

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, alfalfa sprouts, 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 Burger V <i>marinated and grilled whole portabella mushroom with onion, lettuce, tomato, provolone cheese and pesto aioli on a house-made bun</i>	15
Grilled Salmon Sliders <i>fresh grilled salmon, house-made slider buns, caper and dill aioli, pickled onions, lettuce and tomato</i>	26
Sun-Dried Tomato and Basil Chicken Sandwich <i>herbes de Provence marinated chicken breast, sun-dried tomatoes, fresh basil, alfalfa sprouts, aioli and goat cheese on a 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 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 herb 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>	
Strawberry and Apricot Salad V GF	15
<i>baby spinach with local strawberries, dried apricots, goat cheese, toasted pistachios and strawberry champagne 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>baby kale and frisée lettuce, cherry tomato, cucumber, pickled onions, shaved baby carrots and radish with herb vinaigrette</i>	
Grilled Hanger Steak Brochette GF	25
<i>roasted garlic and herb marinated and sous vide hanger steak finished on the grill with red onions, zucchini and bell peppers served with a small Caesar salad and pistou</i>	

Entrées

Potato Gnocchi V	12/18
<i>house potato gnocchi, forest mushrooms, cream, truffle essence, parmesan, balsamic</i>	
Chicken Provençal with Apricots GF	19
<i>grilled chicken breast marinated in herbes de Provence, basmati rice, vegetable tian, roasted apricot beurre blanc</i>	
Vegetable Lasagna V GF	19
<i>Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou</i>	
Artichoke and Fava Bean Pasta V	20
<i>fava beans, artichokes and cherry tomatoes over linguine, tossed in Mornay sauce and topped with toasted pine nuts</i>	
Manila Clam and Pork Belly Pasta	24
<i>fresh clams, house slow-roasted pork belly, roasted tomatoes, spinach and linguini tossed in white wine clam sauce and topped with basil and parmesan</i>	
Crab Stuffed Artic Cod GF	26
<i>flaky cod stuffed with crab served with basmati rice, seasonal vegetables, roasted apricot beurre blanc</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 ~