

La Provence

RESTAURANT & TERRACE

Starters

Marinated Olives GF V ✓	3
Pistachio Olive Tapenade V ✓ <i>with grilled flatbread</i>	9
Crispy Cauliflower Bites V <i>dill aioli (hot wing sauce, add \$1)</i>	11
Soupe du Jour	6/8
French Onion Soup V	9
Fondue V <i>spicy spinach and artichoke fondue with grilled flatbread</i>	11
Escargots <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*

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>	8/12 half/full
Avocado Chicken Salad Sandwich <i>chicken salad with fire roasted corn, bell peppers, avocado, lettuce, tomato and onion on a Dutch crunch roll</i>	13
Cordon Bleu Chicken Sandwich <i>crispy chicken cutlet, honey glazed ham, Gruyère cheese and preserved lemon and Dijon aioli on a house-made roll</i>	15
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>	14
Cadillac Sliders (2) <i>coffee-crusting grass fed beef with bourbon brown sugar sauce, blue cheese, Gruyère and crispy onions</i>	13
Hamburger provençal <i>½ lb. Angus beef, caramelized onions, house-made brioche</i>	17
Croque monsieur or Croque madame (with egg on top, add \$1) <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 house-made roasted beef, Dijon, caramelized onion, Gruyère, steak roll, au jus</i>	16

GF = Gluten-Free

V = Vegetarian

✓ = Vegan

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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

Wedge Salad 13
fresh cut wedge of iceberg lettuce, blue cheese dressing, blue cheese crumble, pancetta, cherry tomatoes, grilled red onions, and rye dust

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

Frenched Chicken GF 19
duck fat roasted marble potatoes, with asparagus and a pepperdoux (pickled red pepper) buerre blanc

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

Fish and Chips 17
beer-battered Alaskan cod fillets with house-cut French fries, coleslaw, tartar sauce and cocktail sauce

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 ~

Chef
Nick Alves

Sous Chef
Albert Sandoval