

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

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, 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 (Le club) <i>house roasted turkey, applewood 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

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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)	5
<i>organic baby greens, cucumber, cherry tomatoes, herb vinaigrette</i>	
Golden Beet & Mache Salad	10
<i>roasted beets, gorgonzola, candied almonds, pomegranate vinaigrette</i>	
Caesar Salad (Salade César)	6/10
<i>crisp romaine, Parmigiano tuile and croutons, anchovies or kale upon request</i>	
Goat Cheese Salad (Salade Chevre)	11
<i>crisp almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
Fuji Apple Salad (Salade au pommes)	11
<i>Little Gems 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 (Salade de Saumon ou Thon)	19
<i>mesclun greens (or kale), shaved fennel, orange segments, almonds, herb vinaigrette</i>	
Marinated Steak Salad	19
<i>bibb lettuce, carrots, cabbage, green onions, fried wontons, avocado, sesame-ginger vinaigrette</i>	

Entrées

Chicken (Poulet)	15
<i>Thin-sliced chicken cutlet, cherry tomato, spinach, pappardelle pasta, garlic-parmesan cream</i>	
Potato Gnocchi	15
<i>forest mushrooms, parmesan, cream, truffle essence, balsamic</i>	
Short Ribs (Côtes du bœuf)	19
<i>spiced rum braised boneless short ribs, mushroom risotto, broccolini, demi, balsamic</i>	
Seared Salmon (Saumon)	19
<i>caramelized cauliflower and fennel, pappardelle pasta, pistachio pesto, spinach</i>	
Blackened Prawn Jambalaya	19
<i>creamy Cajun risotto, grilled chicken, andouille sausage, spinach, roasted peppers</i>	
Steak Bavette & Frites	19
<i>grilled marinated flank steak, Bordelaise, seasonal vegetables, French fries</i>	
Butternut Squash Lasagna	19
<i>butternut squash purée, brown butter sage béchamel, mozzarella and parmesan</i>	

Corkage \$20

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

Executive Chef
Roderick Williams

Sous Chef
Eric Rademacher

*10-02-17

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 ~