

# 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 34 years. We appreciate your business! - Julie and the entire Julienne Staff*

**Les Entrées** *made to order. Some entrees may take 20 minutes or more to prepare.*

Classic Nicoise Salad with Salmon, Haricots Verts, Hard Boiled Egg and Olives • 25

Seafood Pasta with Fresh Pappardelle, Grilled Shrimp and Salmon, Asparagus, Basil, Sherry Cream Sauce • 26

Parmesan Crusted Swordfish with Lemon Caper Cream Sauce, Asparagus Chinois, Garlic Mashed Potatoes • 25.5

Tostada of Grilled Chicken Breast and Roasted Corn, Cumin Black Beans, Jalapeño Guacamole • 19

Tuscan Meatloaf with Spicy Tomato Chutney, Garlic Mashed Potatoes and Sautéed Spinach • 22

Simple Omelette with Fresh Herbs & Gruyere, Petite Greens and Fingerling Potatoes • 16

Warm Farro with Wild Mushroom Ragout and Shaved Pecorino Romano (*Vegan without cheese*) • 19

*with Chicken Breast • 24*

*with Grilled Salmon • 27.5*

Open Face Egg Salad Sandwich with White Truffle Oil and Tomatoes on Toasted Pumpkinseed • 17.5

Open Face Smoked Salmon Sandwich with Butter Lettuce, Tomatoes, Red Onion and Caper Cream Cheese • 18.95

*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 • 19

BLT with Applewood Bacon, Avocado and Manchego on Toasted Sourdough • 18.25

Filet of Beef, Caramelized Onions, Bleu Cheese, Arugula on Grilled Sourdough • 21

Croque Monsieur with French Ham, Gruyere and Dijon Mustard, topped with Bechamel Sauce • 17

*Make it a Croque Madame with a Fried Egg • 19.5*

Grilled Citrus Chicken Sandwich with Caramelized Onions, Arugula and Citrus Aioli • 14.5

### *Les Composées*

choose from Salads and Sandwiches listed below

Cup of Soup and Salad • 17

Two Salads • 19

Quiche du Jour with Soup *or* Salad • 19

Half Cold Sandwich with Soup *or* Salad • 18

## Le Soupe & Les Salades

Soupe du Jour *cup* • 7.5 *bowl* • 9

French Onion Soup with Gruyere Crouton *cup* • 9 *bowl* • 11

Arugula, Shaved Manchego, Almonds, Quince Vinaigrette • 14.95

Garden Greens with Gorgonzola, Seasonal Fresh Fruit, Pecans, Dijon Tarragon Vinaigrette • 15.95

Baby Spinach with Strawberries, Avocado, Almonds & Champagne Vinaigrette • 15.95

Julienne Caesar with Rosemary Currant Croutons • 14.95

*with Parmesan Crusted Chicken Breast • 21      Grilled Shrimp • 28*

Mandarin Chicken Salad with Snow Peas and Scallions, Spicy Mustard Ginger Dressing • 17.95

Warm Chopped Salad with Grilled Chicken Breast and Roasted Vegetables, Pesto Vinaigrette • 18.95

“Apricot Chicken” - Chilled Chicken Salad with Dried Apricots, Almonds, Rosemary, Honey Dijon Dressing • 17.95

Grilled Filet of Beef Cobb Salad with Paprika Vinaigrette • 19.95

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

Signature Chicken Tarragon Salad on Julienne Rosemary Currant Bread • 14.5

Albacore Tuna Salad with Currants, Red Onion, Avocado, Tomato on Multi-Grain Bread • 14.5

Roasted Lamb with Caramelized Onions, Avocado, Tomato on Ciabatta • 15.5

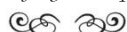
Roasted Turkey Breast with Manchego, Avocado and Caper Aioli on Ciabatta • 14.5

Spring Vegetable with Cucumbers, Red Onions, Spinach, Tomato, Manchego, Hummus on Whole Grain Bread • 14

## Signature Sweets

Baked Crème Brulée French Toast with Fresh Strawberry Sauce and Crème Anglaise • 17.5

*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!