

*Starters*

<b>Marinated Olives</b> GF V ✓	3
<b>Pistachio Olive Tapenade</b> V ✓ <i>with grilled flatbread</i>	9
<b>Soupe du Jour</b>	6/8
<b>French Onion Soup</b>	9
<b>Smoked Paprika and Three Cheese Fondue Dip</b> V <i>spicy spinach and artichoke fondue with grilled flatbread</i>	13
<b>Escargots</b> <i>Burgundy snails sautéed in a Provençal herb compound butter with toasted brioche</i>	14
<b>Crispy Cauliflower Bites</b> V <i>crispy panko beer-battered cauliflower, caper dill aioli, hot sauce</i>	14

*Burgers and Sandwiches\**

*\*choice of one side: Soup of the day, French Fries, Sweet Potato Fries, House Salad or Caesar Salad  
Add \$2 for French Onion Soup or Garlic Fries*

<b>Monaco</b> <i>roasted turkey or roast beef, with avocado, lettuce, tomato, red onion, alfalfa sprouts, provolone cheese, aioli and Dijon, on your choice of soft roll or brioche bread</i>	8/12
<b>Almond Chicken Salad Sandwich</b> <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	15
<b>Pesto Marinated Portobello Burger</b> V <i>marinated and grilled whole portobello mushroom with onion, lettuce, tomato, provolone cheese and pesto aioli on a house-made bun</i>	14
<b>Grilled Salmon Sliders</b> <i>fresh grilled salmon, caper and dill aioli, pickled onions, lettuce and tomato on house-made slider buns</i>	24
<b>Chicken Cordon Bleu Sandwich</b> <i>hand-breaded chicken breast, smoked ham, Gruyère cheese and Dijon aioli on a house-made bun</i>	16
<b>Pastrami Reuben</b> <i>house-made pastrami, sauerkraut and Gruyère with house-made Louis dressing on marbled rye</i>	18
<b>Club Sandwich</b> <i>choose two meats (house-roasted turkey breast, ham, roast beef or bacon), with lettuce, tomato, provolone cheese, Dijon aioli and avocado served on toasted brioche</i>	17
<b>Hamburger Provençal</b> <i>½ lb. Angus beef patty with caramelized onions, lettuce, tomato, pickle and choice of cheese, on a house-made bun</i>	18
<b>French Dip</b> <i>thin sliced house-made roast beef, Dijon, caramelized onion and Gruyère on a steak roll, served with au jus</i>	19

# La Provence

RESTAURANT & TERRACE

## Salads

Add: chicken \$6 / steak \$12 / 5 prawns \$10 / salmon \$15

- House Salad** GF V V 8  
*organic baby greens, cucumber and cherry tomatoes, with balsamic vinaigrette*
- Caesar Salad** 8/13  
*crisp romaine, house-made croutons, with house Caesar dressing, anchovies upon request (may substitute kale for romaine)*
- Roasted Beets with Crisp Goat Cheese** V GF 17  
*roasted red and gold beets, baby kale, wild arugula, toasted walnuts and crisp almond-crusted Laura Chenel goat cheese with Meyer lemon and champagne vinaigrette*
- Prawn Louis** GF 21  
*large chilled prawns poached in fresh lemon and herbs with mixed greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and house-made Louis dressing*
- Grilled Salmon Salad** GF 24  
*mixed greens, cucumber, radish, carrot, cherry tomato and pickled onions with balsamic vinaigrette*
- Grilled Hanger Steak Brochette** GF 24  
*roasted garlic and herb marinated hanger steak, red onions, zucchini and bell peppers served with a Caesar salad and pistou*

## Entrées

- Potato Gnocchi** V 12/18  
*house potato gnocchi, wild mushrooms, cream, truffle essence, parmesan, balsamic*
- Chicken Provençal with Mandarin** GF 19  
*grilled chicken breast marinated in herbs de Provence, with basmati rice and vegetable tian, topped with local mandarin beurre blanc*
- Vegetable Lasagna** V 17  
*Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou*
- Asparagus and Mushroom Pasta** V 19  
*fresh pappardelle pasta, wild mushrooms and asparagus tossed in Mornay sauce, toasted pine nuts (GF over basmati rice, by request)*
- Tapenade-Crusted Artic Cod** GF 26  
*flaky cod crusted with pistachio tapenade served with basmati rice, vegetable tian, pistou and harissa*
- Prawns with Provençal Compound Butter** GF 21  
*prawns sautéed in roasted garlic, herbes de Provence and anchovy compound butter with basmati rice and seasonal vegetables*

GF = Gluten-Free

V = Vegetarian

V = Vegan

Corkage \$20

20% gratuity for parties of 6 or more

\$3 Split Fee

We accept Visa, MasterCard, American Express, and Discover; however, do not accept personal or traveler's checks.

~ Consuming raw or uncooked foods may be a health risk ~