

# ... Jules ...

*Local fare with a global flair*

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*S.O.D. Soup of the Day market price*

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## *Blue Ice Wedge*

*wedge of iceberg lettuce, house blue cheese dressing,  
candied walnuts, applewood smoked bacon, blue crumbles,  
balsamic reduction \$12*

## *House Salad*

*organic mixed greens tossed in a maple walnut vinaigrette,  
croutons, fresh veggies, peppered pistachios & crispy  
sunchokes \$8 ala carte \$6 with dinner*

*(add stilton blue by request \$2)*

## *Julius' Caesar Salad*

*broken hearts of romaine, toasted pine nuts, house  
croutons, grated asiago*

*\$10 ala carte    \$7 with dinner*

*Top any salad with Crab Cake (+\$9), Chicken  
(+\$7), Filet (+\$9)*

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## *Fresh Scallops*

*applewood smoked bacon wrapped, asian BBQ glaze,  
coconut and cashew salsa,*

*adobo-tequila crème fraiche    \$12*

## *Foie Gras*

*Hudson Valley foie gras, aged balsamic vinegar and veal  
stock reduction, potato pancake, shaved chives    \$22*

## *House Smoked Fish Plate*

chef selection of house smoked fish and fixin's, caper-dill  
remoulade, toast points and crackers \$15

## Crab Cake Sliders

three 2 oz. cakes kissed with curry, potato roll, homemade  
ginger mayonnaise, bibb lettuce \$15

## Kobe Beef Sliders

three kobe beef sliders with caramelized onions, melted  
gruyere, on soft potato rolls \$16 (add foie  
gras \$14)

## Whole Artichoke

whole 'choke served in drawn butter, fresh cracked pepper  
and kosher salt, dusted with parmesan cheese \$9

## Bluepoint Oysters

served Rockefeller style or on the  $\frac{1}{2}$  shell with housemade  
cocktail sauce

\$12 and \$10 respectively

## *Jules' Coconut Shrimp*

*toasted almond and shredded coconut crust, risotto, coconut  
cream sauce     \$12*

## *Pork Loin*

*lightly jerk seasoned, hand cut 12oz boneless pork  
chop, sweet peach BBQ glaze, mashed sweet  
potatoes, organic vegetables     \$24*

## *Blackened Rockfish*

*rockfish filet with house blackening seasoning,  
sautéed jumbo lump crab, buerre blanc, wild rice  
and organic vegetables     \$33*

## *Roasted Drunken Duck*

*½ Maple Leaf Farms duck, marinated (for three days in sake and soy), mashed sweet potatoes and seasoned organic vegetables \$28*

## *Crab Cakes*

*twin 5oz jumbo lump crab cakes kissed with curry, roasted red pepper remoulade, mashed potatoes, seasonal organic veggies \$32*

## *Double Dijon Marinated New*

## *Zealand Rack of Lamb*

*grilled lamb chops, drizzled with housemade fennel honey, mint-craisin chutney, crispy baked*

*potato and seasonal*

*\$35*

*organic vegetables*

## *Filet Mignon*

*9oz filet, topped with a homemade roasted garlic  
and herbed cheese, dried cherry demi glace, crispy  
onion, herbed oven roasted potatoes & organic*

*veggies \$37*

*add crab cake \$9 or add 7oz cold water*

*lobster tail \$17*

## *Rainbow Trout Picatta*

*cast-iron skillet seared trout topped with a sauce of  
butter, lemon, capers and Italian parsley, served  
over orzo and asparagus \$26*

*...JULIES... great*

*beginnings and happy endings  
-with respect to other guests, please mind your cell  
phones / \$5 split plate-*