



"WEEK AT A GLANCE" MENU July 3 - 8 *items on our 4th of July menu

Call ahead to reserve your items: 626-441-2299 | visit www.juliennetogo.com to sign up for weekly menu updates

<i>*4th of July Menu</i>		<i>Happy 4th of July!</i>				
MONDAY 7/3		WEDNESDAY 7/5	THURSDAY 7/6	FRIDAY 7/7	SATURDAY 7/8	
Soup	*gazpacho	tomato basil	get well	red pepper & pear	corn tortilla	
Other Special	garlic grilled shrimp	ham & cheese empanadas	vegetable empanadas	ground beef & potato empanadas	ground beef & potato empanadas	
Casserole	macaroni & cheese		shrimp, chicken, chorizo paella	chicken enchiladas	chicken sopa	
Chicken	sour cherry shredded chicken in chipotle sauce	lemon & herb roasted	basil pesto stuffed	spinach & ricotta stuffed	cordon bleu stuffed with ham & cheese	
Salmon	tequila cream sauce *red onion	mango lime	marmalade mustard seed	marmalade mustard seed	ginger, honey, soy	
		peach relish	asian roasted	chipotle cream sauce	poached with spicy crème fraiche	
		cilantro poached	red onion	pistachio cranberry	dill pecan crusted	
Entrée Specials	*espresso glazed bbq ribs *chicken taquitos zucchini & mushroom pizzetta	flank steak	herb crusted ling cod	panko crusted ling cod	filet of beef with jalapeno aioli	
Entrée Salad	california chicken salad	parmesan crusted tilapia	chicken taquitos	espresso glazed bbq ribs	chicken taquitos	
		tomato basil savory tart	artichoke & pancetta savory tart	asparagus, leek & gruyere savory tart	cauliflower savory tart	
		california chicken salad	chicken normandy salad	turkey cranberry salad	california chicken salad	
Vegetables	broccoli with carrots & garlic & *white corn, red onion, basil	orange ginger carrots	carrots with cumin & feta	citrus carrots	broccoli with carrots & garlic	
Side Dishes	*pea, mint & bacon heirloom tomato, burrata salad *tri-color creamy coleslaw orzo with feta & pinenuts brown butter rice traditional potato salad with bacon	haricot verts with tomatoes	panzanella salad	pea, mint & bacon salad	grilled asparagus	
		broccoli slaw	brussels sprout slaw	roasted beets with chevre	green beans with gruyere	
		greek salad	heirloom tomato, burrata salad	tuscan kale salad	brussels sprouts slaw	
		spicy chinese cabbage slaw with peanuts	southwest black bean salad	creamy coleslaw	greek salad	
		bowtie pasta	linguini chinois	quinoa pasta with pesto	linguini chinois	
		cilantro rice	orange basmati rice	steamed white rice with toasted sesame	cilantro rice	
		fingerling potatoes	rosemary roasted potatoes	traditional potato salad with bacon	fingerling potatoes	

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Available Every Day in our Deli Case: Hors D'Oeuvres: Cheese Platter with Dried Fruit & Nuts | Sun Dried Tomato, Basil Pesto Terrine | Smoked Salmon Terrine | Vegetable Crudité with Green Goddess Dressing

Classic Entrees: Tuscany Beef Meatloaf with Chicken Sausage | Turkey Meatloaf with Carrot Roulade | Butterflied Grilled Chicken Breast | Entrée Salads - Chicken Apricot, Chicken Tarragon, Tuna | Chicken Tenders

Classic Side Dishes: Grilled Vegetables | Garlic Mashed Potatoes | Farro with Arugula and Parmesan | Rosemary Roasted Potatoes

Desserts for the Week: NY Cheesecake with Blueberry Compote | Mascarpone Cheesecake Tart with Blueberries & Raspberries | Flourless Chocolate Cake | Strawberry Shortcake | Peach Cobbler