

Starters

Marinated Olives GF V	3
Pistachio Olive Tapenade V <i>with grilled flatbread</i>	8
Crispy Cauliflower Bites V <i>dill aioli</i>	8
Soupe du Jour	5/7
French Onion Soup V	8
Fondue V <i>spicy spinach and artichoke fondue with grilled flatbread</i>	9
Escargots <i>Burgundy snails sautéed in a basil herb butter, crostini</i>	11

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*

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 and onion on a croissant</i>	12
Blackened Chicken Sandwich <i>spicy chicken, pepper jack cheese, pesto aioli, avocado, lettuce, tomato and onion on a house-made roll</i>	13
Portobello Burger 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>	13
Cuban Sliders (2) <i>sliced ham, pork belly, Gruyère, pickles, citrus herb Dijon on house-made brioche buns</i>	13
Hamburger provençal <i>½ lb. Angus beef, caramelized onions, house-made brioche</i>	15
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 <i>house roasted turkey breast, applewood smoked bacon, avocado, lettuce, tomato, aioli, brioche</i>	15
Pastrami Reuben <i>house-made pastrami, sauerkraut, Gruyère, Louis dressing, marbled rye</i>	15
French Dip <i>thin sliced roasted beef, Dijon, caramelized onion, Gruyère, steak roll, au jus</i>	15

GF = Gluten-Free V = Vegetarian

Chef Nick Alves

La Provence

RESTAURANT & TERRACE

Salads

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

House Salad **GF** **V** 5
organic baby greens, cucumber, cherry tomatoes, herb vinaigrette

Caesar Salad 6/10
crisp romaine and croutons, anchovies or kale upon request

Chevre Salad **V** 11
crisp almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens

Fuji Apple Salad **GF** **V** 11
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

Grilled Tuna or Salmon Salad **GF** 19
mixed greens (or kale), shaved fennel, citrus segments, almonds, herb vinaigrette

Entrées

Potato Gnocchi **V** 15
forest mushrooms, parmesan, cream, truffle essence, balsamic

Chicken Picatta 17
Tender chicken cutlet, vegetable rice pilaf, caper lemon sauce

Blackened Salmon Tacos 15
with roasted poblano crema and pico de gallo, side salad with cilantro vinaigrette

Seared Salmon 19
caramelized cauliflower and fennel, pappardelle pasta, pistachio pesto, spinach

Prawns and Pork Belly **GF** 20
with soft parmesan polenta, Brussels sprouts

Short Ribs **GF** 19
spiced rum braised short ribs, forest mushroom risotto, seasonal vegetables, demi

Flank Steak **GF** 20
cast iron flank steak with roasted red pepper hummus, portobello mushroom and chimichurri

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 ~