

JULIEANNA'S

STEAK & SEAFOOD

by Chef Eddie Guzman

Starters

FRENCH ARTISAN BAGUETTE

half | full

CHARCUTERIE BOARD

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

BRUSCHETTA TRIO

- 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

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

served in the shell with an herb garlic butter and crostini

WHITE WINE CLAMS

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

RED CURRY COCONUT MUSSELS

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

SHRIMP COCKTAIL

served with house tequila cocktail sauce

CALAMARI

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

FRESH OYSTERS

ask server for availability
half dozen | one dozen

AHI AGUACHILE WITH SALSA RUSTICA

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

Soups

FRENCH ONION

SOUPE DU JOUR

SHRIMP BISQUE

Harvest

WHOLE SALADS

 TABLE SIDE CAESAR SALAD
serves two

MEDITERRANEAN SALAD

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

CHOPPED HOUSE STEAK SALAD

6 oz aged steak served over mixed greens and seasonal vegetables

LIGHT SALADS

side | full

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

AGED STEAK

AHI TUNA

SEARED SALMON

SHRIMP

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

16 oz BONE-IN FILET MIGNON

12 oz BONELESS RIB EYE

50 / 60 oz TOMAHAWK

16 oz BONELESS RIB EYE

24 oz T BONE

20 oz BONELESS RIB EYE

16-20 oz DOUBLE CUT PORK CHOP

24 oz PORTERHOUSE

16-20 oz PORK PORTERHOUSE

TOMAHAWK

50/60 OZ

BONELESS RIBEYE

12 OZ | 16 OZ | 20 OZ

FILET MIGNON

6OZ | 9 OZ

BONELESS NEW YORK

10 OZ | 14 OZ

ENHANCMENTS

wild caught shrimp | 7-9oz lobster tail

SAUCES

whiskey peppercorn | béarnaise | port wine demi-glace

Seafood

SQUID INK PASTA WITH CLAMS AND PRAWNS

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

ARGENTINIAN SHRIMP CAKES

served with spicy orange arugula slaw

PAN SEARED SALMON

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

CIOPPINO

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

STUFFED BRANZINO

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

Entrees

PORK PORTERHOUSE

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

STEAKHOUSE BURGER

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

AIRLINE CHICKEN BREAST

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



GRILLED VEGETABLE NAPOLEON

layers of fresh vegetables and tomato cream sauce

Sides

CAULIFLOWER MAC AND CHEESE

roasted cauliflower, pasta, and a house cheese blend

POTATO VOLCANO

topped with aged béchamel sauce and scallions

SAUTÉED MUSHROOMS AND ONION

ROASTED TOMATO RISOTTO

STEAK HOUSE FRIES

CARAMELIZED SEASONAL VEGETABLES

MASHED POTATOES

Dessert

FLAMBÉ TABLE SIDE

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

CHOCOLATE CAKE

served with pecan caramel whiskey sauce

NEW YORK CHEESECAKE

topped with fresh berry compote

CRÈME BRÛLÉE

custard topped with layer of caramlized sugar

Kids

AGES 12 AND UNDER

KIDS STEAK

6oz steak served with mashed potatoes

CHICKEN TENDERS

served with steak house fries

CHEESEBURGER

served with steak house fries



CAULIFLOWER MAC AND CHEESE

roasted cauliflower, pasta, and a house cheese blend.
served with steak house fries

Beverages

100% Columbian blend coffee | decaf

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