# The Dinner Menu

2224 Main Street

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Steaks – Seafood — Prime — Spirits

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THE JULIAN GRILLE

Intimate Dining in a Cozy Cottage on Main Street

Lunch served daily from 11 am

Dinner from 4:30 pm Tuesday through Sunday

# Appetizers

## ~Lunch Appetizers~

### Shrimp Cocktail/13.50

#### Jumbo Prawns in a tasty cocktail sauce

### Prime Tickler/11

#### 6 oz. of tender chunks of prime rib with creamy horseradish sauce

### Baked Brie/13.50

#### Served with seasonal fruit, crackers, & apple pecan vinaigrette

### Quesadilla/11

#### Roasted vegetables, mushrooms, peppers, onions, provolone & cheddar cheese on a chipotle tortilla with salsa, avocado, & sour cream

## ~Dinner Appetizers~

### Shrimp Cocktail/13.50

#### Jumbo prawns in a tasty cocktail sauce

### Mushrooms Rockefeller/9.50

#### Mushrooms stuffed with spinach, bacon, parmesan, garlic, & sautéed in olive oil and sherry wine. Topped with a béarnaise sauce

### Jalapenos Ravioli/8.75

#### Stuffed with cream cheese, deep fried, and served with marinara sauce

### Baked Brie/13.50

#### Served with seasonal fruit, crackers, and apple pecan vinaigrette

### Prime Tickler/11

#### 6 oz. of tender chunks of prime rib and served with creamy horseradish sauce

# Lunch Menu

## ~On the lighter side~

### Soup of the day

#### Inspired by the season gluten free Cup/5.50 Bowl/6.50

### Soup & Salad/11

#### A bowl of homemade soup with a mixed garden salad ~Upgrade to Sweet Walnut Salad/13

### Half Sandwich with SOUP or SALAD/11.50

#### Your choice of roast beef & cheddar, ham & cheddar, tuna salad & Swiss, or turkey & provolone Your choice of bread MAKE IT A WHOLE SANDWICH/14

## Salads

### Sweet Walnut Salad/12

#### Mixed field greens with sun-dried cranberries, caramelized walnuts, carrots, & red cabbage

### Caesar Salad/10

#### Romaine lettuce, croutons, parmesan cheese, & Caesar dressing

### Spinach Salad/10

#### Spinach with caramelized walnuts, sun dried cranberries, & red onions

### Chicken Julian Salad/16

#### Flame-broiled chicken breast on a bed of field greens with sliced apples, tomatoes, carrots, cucumbers, & red cabbage

### Shrimp Salad/15

#### Prawns on the flat grill with tomatoes, olives, carrots, red cabbage, & red peppers over a bed of field greens

### Salmon Salad/16

#### Salmon over a bed of field greens with olives, roasted peppers, tomatoes, red onions, red cabbage, carrots, & cucumbers

