

JULIANS

A TROPICAL FRENCH BISTRO

SOUPS

GRAND MANSION GAZPACHO 20

FRESH BLENDED LOCAL TOMATO, CUCUMBER, SWEET PEPPER, RED ONION AND GARLIC SERVED WITH CROSTINI

CHEF DOMINIQUE FRENCH ONION SOUP 20

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

SALADS

GARDEN TERRACE 22

ASSORTED BABY GREENS WITH SEASONAL VEGETABLE AND LOCAL TOMATO TOPPED WITH ROQUEFORT CHEESE, PINE NUTS AND RASPBERRY VINAIGRETTE

Q CHICKEN CAESAR 28

BABY ROMAINE HEARTS, CROUTONS, SHAVED PARNESAN WITH PAN SEARED CURRIED CHICKEN BREAST, GUACAMOLE AND CLASSIC CAESAR DRESSING

LOBSTER MANGO 30

CRISPY LOCAL LOBSTER CAKE SERVED WITH MANGO, AVOCADO, TOMATO, CUCUMBER TARTARE AND POMEGRANATE DRESSING

NIÇOISE 30

PAN SEARED LOCAL TUNA SERVED WITH STRING BEAN, TRICOLOR SWEET PEPPER, HARD BOILED EGG, KALAMATA OLIVE AND ANCHOVY

SNACKS & SANDWICHES

JULIAN CROQUE MONSIEUR 30

GRILLED SAVORY BRIOCHE WITH FRENCH HAM, MALTED BEAUFORT CHEESE AND FRESH TRUFFLE

CRAB PITA 30

WARM PITA STUFFED WITH JUMBO CRAB MEAT, LETTUCE, TOMATO, CUCUMBER, RED ONION AND CITRUS HERBAL YOGURT MAYO

LAMB CHOP GENGHIS KHAN 30

GRILLED LAMB CHOP SERVED WITH STRING BEAN, MUSHROOM, TOMATO, AND GRILLED BABY ROMAINE HEARTS

CARIBBEAN FISH AND CHIPS 30

MAHI MAHI FILET COATED WITH SPICY BATTER SERVED WITH FRENCH FRIES AND CREOLE MAYONNAISE

LOADED TROPICAL Q BURGER 30

8 OZ. BLACK ANGUS BEEF SERVED WITH LETTUCE, TOMATO, MANGO CHUTNEY AND PAN SEARED FOIE GRAS TOPPED WITH GUÉRANDE SALT.

MARGHERITA PIZZA 22

HAND TOSSED CRUST TOPPED WITH TOMATO SAUCE, BUFFALO MOZZARELLA AND BASIL

LOBSTER PIZZA 28

HAND TOSSED CRUST TOPPED WITH TOMATO SAUCE, BUFFALO MOZZARELLA, BASIL, LOBSTER AND PESTO

CHARCUTERIE BOARD 30

ASSORTED FINE FRENCH CHEESE AND CHARCUTERIE