

JULIANS

A TROPICAL FRENCH BISTRO

SOUPS

FRENCH ONION SOUP 18

VEAL STOCK WITH CARAMELIZED RED ONIONS TOPPED WITH CROUTONS AND MELTED BEAUFORT CHEESE

LOBSTER COCONUT BISQUE 18

CREAMY SEASONED SOUP WITH COCONUT, TOPPED WITH A CRISPY PUFF PASTRY

GRAND MANSION GAZPACHO 17

LOCAL TOMATOES, CUCUMBERS, SWEET PEPPERS, RED ONIONS, AND GARLIC SERVED WITH CROSTINI

SALADS

GARDEN TERRACE 19

ASSORTED BABY GREENS, TOMATOES, AND VEGETABLES, SERVED WITH A LEMON PEPPER VINAIGRETTE

WARM GOAT CHEESE SALAD 19

FRESH GOAT CHEESE AND LAVENDER HONEY ROASTED ALMONDS, SERVED IN A CRISPY PHYLLO WRAP

ISLAND LOBSTER SALAD 28

ANGUILLA LOBSTER WITH MANGO AND AVOCADO, TOSSED WITH A LIGHT SPICY VEGETABLE MAYONNAISE

ENTREES

PAN SEARED CHATEAUBRIAND WITH DARK RUM SAUCE 55

PAN SEARED 10-OUNCE RIB EYE STEAK LACED WITH DARK SAINT JAMES RUM SAUCE

CHICKEN SALTIMBOCCA A LA ROMANA 45

PAN SEARED CHICKEN PAILLARD ROLL STUFFED WITH PROSCIUTTO HAM AND TOPPED WITH SAGE BUTTER SAUCE

CARIBBEAN COLOMBO PORK STEW 45

A TRADITIONAL CARIBBEAN CURRY STEW WITH LOCAL VEGETABLES, SERVED WITH COCONUT RICE

SESAME CRUSTED TUNA STEAK 42

PAN ROASTED TUNA STEAK LACED WITH SWEET AND SOUR ORANGE GINGER SAUCE

CREOLE CATCH OF THE DAY 38

GRILLED FILET OF FRESH FISH SERVED WITH SPICY TOMATO, PEPPER, SCALLION, ONION, AND GARLIC

LOBSTER PESTO PASTA 45

HOMEMADE PASTA TOSSED WITH LOBSTER, SPINACH, AND TOMATO BASIL PESTO

MUSHROOM RISOTTO 38

A TRADITIONAL CREAMY RISOTTO WITH MUSHROOMS AND PARMESAN CHEESE

SPAGHETTI ALLA NORMA 38

CHEF DOMINIQUE'S HOME RECIPE WITH ROASTED EGGPLANT