### Tuna Salad/14.50

#### Tuna salad over a bed of field greens, avocado, tomatoes, cucumbers, carrots, and red cabbage

## Hot and Open Faced

### The Wrangler/15

#### Sliced tender roast beef on a roll with mushrooms, onions, peppers, provolone cheese, & au jus

### Reuben Oh' Reuben/15

#### Corned beef, sauerkraut, grilled onions, Swiss cheese, & Russian dressing on grilled rye

### The Dip/14

#### Thin sliced roast beef on a roll with au jus for dipping

## From The Grille

### Ribeye Steak/21

#### 12 oz. choice Black Angus, served with French fries, and choice of a cup of soup or small salad

### B.B.Q. Baby Back Ribs/18

#### Half rack of pork ribs served with French fries and a choice of a cup of soup or small salad

## Hot Sandwiches

#### Served with your choice of a small salad, cup of soup, fries, or potato salad

### The Burger/11

#### Half pound lean ground beef with lettuce, tomato, and onion

### Cheeseburger/12

#### Half pound lean ground beef with cheese, lettuce, tomato, and onion

### Meister Burger/14

#### Half pound lean ground beef with cheese, bacon, mushrooms, lettuce, tomato, and onion

##### Add Blackened 1.25, Blue cheese 1.75, Black & Blue 2.75

### Chicken Sandwich/12

#### Freshly grilled chicken breast on a bun with melted provolone cheese and pineapple

### Sausage Sandwich/12

#### Mild Italian sausage with marinara sauce & provolone cheese, served on a roll

### Tuna Melt/13

#### Grilled tuna salad with Swiss cheese on rye

## Chef Van Trieu's Favorite

### Chinese Orange Chicken/12

#### Tender battered chicken breast with orange flavored sauce, served with Jasmine rice

## Old Favorites

### Tuna Salad Sandwich/13

#### Avocado, lettuce, tomato, Swiss cheese, mayonnaise, & your choice of bread

### B.L.T./13

#### Bacon, lettuce, tomato, mayonnaise, and your choice of bread

### Veggie "Vegetarian" Sandwich/12.50

#### Grilled portabella mushroom, Swiss cheese, avocado, lettuce, tomato, and pesto mayo sauce served on a ciabatta bread

### Meatball Sandwich/11

#### Served with marinara sauce and melted provolone cheese on top of a French roll

### Pulled Pork Sandwich/12

#### Tender shredded pork with BBQ sauce served on a sesame bun

## Fish

#### Served with rice & a small salad or cup of soup

### Salmon/17

#### Pan seared with garlic butter & herbs

### Skillet Trout/15.50

#### Sautéed with garlic, lemon, butter, & herbs

### Tilapia/13

#### Fresh, seared in a lemon butter caper sauce

## Pasta

#### Served with a French baguette

### Fettucine Alfredo Tetrazzini/15

#### Spinach & egg pasta ribbons with peas, chicken, & alfredo sauce

### Penne Primavera "Vegetarian"/13

#### Penne pasta with julienne carrots, zucchini, mushrooms, onions, red peppers, Kalamata olives, marinara sauce. & parmesan cheese

### Linguini with Mild Pork Sausage/12.50

#### Served with herbs, garlic, onions, basil, & parmesan cheese

## Sides

### Fruit of the season/4.75

### French Fries/4.25

### Potato Salad/4.25

### Sautéed spinach in olive oil & garlic/5.50

### House Salad/6.50

# Dinner Menu

## On the lighter side

### Soup of the day/6.50

#### inspired by the season

### Sweet Walnut Salad/12

#### Mixed field greens with sun dried cranberries, caramelized walnuts, carrots, red cabbage, & served with our apple pecan vinaigrette dressing

### Caesar Salad/10

#### Hearts of romaine, shaved parmesan cheese, crispy croutons, & Caesar dressing

### Spinach Salad/10.50

#### Fresh spinach with caramelized walnuts, sun dried cranberries, & red onions

##### Add Chicken 5.75, Salmon 7.50, or Shrimp 7.50 to any salad

### Chicken Julian Salad/17

#### Flame broiled chicken breast on a bed of mixed greens with sliced apples, tomatoes, carrots, cucumbers, & red cabbage. Served with our apple pecan vinaigrette dressing, and a bowl of fresh homemade soup of the day

