

Julienne

Established 1985

FINE FOODS & CELEBRATIONS

SIGNATURE LUNCH MENU

*Thanks to you, we continue to proudly offer these Perennial Favorites prepared and served by the same Kitchen and Wait Staff for 30 years.
We appreciate your business! - Julie and the entire Julienne Staff*

Les Entrées

- Classic Nicoise Salad with Seared Ahi Tuna, Haricots Verts, Hard Boiled Egg and Olives • 23
Grilled Salmon Salad with Beets, Fingerling Potatoes, Lemon Honey Vinaigrette • 22
Seafood Pasta with Fresh Pappardelle, Grilled Shrimp and Salmon, Asparagus, Basil, Sherry Cream Sauce • 22
Parmesan Crusted Swordfish with Lemon Caper Cream Sauce, Asparagus Chinois, Garlic Mashed Potatoes • 22
Pan Roasted Chicken Breast, Sautéed Spinach over Roasted Squash Puree • 18
Tostada of Grilled Chicken Breast and Roasted Corn, Cumin Black Beans, Jalapeño Guacamole • 16.5
Tuscan Meatloaf with Spicy Tomato Chutney, Garlic Mashed Potatoes and Sautéed Spinach • 19.50
Simple Omelette with Fresh Herbs & Gruyere, Petite Greens and Fingerling Potatoes • 15.5
Warm Farro with Wild Mushroom Ragout and Shaved Pecorino Romano (*Vegan without cheese*) • 16.5
add Chicken Breast • 4.75 add Grilled Whitefish • 6.95
Open Face Egg Salad Sandwich with White Truffle Oil and Tomatoes on Toasted Pumpernickel • 14.95
Open Face Smoked Salmon Sandwich with Butter Lettuce, Tomatoes, Red Onion and Caper Cream Cheese • 16.25
The following warm sandwiches are served with your choice of Petite Garden Greens Salad or House Made Pomme Frites...
The Julienne Hamburger made with Angus Beef, Caramelized Onions • 16.5
BLT with Applewood Bacon, Avocado and Manchego on Toasted Sourdough • 16.5
Filet of Beef, Caramelized Onions, Bleu Cheese, Arugula on Grilled Sourdough • 17.5
Parmesan Crusted Chicken Breast Sandwich with Bacon, Grilled Onions, Harris Aioli, Arugula and Tomato • 15.5
Grilled Corned Beef Sandwich with Creamy Coleslaw, Dijon Mustard on Rye Bread • 16.25

Les Composées

choose from Salads and Sandwiches listed below

Cup of Soup and Salad • 16

Two Salads • 16.5

Quiche du Jour with Soup *or* Salad • 17

Half Cold Sandwich with Soup *or* Salad • 16

Le Soupe & Les Salades

- Soupe du Jour *cup* • 6.5 *bowl* • 7.95
French Onion Soup with Gruyere Crouton *cup* • 6.5 *bowl* • 7.95
Classic Nicoise Salad with Seared Ahi Tuna • 23 (*not part of compose option*)
Arugula, Shaved Manchego, Almonds, Quince Vinaigrette • 13
Garden Greens with Gorgonzola, Seasonal Fresh Fruit, Pecans, Dijon Tarragon Vinaigrette • 13.5
Baby Spinach with Roasted Beets, Candied Walnuts, Chevre, Citrus Honey Vinaigrette • 13.5
Julienne Caesar with Five Pepper Pesto and Rosemary Currant Croutons • 12.5
with Parmesan Crusted Chicken Breast • 16.25 Grilled Shrimp • 19.5
Mandarin Chicken Salad with Snow Peas and Scallions, Spicy Mustard Ginger Dressing • 15.75
Warm Chopped Salad with Grilled Chicken Breast and Roasted Vegetables, Pesto Vinaigrette • 15.75
“Apricot Chicken” - Chilled Chicken Salad with Dried Apricots, Almonds, Rosemary, Honey Dijon Dressing • 15.75
Grilled Filet of Beef Cobb Salad with Paprika Vinaigrette • 17.5

Les Sandwiches, *made to order & served with petite greens*

- Signature Chicken Tarragon Salad on Julienne Rosemary Currant Bread • 12.5
Albacore Tuna Salad with Currants, Red Onion, Avocado, Tomato on Multi-Grain Bread • 13
Roasted Lamb with Caramelized Onions, Avocado, Tomato on Ciabatta • 13.5
Roasted Turkey Breast with Manchego, Avocado and Caper Aioli on Ciabatta • 13

We are happy to provide an extra plate for you to split at the table, otherwise Split Charge \$5



A gentle reminder.....For safety reasons and as a courtesy to fellow diners
We ask that Parents be attentive of their Children's conduct. Please refrain from talking (loudly) on cell phones.
Our wish is that everyone enjoys their entire dining experience with us today.... Welcome and Thank you!