

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
Almond Chicken Salad Sandwich <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	14
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
Pan Bagnat <i>Seared albacore tuna steak, anchovies, kalamata olives, eggs, red onion, cherry tomatoes on open-faced wheat slice</i>	15
Crab Roll <i>soft French roll toasted with garlic butter and parmesan cheese, filled with lump blue crab, celery leaf, red onion, dill, chervil, fresh-squeezed lemon juice, aioli</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

La Provence

RESTAURANT & TERRACE

Salads

Add: 6oz. chicken \$5 / 4oz. steak \$8 / 5oz. salmon \$12 / 5oz. albacore tuna steak \$10 / 5 prawns \$10

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

Beet Salad **GF** **V** 15
organic mixed baby kale tossed in a maple balsamic vinaigrette, roasted beets and shaved Chioggia beet, brown butter sage butternut squash, goat cheese, toasted pumpkin seeds

Apple Salad (Salade au pommes) **GF** **V** 9/13
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

Goat Cheese Salad 13
crisp almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette

Entrées

Potato Gnocchi **V** 16
forest mushrooms, parmesan, cream, truffle essence, balsamic

Shepherd's Pie **GF** 12
ground lamb, peas, carrots, pearl onions, pan gravy, bruléed mashed potatoes

Carbonara 15
sweet peas, pancetta, garlic, parmesan and grape tomatoes in a traditional Carbonara sauce over pappardelle pasta
(additions: grilled chicken breast \$5, grilled steak \$8, grilled prawns \$10)

Duck Crepes 15
duck confit, julienned vegetables, pomegranate sauce

Grilled Chicken Breast 16
with sweet pea rice and seasonal vegetables, piccata sauce

Grilled Salmon 19
beet greens, wilted with caramelized onions and cream

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

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 ~