



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	15
<i>spicy spinach and artichoke fondue dip with grilled flatbread</i>	
Escargots à La Provence	15
<i>Burgundy snails marinated in Marsala wine and simmered until tender, served with toasted brioche and breadcrumbs</i>	
Crispy Cauliflower Bites V	15
<i>crispy panko beer-battered cauliflower, dill aioli, hot sauce</i>	

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	9/14
<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>	
Almond Chicken Salad Sandwich	17
<i>chicken salad with dried cranberries, toasted almonds, lettuce, tomato and onion on a croissant</i>	
Pesto Marinated Portobello Sandwich V	17
<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>	
Grilled Salmon Sliders	26
<i>fresh grilled salmon, caper and dill aioli, pickled onions, lettuce and tomato on house-made slider buns</i>	
Chimichurri Chicken Sandwich	17
<i>herb marinated grilled chicken, lettuce, tomato, and chimichurri aioli on a buttery house-made bun</i>	
Pastrami Reuben	18
<i>house-made pastrami, sauerkraut and Gruyère with house-made Louis dressing on marbled rye</i>	
Club Sandwich	17
<i>slow-roasted, herb-marinated turkey breast, applewood smoked bacon, lettuce, tomato, provolone cheese, Dijon aioli and avocado served on toasted brioche</i>	
Hamburger Provençal	22
<i>½ lb. Angus beef patty with caramelized onions, lettuce, tomato, pickle and choice of cheese, on a buttery house-made bun</i>	
French Dip	21
<i>thin sliced house-made roast beef, Dijon, caramelized onion and Gruyère on a steak roll, served with au jus</i>	

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>	
Beet & Feta Salad GF	17
<i>baby spinach with local pears, roasted red and golden beets, candied pecans, dried cranberries, feta cheese and balsamic citrus dressing</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>	
Grilled Salmon Salad	27
<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 a petite arugula salad, served with beurre blanc and mango pico de gallo</i>	

Entrées

Potato Gnocchi V	18
<i>creamy potato gnocchi made in house with forest mushrooms, truffle essence, parmesan, balsamic glaze</i>	
Chicken Piccata	19
<i>pan-seared chicken breast medallions with sautéed seasonal vegetables, mashed potatoes, and a lemon caper butter sauce</i>	
Vegetable Lasagna V GF	19
<i>Heirloom tomato sauce, herbed ricotta, parmesan and mozzarella, topped with roasted red pepper coulis and pistou</i>	
Beef Short Rib Pasta	20
<i>seasoned pappardelle pasta with sautéed mushrooms tossed in a creamy demi ragu sauce and sprinkle with parmesan cheese (substitute mashed potatoes and sautéed seasonal vegetables by request)</i>	
Blackened Salmon Pasta	24
<i>seasoned linguine pasta with sautéed peppers, cherry tomatoes, English peas, spinach, tossed in vibrantly creamy chipotle sauce and sprinkled with grated parmesan cheese</i>	
Swai with Basque Piperade	26
<i>flaky freshwater pangasius swai with sautéed seasonal vegetables, fluffy basmati rice and a warm basque piperade wine sauce</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 ~