

JULIEANNA'S

STEAK & SEAFOOD

by Chef Eddie Guzman

Starters

FRENCH ARTISAN BAGUETTE

half 4 | full 6

CHARCUTERIE BOARD 26

cured meats, roasted pickled vegetables, aged cheese, fresh fruit, and rustic crostini

BRUSCHETTA TRIO 18

- brie with caramelized apple and house-made fig jam
- assorted mushroom, lardons, and balsamic reduction
- melted parmesan cheese, roasted tomatoes, and Chef's cut ham

BEEF CARPACCIO 18

thinly sliced filet mignon served with diced shallots, a chopped hard boiled egg, and capers. topped with EVOO, spiced mustard, and asiago romano cheese

ESCARGOT 19

served in the shell with an herb garlic butter and crostini

WHITE WINE CLAMS 17

clams steamed in white wine, garlic, and chorizo. served with crostini

RED CURRY COCONUT MUSSLES 14

steamed in red curry, coconut milk, and thai chili. served with crostini

SHRIMP COCKTAIL 15

served with house tequila cocktail sauce

CALAMARI 18

tossed with basil and roasted peppers. served with a cucumber remoulade

FRESH OYSTERS

ask server for availability
half dozen | one dozen MP

AHI AGUACHILE WITH SALSA RUSTICA 16

raw ahi tossed in jalapeño marinade and lime. served with blue corn chips

Soups

FRENCH ONION 9

SOUPE DU JOUR 9

SHRIMP BISQUE 12

Harvest

WHOLE SALADS



TABLE SIDE CAESAR SALAD 26
serves two

MEDITERRANEAN SALAD 22

served with skin-on salmon. topped with Mediterranean compote, artichoke hearts, and feta vinaigrette

CHOPPED HOUSE STEAK SALAD 18

6 oz aged steak served over mixed greens and seasonal vegetables

LIGHT SALADS

side 7 | full 11

WEDGE SALAD

candied bacon, heirloom tomatoes, red onion, smoked blue cheese, and blue cheese dressing. drizzled with balsamic reduction



SEASONAL GARDEN SALAD

mixed greens with seasonal vegetables, onions, croutons, and choice of dressing



CAESAR SALAD

crisp romaine topped with croutons and parmesan cheese. tossed with creamy caesar dressing

ENHANCEMENTS FOR LIGHT SALADS

CHICKEN 12

AGED STEAK 12

AHI TUNA 12

SEARED SALMON 14

SHRIMP 15

Dry Aged Steaks

Julieanna's Steak and Seafood provides house dry aged steaks. All steaks undergo a unique 30 day minimum dry aging process and butchered in house daily. Please allow 30-50 minutes for medium rare.

24 oz BONE-IN RIB EYE *MP* 16 oz BONE-IN FILET MIGNON *MP*
12 oz BONELESS RIB EYE *MP* 50 / 60 oz TOMAHAWK *MP*
16 oz BONELESS RIB EYE *MP* 24 oz T BONE *MP*
20 oz BONELESS RIB EYE *MP* 24 oz PORTERHOUSE *MP*

TOMAHAWK *MP*
50/60 OZ

BONELESS RIBEYE *MP*
12 OZ | 16 OZ | 20 OZ

FILET MIGNON *MP*
6OZ | 9 OZ

BONELESS NEW YORK *32 / 38*
10 OZ | 14 OZ

ENHANCMENTS

wild caught shrimp 15 | 7-9oz lobster tail *MP*

SAUCES 4

whiskey peppercorn | béarnaise | port wine demi-glace

Seafood

SQUID INK PASTA WITH CLAMS AND PRAWNS 34

squid ink fettuccine, crispy pork belly, tomato, basil, garlic, white wine crema

ARGENTINIAN SHRIMP CAKES 28

served with spicy orange arugula slaw

PAN SEARED SALMON 32

skin-on salmon topped with a crawfish cream. served with roasted tomato risotto

CIOPPINO 38

an assortment of fresh fish, shrimp, clams, and mussels in a white wine tomato broth. served with crostini

STUFFED BRANZINO 38

adobo rubbed, stuffed with vegetables and an herb white wine butter sauce

Entrees

PORK PORTERHOUSE 38

topped with chipotle apple chutney and red onion beurre blanc.
served with caramelized seasonal vegetables

STEAKHOUSE BURGER 18

1/2 pound patty, aged cheese, lettuce, tomato, onion, thick cut pork belly,
and chipotle aioli. served with steak house fries

AIRLINE CHICKEN BREAST 28

marinated in bacon adobo. topped with spicy citrus pineapple chutney.
served with a bed of tomato risotto



GRILLED VEGETABLE NAPOLEON 24

layers of fresh vegetables and tomato cream sauce

Sides

CAULIFLOWER MAC AND CHEESE 9
roasted cauliflower, pasta, and a house cheese blend

POTATO VOLCANO 9
topped with aged béchamel sauce and scallions

SAUTÉED MUSHROOMS AND ONION 10

ROASTED TOMATO RISOTTO 9

STEAK HOUSE FRIES 9

CARAMELIZED SEASONAL VEGETABLES 9

MASHED POTATOES 8

Dessert

FLAMBÉ TABLE SIDE 29
house vanilla bean ice cream, grand mariner caramel sauce,
flambéed fruit. serves two to three

CHOCOLATE CAKE 10
served with pecan caramel whiskey sauce

NEW YORK CHEESECAKE 10
topped with fresh berry compote

CRÈME BRÛLÉE 11
custard topped with layer of caramlized sugar

Kids

AGES 12 AND UNDER

KIDS STEAK 18
6oz steak served with mashed potatoes

CHICKEN TENDERS 12
served with steak house fries

CHEESEBURGER 13
served with steak house fries

 CAULIFLOWER MAC AND CHEESE 12
roasted cauliflower, pasta, and a house cheese blend.
served with steak house fries

Beverages

soft drinks 4.50 coffee 3.75 kids 3

100% Columbian blend coffee | decaf

Coke, Diet Coke, Sprite, Dr.Pepper, Root Beer,
Lemonade, Raspberry tea, Unsweetened tea