

Terroir Cocktail



French Martini.....\$10
 Kir Royal.....\$12
 Mimosa, Bellini.....\$9



Lillet Mojito.....\$10
 Royal Cherry.....\$10
 Fresh Fruit Sangria.....\$8



French Apperitif

Planter's Punch.....\$10
 Clément Rum V.S.O.P, Lime
 Clement Shrub Guava, Grapefruit
 Parisien Mojito.....\$10
 Saint Germain, Champagne, Mint
 Rum Premiere canne Clement, Lime
 Lillet Manhattan.....\$10
 Griottes Mojito.....\$12
 With Cherrie Imported from France

Salad Plate

HEARTS OF PALM, ENDIVE, FOURME D'AMBERT.....13 Petite Plates 7
 A light salad of hearts of palm and endives, sprinkled with mild blue cheese and praline walnuts.
CHOP CHOP CHICKEN BROCHETTE.....15.5
 Grilled chicken served over water chestnut, apple, red pepper, chinese cabbage, and Asian dressing
TUNA NICOISE SALAD.....15.5
 Assortment of baby greens with oven confit tomato, delicately flavored with lemon vinaigrette
CAESAR SALAD... 12.5.....with Chicken Scaloppini 17.5.....Marinated Shrimp (5) 19.5.....Petite Plate 7
MIXED GREENS with oven confit tomato, delicately flavored with lemon vinaigrette.....8.5
FRISÉE AUX LARDONS SALAD.....Chicory with poached egg, bacon, and Gruyère..... 12.5Petite Plate 6

Quiche

Served with salad and homemade chips

Quiche Lorraine 14

“The classic” with bacon, ham, Conte Cheese

Vegetarian Quiche 12.5

Soup

Classic Onion Soup.....10

Mediterranean Bouillabaisse.....10

Cheese Platter.....3 for 15.

Representing 3 French regions, fresh fruit, walnut butter and country bread.

Petites Tartines du Chef

Toasted bread drizzle with garlic olive oil served with baby Arugula, walnut and tomato confit.

BRIE & PROSCIUTTO.....14 **MOZZARELLA, SUN DRIED TOMATO & BASIL**.....14

TOASTED GOAT CHEESE ON BRIOCHE & PEAR CHUTNEY.....14

Appetizer Classic

TUNA TARTAR celery root, Asian Dressing.....13.5
DUCK SAMPLER ASSIETTE.....13.5
 Duck Shank comfit, mini duck sausage served with green lentil and truffle vinaigrette
SEA FOOD CAKE Jumbo lump crab meat, Baby Shrimp, Calamari and fennel salad.....13.5
TRADITIONAL ESCARGOTS (SNAIL).....13.5 Petite plate 7
COUNTRY PATÉ.....11.5 Petite Plate 6
BAKED CLAMS “ESCARGOT STYLE”..... Serving of 6 12... Serving of 3 6
TENDER MARINATED SMOKED HERRING.....12.5 Petite Plate 6
 Imported & voted France’s “Best Herring”. A classic, as featured in *Food Arts Magazine*

LIVE DUO JAZZ: THURSDAYS, FRIDAYS SATURDAYS

OPEN FOR WEEKEND BRUNCH

Assiette Tradition

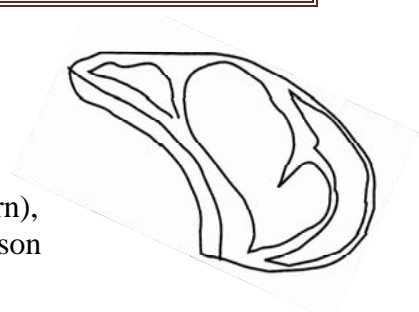
- MOROCCAN CHICKEN BISTEEYA** Served with Mesclun.....19
Blend of chicken and charmoula vegetables, raisins, almonds, hard boiled eggs in Phyllo dough and baked until golden.
- LAMB SHANK COUSCOUS** with big grain couscous and mergez sausage.....24.5
- GRILLED DOUBLE BREAST OF CHICKEN A LA MOUTARDE**22.5
Served with oven roasted potatoes, pearl onion and mustard sauce.
- DUCK A L'ORANGE**.....26.5
Normandy duck breast, root vegetable polenta cake, baby orange comfit & spinach

❧ A French Riviera Summer Classic ❧

- PISSALADIER (FRENCH FLAT PIZZA FROM NICE)**.....16
Goat cheese, Caramelized Onion, bacon and drizzled with olive tapenade.

❧ COTE DE BOEUF POUR DEUX ❧

- 2 1/2 lb. Prime Rib Eye Steak For 2.** Served with French Fries & sautéed vegetables. Presented with 3 sauces: Bordelaise (red wine), Poivre (green peppercorn), Fourme d'Ambert (blue cheese).....69 or 34.5 per person



❧ Our Best Cut ❧

- PRIME HANGER STEAK, SHALLOT SAUCE AND FRIES**.....26.5
- PRIME BEEF RIB EYE, 14 oz., Sauce au Poivre with French Fries and Mixed Greens**.....34.5
- GRILLED FILET MIGNON**.....32.5
10 oz. filet served over delicate green vegetables including string beans, sugar snap peas, and snow peas with sherry wine vinegar sauce.
- TRADITIONAL BEEF TARTAR** Made with 10 oz filet mignon, cornichons, capers, onions, parsley.....28.5
Served with mesclun and French fries and toasted baguette.

