



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 CROURON AND COVERED WITH MELTED BEAUFORT CHEESE

LOBSTER COCONUT BISQUE 22

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

SALADS

GARDEN TERRACE 22

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

WARM GOAT CHEESE 25

CROTTIN DE CHAVIGOL CHEESE, LAVENDER HONEY, ROASTED ALMOND AND A PORT WINE POACHED FIG SERVED IN A CRISPY PHYLLO WRAP

LOBSTER MANGO SALAD 30

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

LOCAL CONCH RAVIOLI 30

PAN-SEARED RAVIOLI FILLED WITH CONCH AND LACED WITH A REDUCTION OF CONCH JUS AND LEMON

ENTRÉES

GINGER ALMOND GARLIC CRUSTED RACK OF LAMB 55

PAN-ROASTED LAMB RACK WITH A GINGER, ALMOND CRUST AND LOCAL ROSEMARY SAUCE, WITH SWEET POTATOES SHITAKE HASH

VEAL TENDERLOIN SURF & TURF 60

PAN SEARED TENDERLOIN AND GRILLED CRAYFISH TOPPED WITH SAINT JAMES DARK RUM AND PEPPERCORN SAUCE WITH ROASTED GARLIC POTATO PUREE AND CARROT GRATIN

STUFFED CHICKEN BREAST 45

ROASTED CHICKEN BREAST STUFFED WITH RED PEPPER, SPINACH AND RICOTTA, WITH CONFIT POTATO AND SAGE BUTTER SAUCE

JERK PORK TENDERLOIN 55

GRILLED PORK TENDERLOIN MARINATED IN SPICY AROMATIC JERK SEASONING, WITH PUY LENTIL RICE, GINGER, CARROT PUREE AND MANGO SALSA

GRILLED RIBEYE STEAK 60

GRILLED RIBEYE STEAK, WITH GARLIC MASHED POTATO, SEASONAL MUSHROOM, TAPA AND CHIMICHURRI SAUCE

FILLET OF LOCAL SNAPPER 45

GRILLED LOCAL SNAPPER FILET WITH CURRIED ZUCCHINI, COCONUT RICE AND LEMON BUTTER SAUCE

LOBSTER PASTA 45

PENNE PASTA TOSSED WITH PAN-SEARED ANGUILLIAN LOBSTER TAIL, CHERRY TOMATO AND BASIL PESTO