

La Provence

RESTAURANT & TERRACE

Lunch Menu

Starters

Marinated Olives	3
Pistachio Olive Tapenade <i>with grilled flatbread</i>	6
Crispy Cauliflower Bites <i>dill aioli</i>	8
Soupe du Jour	5/7
French Onion Soup (Soupe à l'Oignon Française)	8
Fondue (Fondue d'Épinards et Artichauts) <i>spicy spinach and artichoke fondue with grilled flatbread</i>	9
Escargots <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 \$11 (5.5 oz) albacore tuna steak \$10

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

Entrées

Chicken (Poulet) <i>thin sliced chicken cutlet, cherry tomato, spinach, pappardelle pasta, garlic-parmesan cream</i>	15
Potato Gnocchi <i>forest mushrooms, parmesan, cream, truffle essence, balsamic</i>	15
Short Ribs (Côtes du bœuf) <i>spiced rum braised boneless short ribs, mushroom risotto, green beans, pan jus, balsamic</i>	19
Seared Salmon (Saumon) <i>caramelized cauliflower and fennel, pappardelle pasta, pistachio pesto, spinach</i>	19
Risotto Primavera <i>summer squash, roasted peppers, tomatoes, haricot verts, roasted garlic</i>	11

La Provence

RESTAURANT & TERRACE

Lunch Menu

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

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

Sous Chef
Eric Rademacher