



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 VEGETABLES AND LOCAL TOMATO TOPPED WITH ROQUEFORT CHEESE, PINE NUTS AND RASPBERRY VINAIGRETTE

LYONNAISE 25

FRISÉE LETTUCE, TOSSED IN A FRENCH VINAIGRETTE AND TOPPED WITH CRISPY LARDON AND A POACHED EGG

Q CHICKEN CAESAR 28

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

NIÇOISE 30

POTATO, BEANS, TOMATO, LETTUCE AND OLIVES TOPPED WITH GRILLED FISH OF THE DAY AND FINISHED WITH OLIVE OIL AND BALSAMIC VINEGAR

SNACKS & SANDWICHES

CHARCUTERIE BOARD 32

A SELECTION OF DRY-AGED MEATS, FINE FRENCH CHEESES AND A VARIETY OF SWEET AND SAVORY BITES

JULIAN CROQUE MONSIEUR 30

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

TROPICAL Q BURGER 32

8 oz. BLACK ANGUS BEEF SERVED WITH LETTUCE, TOMATO, MANGO CHUTNEY, FRIED ONION AND TOPPED WITH PAN-SEARED FOIE GRAS ON A MOREL BUN

CRAB PITA 32

A WARM OITA STUFFED WITH JUMBO CRAB MEAT, LETTUCE, TOMATO, CUCUMBER, RED ONION AND CITRUS GARLIC AND HERBED YOGURT MAYO

CARIBBEAN FISH AND CHIPS 30

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

MARGHERITA PIZZA 22

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

LOBSTER PIZZA 28

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