

# La Provence

RESTAURANT & TERRACE

## Starters

<b>Marinated Olives</b> GF V	3
<b>Pistachio Olive Tapenade</b> V <i>with grilled flatbread</i>	9
<b>Crispy Cauliflower Bites</b> V <i>dill aioli</i>	8
<b>Soupe du Jour</b>	6/8
<b>French Onion Soup</b> V	9
<b>Fondue</b> V <i>spicy spinach and artichoke fondue with grilled flatbread</i>	11
<b>Escargots</b> <i>Burgundy snails sautéed in a basil herb butter, crostini</i>	13

## Burgers and Sandwiches\*

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

<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 and onion on a croissant</i>	12
<b>Blackened Chicken Sandwich</b> <i>spicy chicken, pepper jack cheese, pesto aioli, avocado, lettuce, tomato and onion on a house-made roll</i>	13
<b>Portobello Burger</b> V <i>grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomatoes, provolone cheese with a pesto aioli on a house-made roll</i>	14
<b>Ahi Sliders (2)</b> <i>sesame-crust ahi with wasabi onions, avocado, frisée and shishito aioli</i>	15
<b>Hamburger provençal</b> <i>½ lb. Angus beef, caramelized onions, house-made brioche</i>	17
<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</b> <i>house-roasted turkey breast, applewood smoked bacon, avocado, lettuce, tomato, aioli, brioche</i>	15
<b>Pastrami Reuben</b> <i>house-made pastrami, sauerkraut, Gruyère, Louis dressing, marbled rye</i>	15
<b>French Dip</b> <i>thin sliced house-made roasted beef, Dijon, caramelized onion, Gruyère, steak roll, au jus</i>	16

GF = Gluten-Free      V = Vegetarian

*Chef Nick Alves*

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## Salads

Add: 6oz. chicken \$5 / 4oz. steak \$8 / 5oz. salmon \$11 / 5oz. albacore tuna steak \$10 / 5 prawns \$15

- House Salad** **GF** **V** 7  
*organic baby greens, cucumber, cherry tomatoes, herb vinaigrette*
- Caesar Salad** 8/12  
*crisp romaine and croutons, anchovies or kale upon request*
- Chevre Salad** **V** 12  
*crisp almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens*
- Fuji Apple Salad** **GF** **V** 13  
*Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing*
- Shrimp Louis** **GF** 15  
*bay shrimp, greens, hard-boiled egg, cucumber, avocado and Louis dressing*
- Niçoise Salad with Salmon, Tuna or Prawns** **GF** 19  
*mesclun greens, grape tomatoes, fingerling potatoes, hard-boiled egg, red onion, asparagus and champagne vinaigrette*

## Entrées

- Potato Gnocchi** **V** 16  
*forest mushrooms, parmesan, cream, truffle essence, balsamic*
- Fried Chicken** 19  
*Cajun roasted yams and baby fingerling potatoes, seasonal vegetables and house-made bread and butter tomatillos*
- Mussels and Clams** **GF** 16  
*mussels and clams steamed in white wine and butter with leeks, fennel, and lemon*
- Seared Salmon** 19  
*caramelized cauliflower and fennel, pappardelle pasta, pistachio pesto, spinach*
- Shepherd's Pie** 18  
*beef stew with pearl onions, carrots and celery with mashed potatoes and white cheddar on top*
- Short Ribs** **GF** 19  
*spiced rum braised short ribs, forest mushroom risotto, seasonal vegetables, demi*
- Choice New York Strip Steak** **GF** 20  
*8 oz. New York with seasonal vegetables, chimichurri and choice of side*

**Corkage \$20**

18% gratuity for parties of 7 or more

We accept Visa, MasterCard and American Express; however, do not accept personal or traveler's checks.

~ Consuming raw or uncooked foods may be a health risk ~