

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
Smoked Paprika and Three Cheese Fondue Dip 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>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*

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 Portobello Burger V <i>marinated and grilled whole portobello mushroom with onion, lettuce, tomato, provolone cheese and pesto aioli on a house-made bun</i>	14
Grilled Salmon Sliders <i>fresh grilled salmon, caper and Aleppo pepper infused mustard, caramelized onions, lettuce and tomato on house-made slider buns</i>	24
Chicken Cordon Bleu Sandwich <i>hand-breaded chicken breast, smoked ham, Gruyère cheese and Dijon aioli on a house-made bun</i>	16
Pastrami Reuben <i>house-made pastrami, sauerkraut and Gruyère with house-made 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 ✓ 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 Butternut Squash and Goat Cheese Salad** GF 17
roasted butternut squash, almond crusted crisp Laura Chenel goat cheese ball, Apple Hill apples, baby kale 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, baby kale, roasted butternut squash, toasted almonds and pickled onions with champagne vinaigrette
- Grilled Steak Salad** GF 24
roasted garlic and herb marinated sirloin, cucumbers, cherry tomatoes, mixed greens and crumbled gorgonzola with balsamic vinaigrette

Entrées

- Potato Gnocchi** V 12/18
house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic
- Chicken Provençal with Apple** GF 19
grilled chicken breast marinated in herbs de Provence, basmati rice, vegetable tian, Apple Hill apples and an Apple Hill apple cider beurre blanc
- Vegetable Lasagna** V 17
Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou
- Butternut Squash, Spinach and Sage Pasta** V 19
roasted butternut squash, baby spinach, fennel and caramelized onions over linguine, tossed in Mornay sauce and sage and topped with toasted pistachios
- Crab Stuffed Artic Cod** GF 26
flaky cod stuffed with crab served with basmati rice, seasonal vegetables, Meyer lemon beurre blanc
- Prawns with Meyer Lemon and Chive Compound Butter** GF 21
prawns sautéed in roasted garlic, herbs de Provence and Meyer lemon and chive compound butter with basmati rice and seasonal vegetables

GF = Gluten-Free

V = Vegetarian

✓ = 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 ~