

Starters

Marinated Olives GF V ✓	3
Pistachio Olive Tapenade V ✓ <i>with grilled flatbread</i>	9
Soupe du Jour	6/8
French Onion Soup	11
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, dill aioli, hot sauce</i>	15

*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, provolone cheese, aioli and Dijon, on your choice of soft roll or brioche bread</i>	8/13
Almond Chicken Salad Sandwich <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	16
Pesto Marinated Portabella Sandwich V <i>marinated & grilled whole portabella mushroom and fire-roasted red bell peppers with onion, lettuce, tomato, Swiss cheese and chimichurri aioli on a buttery house-made bun</i>	15
Grilled Salmon Sliders <i>fresh grilled salmon, caper and dill aioli, pickled onions, lettuce and tomato on house-made slider buns</i>	26
Chicken Cordon Bleu Sandwich <i>hand-breaded chicken breast, applewood smoked ham, Gruyère cheese and Dijon aioli on a buttery house-made bun</i>	17
Pastrami Reuben <i>house-made pastrami, sauerkraut and Gruyère with house-made Louis dressing on marbled rye</i>	18
Club Sandwich <i>slow-roasted, herb-marinated turkey breast, applewood smoked bacon, 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 buttery house-made bun</i>	19
French Dip <i>thin sliced house-made roast beef, Dijon, caramelized onion and Gruyère on a steak roll, served with au jus</i>	21

La Provence

RESTAURANT & TERRACE

Salads

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

House Salad GF V V	9
<i>organic baby greens, cucumber and cherry tomatoes, with balsamic vinaigrette</i>	
Caesar Salad	9/13.50
<i>crisp romaine, house-made croutons, with house Caesar dressing, anchovies upon request (may substitute kale for romaine)</i>	
Fig, Pear and Feta Salad GF	15
<i>baby spinach with local pears, candied pecans, dried figs, feta cheese and a balsamic vinaigrette</i>	
Prawn Louie GF	21
<i>large chilled prawns poached in fresh lemon and herbs with greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and house Louis dressing</i>	
Grilled Salmon Salad	26
<i>roasted butternut squash, dried cranberries, gorgonzola cheese, candied pecans, baby kale and champagne vinaigrette</i>	
Crab Cakes	24
<i>2 house made crab cakes with seasonal succotash, beurre blanc, local honey and a side Caesar or House salad</i>	

Entrées

Potato Gnocchi V	12/18
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Chicken with Curry	19
<i>pan-seared chicken breast medallions with sautéed fresh local vegetables, a rich creamy yellow curry sauce with pineapple infused spices and fragrant basmati rice</i>	
Vegetable Lasagna V GF	19
<i>Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou</i>	
Madeira Linguine Pasta V	20
<i>seasoned linguine pasta with sautéed mushrooms and onions, sweet and creamy madeira sauce and freshly grated parmesan cheese</i>	
Linguine and Prawns in Vodka Sauce	24
<i>sautéed cherry tomatoes, fresh English peas and wilted spinach, tossed in vibrantly creamy vodka sauce and sprinkled with freshly grated parmesan cheese</i>	
Pistachio Crusted Cod	26
<i>hand breaded, flaky arctic cod crusted with pistachios with sautéed vegetables, fluffy basmati rice and a warm cranberry compote</i>	

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 ~