

Signature Lunch Menu

Thank you for making us a part of your day! —Julie & the Entire Julienne Staff

LES ENTRÉES

Made to order. Some entrées may take 20 minutes or more to prepare.

- Seafood Pasta**
with Fresh Pappardelle
Sherry Cream Sauce
\$30
- Classic Niçoise Salad**
with Ahi Tuna, Haricots Verts,
Hard Boiled Egg & Olives
\$28
- Grilled Fresh Fish Tacos**
with Red Cabbage Slaw
Gluten Free
\$18
- Parmesan Crusted Swordfish**
with Lemon Caper Cream Sauce,
Asparagus Chinois
& Garlic Mashed Potatoes
\$26
- Provençal Spinach-Crusted
Quiche du Jour**
with Roasted Fingerling Potatoes
& Soup or Petite Greens
\$18.5
- Tuscan Meatloaf**
with Spicy Tomato Chutney,
Garlic Mashed Potatoes
& Sautéed Spinach
\$22

Simple Omelette
with Fresh Herbs, Gruyère, Petite
Greens & Fingerling Potatoes
\$16

White Truffle Oil Egg Salad
with Sliced Tomatoes
& Micro Greens
\$18

**Open Face
Smoked Salmon Sandwich**
with Butter Lettuce, Tomatoes
& Cream Cheese
\$20

Lemon Thyme Chicken Breast
over Garlic Sautéed Spinach
& Butternut Squash Puree
\$22

Grilled Chicken Tostada
with Roasted Corn, Cumin Black
Beans, Jalapeño Guacamole
\$20

Crème Brûlée Bread Pudding
with Strawberry Sauce
& Crème Anglaise
to share before or after your entrée
\$18

LES SOUPES & LES SALADES

Soupe du Jour
\$7.5 CUP | \$9 BOWL

French Onion Soup
\$8 CUP | \$9.5 BOWL

Arugula Salad
with Shaved Manchego, Almonds
& Quince Vinaigrette
\$15.5

Spinach & Beets
with Kahlua Spiced Pecans
& Citrus Vinaigrette
\$15.5

Red Quinoa & Kale Salad
Seasonal Ingredients
\$16.5 | 21.5 WITH GRILLED CHICKEN BREAST
\$26.5 WITH GRILLED SALMON

Julienne Caesar
with Rosemary Currant Croutons
\$15.5 | \$28 WITH GRILLED SHRIMP
\$22 WITH PARMESAN-CRUSTED CHICKEN BREAST

Grilled Filet of Beef Cobb Salad
with Paprika Vinaigrette
\$22

Grilled Chicken Chopped Salad
served Warm with Roasted
Vegetables & Pesto Vinaigrette
\$20

COLD SANDWICHES
Served with Petite Greens

**Signature Chicken
Tarragon Salad**
on Julienne Rosemary
Currant Bread
\$15

Albacore Tuna Salad
with Currants & Tomato
on Multi-Grain Bread
\$15

Roasted Lamb
with Caramelized Onions, Avocado
& Tomato on Ciabatta
\$16

Roasted Turkey Breast
with Seasonal Accompaniments
\$15

WARM SANDWICHES
Served with Petite Greens or Pomme Frites

The Julienne Hamburger
with Caramelized Onions
\$20 WITH ANGUS BEEF
\$18 WITH CHICKEN BREAST
\$16 WITH PORTOBELLO

BLT
with Applewood Bacon & Manchego
on Toasted Sourdough
\$18

Filet of Beef
Caramelized Onions, Bleu Cheese
& Arugula on Grilled Sourdough
\$22

Traditional Croque Monsieur
with French Ham, Gruyère
& Béchamel Sauce
\$20
\$22.5 WITH A FRIED EGG

Les Composées

Choose from Les Soupes, Les Salades & Cold Sandwiches

\$17 FOR CUP OF SOUP AND SALAD

\$19 FOR TWO SALADS

\$18 FOR HALF COLD SANDWICH WITH SOUP OR SALAD

A Favorite for 35 Years!

