

JULIANS

A TROPICAL FRENCH BISTRO

SOUPS

FRENCH ONION SOUP 20

VEAL STOCK, CARAMELIZED RED ONIONS TOPPED WITH A CROUTON AND COVERED WITH MELTED BEAUFORT CHEESE

LOBSTER COCONUT BISQUE 21

SMOOTH, CREAMY, SEASONED SOUP FLAVORED WITH COCONUT AND TOPPED WITH A CRISPY PUFF PASTRY

GRAND MANSION GAZPACHO 20

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

SALADS

GARDEN TERRACE 20

ASSORTED BABY GREENS WITH VEGETABLES AND TOMATOES SERVED WITH A RASPBERRY VINAIGRETTE

ENDIVE SALAD 21

ENDIVE, FUJI APPLES, BEAUFORT CHEESE, SHALLOTS, WALNUTS WITH PASSION FRUIT VINAIGRETTE

WARM GOAT CHEESE AND POACHED FIG SALAD 21

CROTIN DE CHAVIGNOL CHEESE, LAVANDER HONEY AND ROASTED ALMONDS SERVED IN A CRISPY PHYLLO WRAP

LOBSTER, MANGO, AVOCADO SALAD 28

CRISPY LOCAL LOBSTER CAKES, MANGOES, AND AVOCADO TOSSED WITH A LIGHT PEPPER CALAMANSI VINAIGRETTE

TUNA CARPACCIO 30

SERVED WITH FENNEL, DAIKON, WAKAME SLAW, AND WASABI SAUCE

ENTREES

PAN SEARED CHATEAUBRIAND WITH GREEN PEPPERCORN DARK RUM SAUCE 60

10 OZ BLACK ANGUS CENTER CUT BEEF TENDERLOIN LACED OVER SAINT-JAMES'S RUM SAUCE

CHICKEN SALTIMBOCCA A LA ROMANA 49

PAN SEARED CHICKEN PAILLARD ROLLS STUFFED WITH PROSCIUTTO HAM WITH A SAGE LEMON BUTTER SAUCE

CARIBBEAN COLOMBO PORK STEW 45

TRADITIONAL CARIBBEAN CURRY STEW COOKED WITH LOCAL VEGETABLES AND SERVED WITH COCONUT RICE

COCONUT CRUSTED TUNA STEAK, ORANGE GINGER SAUCE 45

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

CATCH OF THE DAY, CREOLE SAUCE 40

GRILLED FILET OF LOCAL FISH SERVED WITH SPICY TOMATOES, PEPPERS, SCALLIONS, ONIONS, GARLIC, LIME JUICE, AND OLIVE OIL

ANGUILLIAN CRAYFISH WITH COCONUT RUM SAUCE 55

PAN SEARED LOCAL CRAYFISH WITH A COCONUT RUM SAUCE AND SERVED WITH A TROPICAL CHUTNEY

LOBSTER FETTUCCHINI PASTA 45

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

LOCAL MUSHROOM AND SWEET POTATO GNOCCHI 40

PAN SEARED SEASONAL MUSHROOMS AND GNOCCHI WITH TRUFFLE OIL

PENNE PASTA ALA NORMA 40

HOMEMADE PENNE TOSSED WITH LOCAL ROASTED EGGPLANT, DICED TOMATOES, RED ONIONS, GARLIC, AND BASIL