

JULIEANNA'S

STEAK & SEAFOOD

by Chef Eddie Guzman

Starters

FRENCH ARTISAN BAGUETTE

half 6 | full 9

CHARCUTERIE BOARD 26

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

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 22

thinly sliced filet mignon served with diced shallots, a sliced 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 sauce and crostinis

WHITE WINE CLAMS 18

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

RED CURRY COCONUT MUSSELS 18

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

SHRIMP COCKTAIL 17

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 18

raw ahi tossed in a lime-jalapeño marinade and lime. served with blue corn tortilla 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 in creamy caesar dressing

ENHANCEMENTS FOR LIGHT SALADS

CHICKEN 12

AGED STEAK 12

AHI TUNA 12

SEARED SALMON 14

SHRIMP 17

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.

12 oz BONELESS RIBEYE *MP*

16 oz BONELESS RIBEYE *MP*

20 oz BONELESS RIBEYE *MP*

24 oz BONE-IN RIBEYE *MP*

24 oz T-BONE *MP*

24 oz PORTERHOUSE *MP*

50 / 60 oz TOMAHAWK *MP*

TOMAHAWK *MP*

50/60 OZ

BONELESS RIBEYE *MP*

12 OZ | 16 OZ | 20 OZ

FILET MIGNON *MP*

6OZ | 9 OZ

BONELESS NEW YORK *34 / 42*

10 OZ | 14 OZ

ENHANCMENTS

wild caught shrimp *17* | 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 *21*

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

AIRLINE CHICKEN BREAST *32*

marinated in 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 marnier 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