

Caroline's

APPETIZERS

Cheese & Charcuterie..30
Chef's selection of 3 cheeses & 3 cured meats with accompaniments.
(Gluten Free Optional)

Basil Dusted Calamari..17
Buttermilk marinated calamari tossed in our house made basil breading & served with peach cocktail sauce.

Smoked Jarlsberg & Riesling Fondue ..14
Simply creamy and perfectly paired with vegetable batons & grilled baguettes.

Pomegranate Blistered Cauliflower..11
Tossed with pomegranate vinaigrette & topped with lime-toasted pepitas, goat cheese, fresh basil with red wine shallot aioli.

SALADS

Lemon-Grilled Romaine..14
Romaine grilled with a fresh squeeze of lemon, topped with shaved parmesan, toasted pepitas, cherry tomatoes, & served with a creamy herb dressing. *GF*

Farmhouse Salad..12
Local mixed greens, cherry tomatoes, pickled red onion, sliced cucumber & heirloom carrots. *GF*
Add: Grilled Chicken Breast 8 | Salmon 10
House-made dressings: Peach White Balsamic, Ranch, Peach Blue Cheese or Extra Virgin Olive Oil & Balsamic Vinegar

SOUPS

French Onion Au Gratin 8 | Tomato Fennel Cream 8

MAINS

All mains are served with a dinner salad. Substitute a bowl of French onion or tomato fennel..3
With wine pairing suggestion

Sage-Grilled Elk Loin..40
Locally-raised elk medallions grilled medium rare and served with sweet potato mash, Chef's vegetable du jour & mushroom demi glace.
Vines 79 Syrah

Peach Green Chili Cioppino*..33
An intensely satisfying seafood dish with a trio of mussels, salmon and shrimp steamed in a wine green chili peach broth. Served with a grilled baguette.
Carboy Viognier

Pepper-Grilled New York Strip*..36
12 oz beef strip cooked to perfection with whole grain mustard mashed potatoes, Chef's vegetable du jour with a red wine herb compound butter. *GF*
Colterris Cabernet Sauvignon

Miss Caroline's Ragout..23
Slow roasted vegetable ragout finished with spaghetti squash, fresh basil and goat cheese crumbles. *GF*
Buckel Red Zinfandel

Gaston Genard* ..29
A flavorful combination of Dijon & paprika roasted chicken breast for a delightful meal with your sweetheart. Accompanied by carrot risotto, verjus butter sauce & Chef's vegetable du jour. *GF*
Centennial Cellars Chardonnay

DESSERTS

Palisade Peach Bread Pudding..9
Our signature dessert, made with succulent Palisade Peaches topped off with caramel sauce & whipped crème fraiche.

Anita's Pie..9
These thick country-sized cuts rotate daily, accompanied by caramel & whipped crème fraiche.

Chocolate Panna Cotta..9
Served with a warm cherry port coulis. *GF*

Enstrom's Vanilla Ice Cream & dairy free option..4



**Note: These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy, tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare and serve them.*

No separate checks on parties of 6 or more. May be subject to 20% gratuity.