

# Julienne

Established 1985

FINE FOODS & CELEBRATIONS

## SIGNATURE SATURDAY MENU

*Thanks to you, we continue to proudly offer these Perennial Favorites prepared and served by the same Kitchen and Wait Staff for 31 years. We appreciate your business!- Julie and the entire Julienne Staff*

### Between 7:30 - 11 a m

Fresh Salmon **or** Filet of Beef Hash with Peppers, Potatoes, and Onions, in a cast iron skillet, *eggs cooked to order* • 16.5

Buttermilk Pancakes with Blueberry Compote and House Made Lemon Curd • 14.5

Parmesan Crusted Potato Cake with Guacamole and Pico de Gallo, *eggs cooked to order* • 15.5

Hearty Spinach Gruyere Pie served with Sliced Applewood Smoked Bacon, *eggs cooked to order* • 15.95

### All Day

Open Face Egg Salad Sandwich with White Truffle Oil and Tomatoes on Toasted Pumpnickel • 14.95

Open Face Smoked Salmon Sandwich with Butter Lettuce, Tomatoes with Red Onion, and Caper Cream Cheese • 16.25

Green Omelette with Feta, Broccoli, Asparagus, Avocado, Salsa and Rosemary Roasted Potatoes (*or fruit add 2.00*) • 15.5

Julienne Chilaquiles with Scrambled Eggs, Corn Tortillas, Pepper Jack, Avocado, Red Onion and Sour Cream

*with Filet of Beef or Chicken Sausage* • 19

Bittersweet Chocolate Chip Waffles, Honey Vanilla Crème Fraiche, Shaved Chocolate, Strawberries • 14.5

Provencal Spinach Crusted Quiche served with Rosemary Roasted Potatoes • 15.25

Grilled Filet of Beef with Eggs and Tomato Jalapeno Salsa, Rosemary Roasted Potatoes (*or fruit add 2.00*) • 18.95

Baked Crème Brulee French Toast with Fresh Strawberry Sauce and Crème Anglaise • 15

Candied Bacon with Brown Sugar • 6.25

### After 11:30 a m

#### Entrees

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

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 • 19.5

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

*The following warm sandwiches are served with your choice of Petite Garden Greens Salad or House Made Pomme Frites*

The Julienne Hamburger **or** Grilled Chicken Breast made with Angus Beef with Caramelized Onions • 16.5

BLT with Applewood Bacon and Manchego on Toasted Sourdough • 16.5

Filet of Beef, Caramelized Onions, Bleu Cheese, Arugula on Grilled Sourdough • 17.5

#### Salads

Classic Nicoise Salad with Seared Ahi Tuna • 23 (*not a 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

Warm Chopped Salad with Grilled Chicken Breast and Roasted Vegetables, Pesto Vinaigrette • 15.75

Grilled Filet of Beef Cobb Salad with Paprika Vinaigrette • 17.5

Julienne Caesar Salad Rosemary Currant Croutons • 12.5

*with Parmesan Crusted Chicken Breast* • 16.25

*Grilled Shrimp* • 19.5

“Apricot Chicken” Salad – Chilled Chicken with Dried Apricots, Almonds, Rosemary, Honey Dijon Dressing • 15.75

Mandarin Chicken Salad with Grilled Chicken Breast and Roasted Vegetables, Pesto Vinaigrette • 15.75

#### *Le Composees*

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

#### **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



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!