

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>	13
Escargots <i>Burgundy snails sautéed in a Provençal herb compound butter with toasted brioche</i>	14
Crispy Cauliflower Bites V <i>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*

Monaco <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
Almond Chicken Salad Sandwich <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	15
Pesto Marinated Portabella Burger V <i>marinated and grilled whole portabella mushroom with onion, lettuce, tomato, provolone cheese and pesto aioli on a house-made bun</i>	14
Grilled Salmon Sliders <i>fresh grilled salmon, house made slider buns, caper and dill aioli, pickled onions, lettuce and tomato</i>	24
Chicken Cordon Bleu Sandwich <i>hand-breaded chicken breast, applewood smoked ham, Gruyère cheese, and Dijon aioli on a house bun</i>	16
Pastrami Reuben <i>house-made pastrami, sauerkraut and Gruyère with house Louis dressing on marbled rye</i>	18
Club Sandwich <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
Hamburger Provençal <i>½ lb. Angus beef patty with caramelized onions, lettuce, tomato, pickle and choice of cheese, on a house-made bun</i>	18
French Dip <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 herb 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 Goat Cheese** V GF 15
roasted red and gold beets, baby kale, frisée lettuce, toasted walnuts and crisp almond-crusted Laura Chenel goat cheese with Meyer lemon and champagne vinaigrette
- Grilled Salmon Salad** 24
baby kale and frisée lettuce, cherry tomato, cucumber, shaved baby carrots and radish with herb vinaigrette
- Prawn Louis** GF 21
large chilled prawns poached in fresh lemon and herbs with greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and house Louis dressing

Entrées

- Chicken Provençal** GF 19
chicken breast, basmati rice, vegetable tian, walnut romesco
- Potato Gnocchi** V 16
house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic
- Ratatouille Lasagna** V GF 17
Heirloom tomatoes with roasted zucchini, eggplant, garlic, parmesan and mozzarella
- Asparagus and Mushroom Pasta** V 19
fresh pappardelle pasta, wild mushrooms and asparagus tossed in Mornay sauce, toasted pine nuts
- Duck Leg Braised in Olives** GF 21
basmati rice, vegetable tian, rich jus and crispy kale
- Prawns with Provençal Compound Butter** GF 21
prawns sautéed in roasted garlic, herbs de Provence and anchovy compound butter with basmati rice and seasonal vegetables
- Prime Rib** GF 25
slow roasted and marinated in spring garlic and herbs de Provence, roasted garlic mashed potatoes and seasonal vegetables, with a mushroom demi-glace

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 ~