## House Favorites

#### All of our delicious dinners are served with seasonal veggies and chef's potatoes or rice

### Chicken Jerusalem/21

#### Chicken breast sautéed with garlic, artichokes, basil, sherry wine, & topped with a béarnaise sauce

### Sweet Georgia Peach/22

#### Chicken breast breaded with pecans, sautéed, & topped with peaches

### Filet Mignon/33.50

#### Flame broiled tenderloin, topped & smothered with sautéed mushrooms, & Bordelaise sauce

### Ribeye Steak/29.75

#### 12 oz. Choice Black Angus Flame Broiled

### Prime Rib Au Jus/29

#### Choice grade "A" Black Angus Slow roasted~ Diamond Cut/31

##### Add blackened 1.50, Blue Cheese 2.25, Black & Blues 3.50

### Chicken Spinoza/21

#### Chicken breast sautéed with olive oil, garlic, lemon, capers, parsley, white wine, chicken broth, & cream

### B.B.Q. Baby Back Ribs/27

#### Slow roasted & glazed with a tangy B.B.Q. sauce

## Seafood & Fin Fish

### Scampi/21

#### Sautéed shrimp in garlic, olive oil, scallions, capers, lobster broth, mushrooms, lemon, & white wine

### Trout Almondine/20.75

#### Sautéed with olive oil, garlic, mushrooms, scallions, broth, & white wine. Topped with toasted almonds

### Skillet Trout/20.75

#### Sautéed with garlic, olive oil, lemon, capers, herbs, & mushrooms

### Salmon Livornese/21

#### Sautéed in virgin olive oil, tomatoes, lobster broth, capers, basil, garlic, & olives

### Salmon/22

#### Salmon with a light Grand Marnier soy sauce

## Pasta

### Chicken Fettuccini/19.50

#### Spinach & egg pasta ribbons with peas, chicken, & alfredo sauce

### Penne Primavera/18

#### Penne pasta with garlic, olive oil, julienne carrots, zucchini, mushrooms, onions, red peppers, olives basil, white wine, marinara, & parmesan cheese

### Linguine El Gamberi/21

#### Pasta with sautéed prawns in olive oil, garlic, white wine, parsley, chilies, & tomatoes in a lobster broth

**Sides**

**Dinner salad/6.50**

**Sautéed mushrooms/4.25**

**Sautéed onions/3.00**

**Sautéed spinach in olive oil & garlic/4.95**

## Children’s Menu

##### for our guests under 12

### Fried Chicken Fingers/7.50

#### Served with steak fries or fruit of the season

### Grilled Cheese Sandwich/6.50

#### Served with steak fries or fruit of the season

### Cheeseburger/8

#### Served with steak fries or fruit of the season

### Hot Dog or Corn Dog/6

#### Served with steak fries or fruit of the season

### Spaghetti & Meatball/7.50

#### Served with steak fries or fruit of the season

## Desserts

### Apple Pie & Berry Pie/7.50

#### Ala mode with all desserts/3.75

### Chocolate Wipe Out Cake/7.50

#### Triple layer chocolate fudge torte cake

### New York Cheesecake/7

### Vanilla Ice Cream/5.25

### Chocolate Sundae/6.50

### Sorbet/5.25

## Happy Hour

##### Sunday through Friday 3:30 to 6:00 Except three day weekends

## Drinks

### Margarita on the rocks/5

### Long Island Ice Tea/6.75

### $1 off all 22oz. Draft Beers

### Cowboy up/8.25

#### Shot of Jack Daniels with a Pint of Ale smith San Diego Pale Ale .394

### Miss Wild Horse/8.50

#### Everclear 151 proof vodka & cranberry juice with a splash of pineapple

### $2 off all well drinks

### Woodbridge Cabernet Sauvignon, Chardonnay, & Merlot/5

### Real Sangria~Red/4.75

## Appetizers

### Julian Grille Nachos/6.50

#### Tortilla chips served with salsa, sour cream, green onions, and melted cheese

### Braised Short Ribs/6.50

#### Perfectly tender, served with mushrooms, garlic mashed potatoes and gravy

### Jalapeno Ravioli/4.50

#### Stuffed with cream cheese, deep fried, and served with marinara sauce

### Mushrooms Rockefeller/4.50

#### Mushrooms stuffed with spinach, bacon, parmesan, garlic & sautéed in olive oil and sherry wine. Topped with béarnaise sauce

