

# JULIEANNA'S

## STEAK & SEAFOOD

*By Chef Eddie Guzman*

# Sunday Brunch

### BRUNCH

**NEW YORK PRIME STEAK and EGGS / MP**  
served with house potatoes and side of toast

**AGED STEAK HASH / 19**  
served with two eggs and side of toast

**CHICKEN and WAFFLES / 26**  
house breaded fried chicken, house sweet potato waffle and maple bourbon syrup

**FRESH BAKED BISCUITS and GRAVY / 15**  
flaky biscuits with Yuma's own Kammann sausage gravy and two eggs

**JULIEANNA'S MONTE CRISTO / 15**  
vermont maple syrup served with fresh fruit

**BLACKENED CAJUN SHRIMP OMELETTE / 18**  
roasted peppers, onion and tomatoes, finished with authentic regional cajun sauce, served with side of toast

---

### BENEDICTS

---

all served with house potatoes


**SHRIMP CAKES BENEDICT / 22**    **FILET BENEDICT / 36**    **CLASSIC EGGS BENEDICT / 16**

---

### LE JARDIN

---

**SHRIMP LOUIE SALAD / 22**  
Argentina shrimp, grilled asparagus, hard boil egg, heirloom tomatoes and avocado, served with louie dressing

**CALIFORNIA OMELETTE / 15**   
egg whites, mushrooms, heirloom tomatoes, avocado and side of toast

---

### ACCOMPANIMENTS

**FRESH FRUIT BOWL / 7**  
**HOUSE POTATOES / 6**  
**AGED STEAK HASH / 10**  
**KAMMANN SAUSAGE / 6**

**APPLE SMOKED BACON / 6**  
**BISCUITS (3) / 6**  
**KAMMANN SAUSAGE GRAVY / 7**  
**SIDE OF TOAST / 3**

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.  
Through cooking of these items reduce risk we cannot guarantee that our food will be free from ingredients that can cause you allergic reactions.  
Any menu item modification, sides, add-ons, and/or any extras might result in an additional charge.  
An 18% gratuity may be added to parties of 6 or more.

## SWEETS

### CRÈME BRÛLÉE / 9

baked custard, topped with a brittle, thin crust of caramelized sugar

### CHOCOLATE CAKE / 9

topped with caramel whiskey sauce

### CRÈME BRÛLÉE CHEESECAKE / 9

topped with house made berry compote

### CHOCOLATE MOUSSE / 9

house made finished, with grand marnier cream topping

## KIDS MENU ages 12 and under

---

### FRENCH TOAST / 13

french toast, egg and bacon

### ALL AMERICAN / 13

egg, bacon, house potatoes and side of toast

---

### CHICKEN and WAFFLES / 16

fried chicken, house sweet potato waffle and maple syrup

## BEVERAGES

### MIMOSAS

orange | strawberry | mango | grapefruit | peach | pomegranate | pear

### FRENCH 75

botanist gin, lemon juice, champagne

### TAMARINDO SUNRISE

smirnoff spicy tamarind vodka, orange juice and grenadine

### LA PALOMA

tequila, orange juice, grapefruit, lemon juices

### CHAMPAGNE and BERRIES

Michelle Brut, Columbia Valley | Stella Rosa | Lunetta Prosecco | Chandon Brut Rosé

### RED and WHITE SANGRIA

fresh house made sangria

### BLOODY CAESAR

choice of spirit mixed with house bloody caesar mix

vodka | tequila | spicy tamarind vodka | jalapeño cucumber infused vodka or tequila

coffee / 3.75

soft drinks / 4

kids / 3

juice by the glass / 4

coke, diet coke, orange fanta, dr. pepper, root beer, lemonade, raspberry tea, unsweetened tea

orange juice, cranberry juice, pineapple juice, grapefruit juice

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*Through cooking of these items reduce risk we cannot guarantee that our food will be free from ingredients that can cause you allergic reactions.*

*Any menu item modification, sides, add-ons, and/or any extras might result in an additional charge.*

*An 18% gratuity may be added to parties of 6 or more.*