JULIANS

A TROPICAL FRENCH BISTRO

SOUPS

GRAND MANSION GAZPACHO 23
FRESH BLENDED LOCAL TOMATO, CUCUMBER, SWEET PEPPER, RED ONION AND GARLIC SERVED WITH CROSTINI

FRENCH ONION SOUP 23
VEAL STOCK AND CARAMELIZED RED ONION TOPPED WITH A CROUTON AND COVERED WITH MELTED BEAUFORT CHEESE

LOBSTER COCONUT BISQUE 25
SMOOTH, CREAMY SEASONED SOUP FLAVORED WITH COCONUT AND TOPPED WITH CRISPY PUFF PASTRY

SALADS

GARDEN TERRACE 23
ASSORTED BABY GREENS WITH SEASONAL VEGETABLES AND LOCAL TOMATO TOPPED WITH ROQUEFORT CHEESE, PINE NUTS AND RASPBERRY VINAIGRETTE

WARM GOAT CHEESE 27
CROTTIN DE CHAVIGOL CHEESE, LAVENDER HONEY, ROASTED ALMOND AND A PORT WINE POACHED FIG SERVED IN A CRISPY PHYLLO WRAP

LOBSTER MANGO SALAD 36
CRISPY LOCAL LOBSTER CAKE SERVED WITH MANGO, AVOCADO, TOMATO, CUCUMBER TARTAR WITH POMEGRANATE DRESSING

LOCAL CONCH RAVIOLI 37
PAN-SEARED RAVIOLI FILLED WITH CONCH WITH CREOLE-BUTTER SAUCE AND SALICORNE

ENTRÉES

GINGER ALMOND GARLIC CRUSTED RACK OF LAMB 68
PAN-ROASTED LAMB RACK WITH GINGER, ALMOND CRUST AND LOCAL ROSEMARY SAUCE, WITH SWEET POTATOES SHITAKE HASH

VEAL TENDERLOIN SURF & TURF 70
PAN SEARED TENDERLOIN AND GRILLED CRAYFISH TOPPED WITH SAINT JAMES DARK RUM AND PEPPERCORN SAUCE WITH ROASTED GARLIC POTATO PUREE AND CARROT GRATIN STUFFED

ORGANIC CHICKEN SUPREME 60
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 70
GRILLED RIBEYE STEAK, WITH GARLIC MASHED POTATO, SEASONAL MUSHROOM, TAPA AND CHIMICHURRI SAUCE

GRILLED CATCH OF THE DAY 58
GRILLED LOCAL FISH FILET WITH CURRIED ZUCCHINI, COCONUT RICE AND LEMON BUTTER SAUCE

COCONUT CRUSTED MAHI MAHI 58
PAN-SEARED FILLET WITH BASMATI RICE AND VEGETABLES, MANGO CHUTNEY AND VANILLA CREAM SAUCE

LOBSTER PASTA 48
PENNE PASTA TOSSED WITH PAN-SEARED ANGUILLIAN LOBSTER TAIL, CHERRY TOMATO AND BASIL PESTO

COLOMBO CHICKEN PASTA 39
TENDER PAN-SEARED CHICKEN BREAST TOSSED WITH PASTA, GREEN ONIONS, ZUCCHINI, AND EGGPLANT, DELICATELYSEASONED WITH AROMATIC CARIBBEAN CURRY SPICES

ALL PRICES IN US DOLLARS. 18 PERCENT SERVICE CHARGE WILL BE ADDED TO ALL SALES