

Starters

Marinated Olives GF V ✓	5
Pistachio Olive Tapenade V ✓ <i>with grilled flatbread</i>	11
Soupe du Jour	7/10
French Onion Soup	11
Smoked Paprika and Three Cheese Fondue Dip V <i>spicy spinach and artichoke fondue dip with grilled flatbread</i>	15
Escargots <i>Burgundy snails sautéed in a Provençal herb compound butter with toasted brioche</i>	15
Crispy Cauliflower Bites V <i>crispy panko beer-battered cauliflower, dill aioli, hot sauce</i>	15

Burgers and Sandwiches*

**choice of one side: Soupe du Jour, French Fries, Sweet Potato Fries, House Salad or Caesar Salad
Add \$2 for French Onion Soup or Garlic Fries
Add \$3 for Truffle 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>	9/14
Almond Chicken Salad Sandwich <i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	17
Pesto Marinated Portobello Sandwich V <i>marinated & grilled whole portobello mushroom and fire-roasted red bell peppers with onion, lettuce, tomato, Swiss cheese and chimichurri aioli on a buttery house-made bun</i>	17
Grilled Salmon Sliders <i>fresh grilled salmon, caper and dill aioli, pickled onions, lettuce and tomato on house-made slider buns</i>	26
Chimichurri Chicken Sandwich <i>herb marinated grilled chicken, lettuce, tomato, and chimichurri 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>	22
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 ✓	9
<i>organic baby greens, cucumber and cherry tomatoes, balsamic citrus vinaigrette</i>	
Caesar Salad	10/15
<i>crisp romaine, house-made croutons, with house Caesar dressing, anchovies upon request</i>	
Heirloom Tomato and Fresh Burrata Salad GF	19
<i>balsamic reduction, olive oil and chiffonade basil</i>	
Prawn Louie GF	23
<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>	
Salmon Garden Salad	27
<i>mixed greens, cucumber, radish, carrot, cherry tomato and pickled onions with balsamic vinaigrette</i>	
Crab Cakes	24
<i>3 house-made crab cakes, served with beurre blanc and mango pico de gallo and a petite arugula salad with herb vinaigrette</i>	

Entrées

Potato Gnocchi V	18
<i>creamy potato gnocchi made in-house with forest mushrooms, truffle essence, parmesan, balsamic glaze</i>	
Summer Peach Chicken	19
<i>grilled chicken breast medallions with sautéed seasonal vegetables, basmati rice, sweet peach chutney and Meyer lemon beurre blanc.</i>	
Steak Frites	22
<i>petite 8 oz. ribeye steak with herb butter compound served with house cut French fries and horseradish aioli</i>	
Pan-Seared Salmon	24
<i>pan-seared salmon with sautéed vegetables, basmati rice, white wine beurre blanc and mango pico de gallo</i>	
Garlic Sautéed Prawns	26
<i>pan-seared prawns sautéed in garlic and finished with white wine, with sautéed seasonal vegetables, fluffy basmati rice, beurre blanc and house pistou</i>	
Vegetable Lasagna V GF	19
<i>Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou</i>	

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 ~

*08/06/24