

La Provence

RESTAURANT & TERRACE

Lunch Menu

Starters

Marinated Olives	3
Pistachio Olive Tapenade <i>with grilled flatbread</i>	8
Crispy Cauliflower Bites <i>dill aioli</i>	8
Soupe du Jour	5/7
French Onion Soup	8
Fondue <i>spicy spinach and artichoke fondue with grilled flatbread</i>	9
Escargots Aixoise <i>Burgundy snails sautéed in a basil garlic herb butter, crostini</i>	11
Calamari Fritto Misto <i>portobello, zucchini, artichoke, olives, kale, capers, preserved lemon aioli</i>	12

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</i>	12
Almond Chicken Salad Sandwich <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato, onion, croissant</i>	12
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
Hamburger provençal <i>½ lb. Angus beef, caramelized onions, house-made bun</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, and sauerkraut, Gruyère, Louis dressing, marble rye</i>	15
French Dip <i>house roasted beef, Dijon, caramelized onion, Gruyère, steak roll, au jus</i>	15

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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	5
<i>organic baby greens, cucumber, cherry tomatoes, herb vinaigrette</i>	
Wedge Salad	10
<i>cherry tomatoes, pancetta, bleu cheese dressing and crumbles, rye breadcrumbs</i>	
Caesar Salad	6/10
<i>crisp romaine, Parmigiano tuile and croutons, anchovies or kale upon request</i>	
Baby Beet & Burrata Salad	11
<i>watercress and spring greens, radish, candied almonds, Meyer lemon citronette</i>	
Chevre Salad	11
<i>crisp almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
Fuji Apple Salad	11
<i>Little Gems romaine lettuce, Fuji apples, candied walnut crumble, blue cheese, dried cranberries, Dijon apple cider dressing</i>	
Shrimp Louis	15
<i>bay shrimp, greens, hard-boiled egg, cucumber, avocado and Louis dressing</i>	
Grilled Tuna or Salmon Salad	19
<i>rice noodles, spinach, carrots, pickled ginger, sesame, cucumber salsa</i>	

Entrées

Prosciutto & Brie Chicken	17
<i>fingerling potatoes, pistou, candied onions, asparagus</i>	
Potato Gnocchi	15
<i>forest mushrooms, parmesan, cream, truffle essence, balsamic</i>	
Citrus Poached Salmon	18
<i>basmati rice, asparagus, Meyer lemon</i>	
Short Ribs	19
<i>spiced rum braised boneless short ribs, mushroom risotto, asparagus, demi, balsamic</i>	
Pan Roasted Salmon	19
<i>caramelized cauliflower and fennel, pappardelle pasta, pistachio pesto, spinach</i>	
Jumbo Shrimp Pasta Carbonara	19
<i>cavatappi pasta, bacon, peas, garlic and parmesan cream</i>	
Steak Bavette & Frites	19
<i>grilled marinated flank steak, Bordelaise, asparagus, French fries</i>	
Spring Pasta Primavera	15
<i>pappardelle pasta, asparagus, pea tendrils, peas, pistachio pesto, cherry tomato relish</i>	

Corkage \$20

18% gratuity for parties of 7 or more

Executive Chef
Roderick Williams

Sous Chef
Eric Rademacher

*04-03-18

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 ~