

APPETIZERS

ANTIPASTO JULIETS BOARD \$25

- Seasonal Jams, Candied Nuts, Apple Wedges, Crackers, Choice of 4 Selections of Cheese and Meats.

MEAT: Prosciutto, Summer Sausage, Spanish Chorizo, Hot Sopresatta, Cold Smoked Salmon

CHEESE: Manchego, Smoked Gouda, White Cheddar, Goat Cheese, Gorgonzola.

HONEY- LEMON BRUSSELS \$12

- Crispy Brussels Sprouts tossed in a Honey Lemon Sauce.

CRISPY CALAMARI \$16

- Lightly Breaded Squid, Hot Marinara, Cocktail Sauce

BRUSCHETTA AL POMODORO \$12

- Slow roasted tomatoes, Creamy Goat cheese, Feta Crumbs, Fresh Basil, Garlic Sourdough, Balsamic Drizzle.

DIRTY FRIES \$9

- Choice of Truffle Aioli, Chimichurri or Garlic Parmesan.

ADD : Steak \$10, Chicken \$8, Pulled Pork \$8

STEAMED MUSSELS \$16

- Citrus Butter and Wine Broth, Grilled Sourdough bread.

SALADS

CHOPPED SALAD \$12

- Blend of spring mix, and romaine lettuce, bacon, tomatoes, Green onions, blue cheese crumbles, Hard Boiled Eggs, Avocado, Ranch Dressing

GREEK SALAD \$12

- Tomato wedge, cucumber, red onions, red & green peppers, feta, Kalamata olives, extra virgin olive oil.

CAPRESE \$12

- Imported Burrata Cheese, Slow Roasted Tomatoes, Spring Mix Lettuce, Homemade Pesto, Balsamic Reduction.

BERRIES AND QUINOA \$14

- Mix lettuce, Apple Wedges, Candied Nuts, Poppy seed Vinaigrette.

CLASSIC CAESAR S \$7 L \$ 12

- Chopped Romain Hearts, Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing.

ADD PROTEIN:
Chicken \$8, Shrimp \$8, Salmon \$10, Steak \$14

SANDWICHES

BISON \$20

- 8oz Bison Patty, Goat Cheese, Crispy Bacon, Caramelized Onions, Roasted Shallot Aioli, Brioche Bun.

TAVERN BURGER \$15

- ½lb Ground Chuck, Cheddar Cheese, Caramelized Onions, Lettuce, Sliced Tomato, Pickles, Chimi Aioli, Brioche Bun.

JULIETS BURGER 15

- Choice of cheese, LTOP, our Signature sauce, brioche bun.

CUBANO 12

- Slowed Roasted Pulled Pork, Black Forest Ham, Swiss Cheese, Dijon Cream Sauce, Pickles, Telera Bread.

THE BUTCHER \$22

- 8oz Fresh Herb Marinated Chargrilled Ribeye Steak, Smoked Gouda, Fire Roasted Red Peppers, Caramelized Onions, Chimichurri Aioli, Telera Bread.

All Sandwiches have choice of Fries, Potato Chips Add Truffle for \$2

SOUTHERN CHICKEN SANDWICH \$16

- Lightly Blackend Chicken Breast, Pepper Jack Cheese, Crispy Bacon, Avocado Spread, Lettuce, Tomato, Pickles, Smoked Cajun Crema, Brioche Bun.

ROASTED PORTABELLA MELT 12

- Balsamic Marinated Portobello, Charred red peppers, arugula, basil aioli, mozzarella, tomato focaccia bread.

Sub any bread for a house made Gluten Free Keto Cheddar Cheese Chaffle \$2

PASTA

STEAK DIANE PASTA \$25

- Sautéed beef tenderloin, mushrooms, creamy brandy sauce. Bucatini pasta.

JAMBALAYA \$28

- Sautéed Shrimp, Andouille Sausage, Diced Chicken, Green Onion, Trinity Creole Sauce, Orzo Pasta.

GNOCCHI \$22

- Brown butter, parmesan filled gnocchi, sage sauce, roasted root vegetables.

MUSHROOM RISOTTO \$24

- Imported Arborio Rice, Parmesan Cheese, Fresh Herb marinated Portobello Mushrooms, Crispy Leeks.

CAJUN BUCATINI \$26

- Jumbo Shrimp, Bacon, Fire Roasted Peppers, Creamy Cajun Sauce.

PAPPARDELLE BOLOGNESE \$26

- Wagyu beef, Creamy Tomato Sauce, Parmesan Cheese.

MEATS AND CHICKEN

STEAK FRITES \$38

- 14oz Chargrilled New York Strip, Sidewinder Fries, Red Wine BBQ Sauce.

COFFEE CRUSTED GRILLED BONE-IN PORK CHOP \$28

- Chargrilled Bone in double chop, Golden Yukon Mashed potato, Chimi Sauce.

LAMB PORTERHOUSE \$40

- Grilled Rosemary Marinated, Golden Yukon Mashed Potato, red wine sauce.

HOUSE CUT FILET MIGNON \$40

- Fresh herb marinated Center cut 8oz filet , jumbo asparagus, Yukon mashed potatoes, red wine sauce.

OLD FASHIONED RIBEYE \$55

- Butter Basted 16oz Boneless Ribeye Steak, Golden Yukon Mashed Potato, Green Peppercorn Sauce, Sautéed Broccolini.

CHICKEN FRANCESE \$26

- Flour Coated Pan-Fried Chicken Breast , Lemon Butter Wine Sauce, Sautéed Broccolini, Potato Gnocchi.

SEAFOOD

HONEY BOURBON SALMON 24

- Honey-lemon, brussels sprouts, mashed potatoes.

PORK BELLY SCALLOPS \$28

- Pan- Seared Scallops Wrapped with Crispy Pork Belly, served with Shallot Sauce & Chimichurri Sauce. Side of Risotto.

CATCH OF THE DAY

- Changes Daily Based on Local Availability

SIDES

• Golden Yukon Mashed Potatoes \$7, Sautéed Broccolini \$7, Honey Lemon Brussels\$7,Small Salad\$6, Truffle Fries \$8, Chimi Fries \$8, Garlic Parm Fries \$8, Sidewinder fries \$7, French Fries \$5



Proud member of ARKAS RG.

JULIET'S
Tavern