- BRAISED VEAL BREAST**.....25
7 hours slow cooked veal, fresh tomatoes and served with green asparagus, savoy cabbage, and baby carrots.

❧ Cheese Fondues ❧

ROYAL CHEESE FONDUE

46. minimum. 23. per additional person
Gruyère, Conte, Beaufort cheese melted in Chardonnay and Kirshwasser, fingerling potatoes, dry sausage, French pickles.

❧ Croque Julien ❧

CROQUE MONSIEUR SANDWICH.....15.5

French ham, Emmental and Fourme d'Ambert, on toasted country bread with Mesclun.

CROQUE MADAME With a fried egg on top...17.5

❧ Summer Lobster Roll ❧

DOUBLE DECK LOBSTER ON A TOASTED BRIOCHE.....22

with avocado, tomato, grilled jalapeño cilantro mayonnaise, baby green salad

❧ Julien's Burger ❧

BEEF.....16.5 (As featured in *Time Out New York.*)

Grilled 8 oz. of ground extra lean prime meat, piled 6-inches high with tomato, bacon, mozzarella, frizzled onions, crispy French fries and mesclun.

~ Penne Pasta ~

GARDEN BABY VEGETABLES AND PENNE PESTO 15.5
 Flavorful blend of baby vegetables and penne pasta mixed with a pesto broth topped
 with fresh herbs & Parmesan cheese. To add shrimp or scallops, add 7



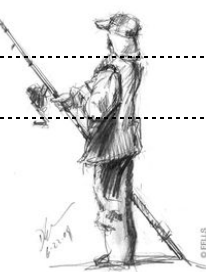
~ Les Poissons de la Crie ~

SALMON MEDALLION WITH FRESH HERBS CRUST 24.5
 served over shitake mushrooms, warm haricots, asparagus and citrus sauce

SPICE TUNA LOIN Served with grilled leek & mango cucumber salsa 25.5

MARINATED GRILLED SWORDFISH with baby vegetable a la Grecque 25.5

RAINBOW TROUT grenobloise, welted spinach steamed potato 22



Moules Frites

PRINCE EDWARD ISLAND MUSSELS & FRIES **\$18**
Complimentary Mussel Refills

EVERY DAY:
THE CLASSIC MUSSELS
 Mariniere: Chardonnay,
 Onions, Parsley

For "Sharing" of Refills: \$10

MONDAY: *Provençal with sun dried tomatos, black olives and fish soup broth.*
TUESDAY: *Apple Cider with diced apple, leeks and cream.*
WEDNESDAY: *Pesto and Baby Vegetables with roasted pignoli and parmesan.*
THURSDAY: *Mexican with tequila green pico de gallo salsa.*
FRIDAY: *Red Curry and Coconut Milk with seabeans and kefir lime leaves.*
SATURDAY: *Tagine Style olive, garbonzo beans mergez and Moroccan spice.*
SUNDAY: *Mustard and Grilled Chorizo with mustard and grape tomato.*

~ Sauces ~

Au Poivre 3.5
Bordelaise (red wine) 3.5
Fourme D'ambert (blue cheese) 3.5

~ Side Dishe ~

Baby Spinach 7
Asparagus 7
Mashed Potato 8
Sauteed Baby Vegetables 8

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Apperitif

♥ Planter's Punch.....\$10
 Clément Rum V.S.O.P, Lime
 Clément Shrub Guava, Grapefruit
 ♥ Parisien Mojito.....\$10
 Saint Germain Champagne Rum
 Clément, Fresh Mint Lime
 Lillet Manhattan.....\$10
 ♥ Griottes Mojito.....\$12
 With Cherrie Imported from France
 Pineau des Charentes.....\$8
 A fortified wine, made from a blend
 of lightly-fermented grape.

Marinated Vodka

Made with fresh fruit and marinated for
 a minimum of 2 weeks

♥ Pine Apple & Watermelon.....\$10

Martini's

Lychee.....\$10
 Fresh Green Apple.....\$10
 with fresh apple puree
 Pomegranate.....\$10



Tequila

Classic Margarita.....\$10
 with fresh lime and lemon juice
 ♥ Cherry Margarita.....\$12
 Royale Margarita.....\$14
 with Grand Marnier and 1800

Champagne Cocktail 10



ROYALE CHERRY
 Marinated Imported Cherry Brandy, Vodka, Champagne

BELLE ELEENNA
 Huckleberry Vodka, Cointreau,
 Peach puree, Champagne

PEAR MARTINI
 Saint Germain, Pear Vodka, Champagne

- "Kids Eat Free"
 until 7 pm from Monday to Thursday (ask for menu)

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www.BrasserieJulien.com

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Chef/Proprietor: Philippe Feret

General Manager/Proprietor: Frederic Legrand