

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
Lamb Sliders <i>fire roasted tomatoes, baby kale, goat cheese, and tzatziki on house-made brioche slider buns served with choice of side</i>	17
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

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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, French green beans and champagne vinaigrette

Entrées

- Potato Gnocchi** **V** 16
forest mushrooms, parmesan, cream, truffle essence, balsamic
- Chicken Piccata** 19
chicken cutlet served with roasted garlic mashed potatoes, seasonal vegetables and a lemon caper butter sauce
- 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

GF = Gluten-Free **V** = Vegetarian **✓** = Vegan

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