

Starters

Marinated Olives GF V ✓	3
Pistachio Olive Tapenade V ✓ <i>with grilled flatbread</i>	9
Soupe du Jour	6/8
French Onion Soup	9
Fondue V <i>spicy spinach and artichoke fondue with grilled flatbread</i>	11
Crispy Cauliflower Bites V <i>dill aioli, hot wing sauce</i>	14
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>	15
Herb and Garlic Marinated 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>	16
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>	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>	17
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

La Provence

RESTAURANT & TERRACE

Salads

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

- House Salad** GF V ✓ 8
organic baby greens, cucumber, cherry tomatoes, balsamic vinaigrette
- Caesar Salad** 8/13
crisp romaine, house-made croutons, house Caesar dressing, anchovies upon request (may substitute kale for romaine)
- Heirloom Tomato and Fresh Mozzarella** V GF 15
balsamic reduction, olive oil and chiffonade basil
- Chef's Salad** 17
mixed greens, chicken breast, blue cheese, avocado, hard-boiled egg, tomato, cucumber, balsamic vinaigrette
- Chilled Prawn Louis** GF 21
large prawns poached in fresh lemon and herbs and chilled, greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and Louis dressing

Entrées

- Chicken Provençal** GF 16
chicken breast, basmati rice, summer vegetable tian, Dijon sauce
- Potato Gnocchi** V 16
house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic
- Heirloom Tomato Lasagna** V GF 17
Heirloom tomatoes with roasted zucchini, eggplant and garlic, parmesan, mozzarella
- Asparagus and Goat Cheese Risotto** GF V 17
with asparagus, cherry tomatoes, spring garlic, mascarpone, parmesan and arugula
- Duck Confit** GF 18
Summer vegetable tian, Dijon sauce and shoestring potatoes crisped in duck fat
- Garlic Prawns** GF 19
prawns sautéed in roasted garlic, parsley and butter with sweet corn, red bell pepper and zucchini basmati rice
- Steak Brochettes** GF 21
petite tenderloin marinated in garlic and herbs de Provence, zucchini, red onion and bell pepper basmati rice, petite salad

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 ~