

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
Almond Chicken Salad Sandwich <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	14
Portobello Burger V <i>grilled portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomatoes, provolone cheese with pesto aioli on a house-roll</i>	14
Crevettes <i>bay shrimp salad, lettuce, tomato, aioli on house-made roll</i>	15
Gigot Tartine <i>roasted lamb leg, caramelized onion, Dijon, aioli, provolone cheese served open-faced style on house wheat</i>	16
Crab Tartine <i>served open-faced style with house wheat, toasted with garlic butter and parmesan cheese, 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 bun</i>	17
Ultimate Club Sandwich <i>choose two meats (house roasted turkey breast, ham, roast beef or bacon), served on brioche (three slices, toasted or untoasted) with lettuce, tomato, provolone cheese and Dijon aioli and avocado spread</i>	16
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 / 5 prawns \$10

House Salad GF V ✓	7
<i>organic baby greens, cucumber, cherry tomatoes, herb vinaigrette</i>	
Caesar Salad	8/12
<i>crisp romaine and croutons, anchovies or kale upon request</i>	
Shrimp Louis GF	15
<i>bay shrimp, greens, hard-boiled egg, cucumber, avocado and Louis dressing</i>	
Goat Cheese Salad	13
<i>crisp almond crusted Laura Chenel goat cheese, roasted pecan crumble, Medjool dates, mesclun greens, champagne vinaigrette</i>	
Grilled Salmon Salad	17
<i>grilled salmon over baby kale, roasted fingerling potatoes and pistou</i>	

Entrées

Potato Gnocchi V	16
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Duck Crepes	15
<i>duck confit, julienned vegetables, cherry sauce</i>	
Grilled Chicken Breast (substitute grilled salmon add \$3)	16
<i>cauliflower rice pilaf, seasonal vegetable, piccata sauce</i>	
Pastis Prawns	19
<i>prawns flambéed in pastis with spaghetti vegetables, cherry tomatoes, garlic butter sauce</i>	
Short Ribs GF	19
<i>spiced rum braised short ribs, fingerling potatoes, seasonal vegetables, demi-glace</i>	
Navarin d'Agneau Printanière	21
<i>traditional Provençale braised Spring leg of lamb stew, baby vegetables and steamed fingerling potatoes</i>	

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 ~