

# La Provence

RESTAURANT & TERRACE

## Lunch Menu

### Starters

<b>Marinated Olives</b>	3
<b>Pistachio Olive Tapenade</b> <i>with grilled flatbread</i>	6
<b>Crispy Cauliflower Bites</b> <i>dill aioli</i>	8
<b>Soupe du Jour</b>	5/7
<b>French Onion Soup (Soupe à l'Oignon Française)</b>	8
<b>Fondue (Fondue d'Épinards et Artichauts)</b> <i>spicy spinach and artichoke fondue with grilled flatbread</i>	9
<b>Escargots</b> <i>Burgundy snails sautéed in a basil garlic herb butter, crostini</i>	10

### Salads

*Add: (6 oz) chicken \$5 (4 oz) steak \$8 (5.5oz) salmon \$9 (5.5 oz) albacore tuna steak \$9*

<b>House Salad (Salade maison)</b> <i>organic baby greens, cucumber, cherry tomatoes, herb vinaigrette</i>	5
<b>Caesar Salad (Salade César)</b> <i>crisp romaine, Parmigiano tuile and croutons, anchovies or kale upon request</i>	6/10
<b>Goat Cheese Salad (Salade Chevre)</b> <i>crisp almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	11
<b>Fuji Apple Salad (Salade au pommes)</b> <i>Little Gems lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing</i>	11
<b>Shrimp Louis</b> <i>bay shrimp, greens, hard-boiled egg, avocado and Louis dressing</i>	15
<b>Grilled Tuna or Salmon Salad (Salade de Saumon ou Thon)</b> <i>mesclun greens (or kale), shaved fennel, orange segments, almonds, herb vinaigrette</i>	19

### Entrées

<b>Chicken (Poulet)</b> <i>thin sliced chicken cutlet, cherry tomato, spinach, pappardelle pasta, garlic-parmesan cream</i>	15
<b>Potato Gnocchi</b> <i>forest mushrooms, parmesan, cream, truffle essence, balsamic</i>	15
<b>Short Ribs (Côtes du bœuf)</b> <i>spiced rum braised boneless short ribs, mushroom risotto, asparagus, pan jus, balsamic</i>	18
<b>Seared Salmon (Saumon)</b> <i>caramelized cauliflower and fennel, pappardelle pasta, pistachio pesto, spinach</i>	19
<b>Grilled Tuna Steak (Thon)</b> <i>spring peas and asparagus risotto, mascarpone and parmesan, chimichurri</i>	19
<b>Eggplant Parmesan</b> <i>panko crusted eggplant, house marinara, parmesan and mozzarella, sautéed kale, pistou</i>	14

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### Burgers and Sandwiches\*

(\*includes choice of one side: Soup of the day, French Fries, House Salad or Caesar Salad)  
Add \$2 French Onion Soup or Sweet Potato Fries

<b>Half Monaco and Choice of Side</b>	8
<b>Monaco</b> <i>roasted turkey or roast beef, avocado, lettuce, tomatoes, red onion, alfalfa sprouts, provolone cheese, aioli and Dijon, choice of soft roll or brioche bread</i>	12
<b>Almond Chicken Salad Sandwich</b> <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato, onion, croissant</i>	12
<b>Blackened Chicken (Poulet noirci)</b> <i>spicy chicken, pepper jack cheese, pistou aioli, avocado, lettuce, tomato, and onion on a house-made roll</i>	13
<b>Chef's Sliders (2)</b> <i>grass fed beef, fennel chutney, blue cheese, spicy aioli, house-made buns</i>	13
<b>Portobello Burger</b> <i>grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomatoes, provolone cheese with pistou aioli on a house-roll</i>	13
<b>Hamburger provençal</b> <i>½ lb. Angus beef, caramelized onions, house-made bun</i>	14
<b>Croque monsieur or Croque madame (with egg on top)</b> <i>French ham melt with brie cheese, Mornay sauce and toasted brioche</i>	15
<b>Club Sandwich (Le club)</b> <i>house roasted turkey, apple wood smoked bacon, avocado, lettuce, tomato, aioli, brioche</i>	15
<b>Pastrami Reuben (Pastrami Chaud)</b> <i>house-made pastrami, and sauerkraut, Gruyère, Louis dressing, marble rye</i>	15
<b>French Dip (Limousin)</b> <i>thin sliced roasted beef, Dijon, caramelized onion, Gruyère, steak roll, au jus</i>	15

### Supplements 6

**Seasonal Vegetables**  
**Garlic Fries**

**French Fries**  
**Sweet Potato Fries**

**Corkage \$13**

18% gratuity and maximum of three forms of payment for parties of 7 or more

*Executive Chef*  
*Roderick Williams*

\*04-04-17