### The Grille Fries/6.50

#### Seasoned fries with green onions, melted cheese and choice of chicken or beef

### Chicken Wings/6

#### Six pieces of chicken thighs and wings with carrots, celery. Served with B.B.Q. or Hot & Spicy

## Drinks

### Soft Drinks/3

#### Coke, Diet Coke, Sprite, Root Beer, Club Soda, & Pink Lemonade

### Iced Tea or Hot Tea/3

### Milk/3

### Chocolate Milk or Hot Chocolate/4.50

### Orange Juice/3.75

### Cranberry Juice/3.75

### Apple Cider~Hot or Chilled/5.50

### Perrier/3.75

### Panna Natural Spring Water/3.75

### Coffee & Decaffeinated~Iced or Hot/3

## Bottled Beers

### Premium American Beers

#### 12 oz. 4.95

### Budweiser

### Bud Light

### Miller Genuine Draft

### Coors Light

### O'Doul's (Nonalcoholic)

### American Micro Beers

#### 12 oz. 5.95

### Samuel Adams Lager

### Wildmers Hefeweizen

### Sierra Nevada Pale Al

### Samuel Adams Seasonal

### Imported Beers

#### 12 oz. 5.95

### Corona

### Pacifico

### Heineken

### Heineken Light

### Guinness Draft

### Beck's

### Beck's Non Alcoholic

## Taste of the Seasons~Spring & Summer

### Moscow Mule

#### A classic blend of vodka and ginger beer. Served over ice in a copper mug

### Main Street Mule

#### Cazadores tequila and ginger beer. Served over ice in a copper mug

### Sangria

#### A classic sangria blend. Served over ice. Glass or carafe available

### Hard Cider

#### Julian's own hard cider. Original, Cherry Bomb, Black & Blue, Razzmatazz, or Apple Pie. Glass or 22 ounce bottle available

### Sam Adams

#### Inspired by the season

### Long Island Ice Tea

#### A refreshing classic cocktail. Long Beach Iced Tea also available

### Mojito

#### Light rum, simple syrup, and club soda topped with fresh lime and mint

### Champagne Cooler

#### Cordon Negro Freixenet spiked with Chambord(a raspberry liqueur

### Craft Beers

#### Stone India Pale Ale

#### Ale smith 394 S.D Pale Ale

#### Avery White Rascal

#### Mother Earth Blonde Ale

#### Ale smith Nut Brown

#### Stone Pale Ale

#### 16 oz. or 22 oz.

## Signature Drinks

### Fire Cider

#### Fireball cinnamon whiskey served with hot cider

### Fire Manhattan

#### Fireball cinnamon whiskey and sweet vermouth. Shaken on ice and served martini-style

### Julian Apple

#### Blended whiskey, apple pucker, and cranberry juice. Shaken on ice and served martini-style

### Apple Pie Martini

#### Fireball whiskey, vanilla vodka, and apple cider. Served martini style

## Taste of the Seasons~Fall & Winter

### Eggnog Cocktail

#### Rum, brandy, and blended whiskey with an eggnog cream

### Hot Pumpkin Pie

#### Pumpkin pie cream liqueur served with fresh, hot coffee. Topped with whipped cream

### Flavored Coffee

#### fresh, hot coffee flavored with one of our non-alcoholic syrups. Vanilla, Caramel, and Hazelnut available. Topped with whipped cream.

### Hot Toddy

#### Your choice of rum, whiskey, or brandy, blended with hot water, honey, lemon, and a cinnamon stick

### Hard Cider

#### Julian's own hard cider. Original, Cherry Bomb, Black & Blue, Razzmatazz, or Apple Pie. Glass or 22 ounce bottle available

## Coffee Specialties

### Irish

#### Bushmills Irish Whiskey, coffee, & whipped cream

### Keoke

#### Kahlua, Brandy, coffee, & whipped cream

### Mexican

#### Cuervo Gold Tequila, Kahlua, coffee, & whipped cream

### Dutch

#### Godiva Chocolate Liqueur, coffee, & whipped cream

### Chip Shot

#### Bailey's Original Irish Cream, Tuaca, coffee, & whipped cream

### Almond Mocha

#### DISARONNO, dark crème de cacao, coffee, & whipped cream

### Nutty Irish

#### Frangelico, Baileys Original Irish cream, coffee, & whipped cream

### Nutty Morgan

#### Captain Morgan, Spiced Rum, Frangelico, coffee and whipped cream

## Hot Chocolate and Hot Cider Specialties

### Snuggler

#### Peppermint schnapps, hot chocolate, & whipped cream

### Hot Apple Pie

#### Tuaca, apple cider, & whipped cream

### Hot Buttered Rum

#### Myer's Dark Rum, apple cider, and butter

### Bun Warmer

#### Apricot brandy, Southern Comfort, hot apple cider