dried cranberries, walnuts, fresh apples, bleu cheese crumbles. Maple vinaigrette on the side	AVAILABLE OPTIONS \$9.00 As A Side Salad: \$4.00 Seasoned Chicken Breast: \$13.00 Salmon: \$15.00 Crab Cakes: \$15.00 Ahi Tuna: \$15.00
Blackened Steak Salad* Blackened Certified Angus Beef sirloin prepared to your specifications on a bed of mixed greens, red onion, fresh tomato with Bleu Cheese crumbles and Tangled O'Rings	\$15.00
Caesar Salad Crispy romaine, croutons, shredded Parmesan, and our own Caesar dressing	AVAILABLE OPTIONS \$9.00 As A Side Salad: \$4.00 Seasoned Chicken Breast: \$13.00 Salmon: \$15.00 Crab Cakes: \$15.00 Ahi Tuna: \$15.00
House Salad A wedge of crispy iceberg lettuce with fresh tomatoes, crumbled bacon and choice of dressing	\$4.00
Too Gouda Salad Mixed greens, Granny Smith apples, ground pecans, smoked Gouda cheese and dried cranberries tossed with creamy balsamic dressing	\$4.00

New York Strip Steak*	\$29.00
Certified Angus Beef – 12 oz. center cut, char-grilled to your specifications and topped with bourbon-peppercorn butter	
The Caroline House Steak*	\$22.00
Seasoned 10 oz. – Certified Angus Beef sirloin prepared to your specifications and finished with garlic butter and Tangled O'Rings	
Boneless Ribeye*	\$32.00
16 oz. Certified Angus Beef ribeye char-grilled to your specifications, with garlic-horseradish sauce	
Filet Mignon*	\$28.00
Certified Angus Beef – 6 oz. center cut, char-grilled to your desired temperature and garnished with Burgundy sauce, portabello mushrooms, and Tangled O'Rings	
Chicken Santa Fe	\$18.00
Grilled marinated chicken breast served over rice. Topped with sauteed onions and peppers, smoked cheddar and chili & lime sour cream	
Apple-Pecan Tilapia	\$17.00
Lightly breaded, sauteed tilapia filet topped with fresh apple relish	
Chicken Breast Florentine	\$18.00
Over fresh spinach and topped with sauteed peppers, onions and mushrooms. Garnished with Chardonnay basil sauce	
Southwestern Pasta Alfredo	\$17.00
Pasta tossed with Cajun chicken, sweet bell peppers, onions and mushrooms in a creamy Parmesan cheese sauce	
Thai Vegetarian Saute	\$16.00
Fresh and pickled vegetables including eggplant, 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	
Tomato Basil Shrimp	\$23.00
Black tiger shrimp, tomatoes, artichokes, bell peppers, fresh mozzarella and fettuccine tossed in a light Chardonnay-tomato sauce. Topped with basil oil and Parmesan	
Grilled Maple-Glazed Salmon*	\$22.00
Fresh 8 oz. filet of Atlantic salmon basted with our whiskey-maple glaze. Prepared medium unless otherwise indicated	
Chipotle Pork Chop*	\$18.00
A 12 oz. seasoned bone-in pork chop garnished with BBQ sauce and spiced apples	
Stuffed Portabella	\$18.00
Oven-roasted portabello cap filled with crabmeat, spinach and artichokes. Garnished with roasted red pepper sauce	

KID'S MENU 5

Grilled Cheese

Pb&j

Hamburger

Soup & Salad

Penne Pasta with Butter

HOUSE DESSERTS 4

The Caroline's Dutch Apple Ice Cream \$6.00

Drizzled with caramel

Coffee Ice Cream \$6.00

Topped with chocolate-covered coffee beans and chocolate syrup

Triple Chocolate Cake \$7.00

With Bailey's Irish Cream Ganache

New York-Style Cheesecake AVAILABLE OPTIONS \$6.00
Add Turtle, Strawberry or Reese's: \$7.00

BEVERAGES 3

Soft Drinks

Assorted Coke Products

Teas

Assorted Hot or Iced Coffee

Specialty Martinis

We proudly serve locally grown produce when available