

Starters

Marinated Olives GF V ✓	3
Pistachio Olive Tapenade V ✓ <i>with grilled flatbread</i>	9
Crispy Cauliflower Bites V <i>dill aioli</i>	12
Soupe du Jour	6/8
French Onion Soup	9
Fondue V <i>spicy spinach and artichoke fondue with grilled flatbread</i>	11
Escargots <i>Burgundy snails sautéed in a Provençal herb compound butter, toast</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*

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 herb and garlic olive oil, onion, lettuce, tomatoes, provolone cheese with pesto aioli on a house-roll</i>	14
American Sandwich <i>roast beef, caramelized onions, piperade, blue cheese, Dijon aioli on a steak roll</i>	15
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
Pastrami Reuben <i>house-made pastrami, sauerkraut, Gruyère, Louis dressing, marbled rye</i>	16
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
Hamburger provençal <i>½ lb. Angus beef, caramelized onions, house-made bun</i>	17
French Dip <i>thin sliced house-made roast beef, Dijon, caramelized onion, Gruyère, steak roll, au jus</i>	18
Crab Tartine <i>served open-faced style with house wheat, toasted with garlic butter and parmesan cheese, with Dungeness crab, celery leaf, red onion, dill, chervil, fresh-squeezed lemon juice, aioli</i>	19

La Provence

RESTAURANT & TERRACE

Salads

Add: chicken \$5 / steak \$8 / 5 prawns \$10 / salmon \$12 / swordfish \$12

House Salad GF V ✓	8
<i>organic baby greens, cucumber, cherry tomatoes, balsamic vinaigrette</i>	
Caesar Salad	8/13
<i>crisp romaine and croutons, anchovies or kale upon request</i>	
Roasted Beets and Roquefort Cheese Salad V GF	15
<i>arugula, baby kale, candied walnuts, roasted beets, Roquefort cheese, lemon champagne vinaigrette</i>	
Chef's Salad	17
<i>mixed greens, chicken breast, blue cheese, avocado, hard-boiled egg, tomato, cucumber, balsamic</i>	
Dungeness Crab Louis GF	19
<i>Dungeness crab, greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and Louis dressing</i>	

Entrées

Chicken Provençal GF	15
<i>chicken breast, basmati rice, seasonal vegetables, Dijon sauce and piperade</i>	
Potato Gnocchi V	16
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Duck Confit GF	17
<i>seasonal vegetables, Dijon sauce and shoestring potatoes crisped in duck fat</i>	
Heirloom Tomato Lasagna V GF	17
<i>Heirloom tomatoes with roasted zucchini, eggplant and garlic, parmesan, mozzarella</i>	
Asparagus and Goat Cheese Risotto GF V	17
<i>with asparagus, cherry tomatoes, spring garlic, mascarpone, parmesan and arugula</i>	
Garlic Prawns GF	19
<i>prawns sautéed in roasted garlic, parsley and butter with basmati rice</i>	
Steak Frites GF	21
<i>hanger steak marinated in garlic and herbs de Provence and grilled, fries, shallot and red wine reduction</i>	

GF = Gluten-Free

V = Vegetarian

✓ = Vegan

Corkage \$20

20% gratuity for parties of 6 or more

\$3 Split Fee

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 ~