

Sandwiches

- POULET \$11.95**
BASIL CHICKEN SALAD, LETTUCE AND TOMATO ON CROISSANT
- BOURSIN \$11.95**
ROAST BEEF OR GRILLED CHICKEN, BOURSIN CHEESE, CARAMELIZED ONION, LETTUCE AND TOMATO ON COUNTRY WHITE
- AMÉRICAIN \$10.95**
DELI STYLE SANDWICH WITH CHOICE OF TURKEY, HAM, ROAST BEEF, CHICKEN BREAST OR TUNA SALAD WITH CHOICE OF CHEESE AND CHOICE OF HOMEMADE BREAD
- *FALAFEL WRAP \$10.50**
WARMED FALAFEL, HUMMUS, TZATZIKI SAUCE, ONION, TOMATO AND BEAN SPROUTS IN TOMATO/BASIL WRAP
- GRILLED CHICKEN WRAP \$11.95**
SLICED GRILLED CHICKEN, BRIE, TOMATO AND ROASTED RED PEPPER MAYONNAISE IN TOMATO/BASIL WRAP
- JAMBON ET ALSATIAN BLANC \$11.95**
PROSCIUTTO, HAM, GARLIC SAUSAGE, GRUYERE CHEESE WITH MARINATED TOMATOES, PEPPERS AND ONIONS ON ALSATIAN WHITE

Hors D'oeuvres

SLIDERS

SELECT ANY COMBINATION OF 3:
\$12.00

- HERBED MEATBALL
- *CRAB CAKE WITH REMOULADE SAUCE
- GRILLED SHRIMP CLUB

KOBE SLIDERS \$ 14.00
3 GRILLED KOBE BEEF WITH YOUR CHOICE OF CHEESE

SHRIMP COCKTAIL \$ 9.50
CLASSIC SHRIMP COCKTAIL

ASSIETTE DE CHARCUTERIE \$10.50
ASSORTMENT OF PÂTÉ, SAUCISSON AND PROSCIUTTO WITH BAGUETTE

ASSIETTE DE FROMAGE \$12.00
ASSORTMENT OF IMPORTED CHEESE

Soupes

PROVENÇALE SEAFOOD CHOWDER \$6.50

FRENCH ONION SOUP \$6.95

SEASONAL BISQUE \$5.95

SOUPE DU JOUR \$5.95

Salads

- SALADE MAISON \$7.50/\$9.95**
GRANDE OR PETITE, TRADITIONAL MIXED GREEN SALAD
- SALADE NIÇOISE \$15.50**
FRESH GRILLED TUNA, PEPPERS, TOMATO, POTATO, EGG, ROMAINE WITH HOUSE VINAIGRETTE
- POULET RAVIGOTE \$12.95**
SLICED GRILLED CHICKEN BREAST WITH STEAMED VEGETABLES, BABY LETTUCE, CAPERS AND LEMON/TARRAGON VINAIGRETTE
- SALADE CAPRICE \$12.50**
FRESH MOZZARELLA, MARINATED TOMATOES, ROASTED RED PEPPERS, ONIONS, MIXED GREENS AND BALSAMIC VINAIGRETTE
- QUICHE DU JOUR (PRICED DAILY)**
QUICHE SERVED WITH MIXED GREEN SALAD AND HOUSE VINAIGRETTE
- SAUMON GRILLÉ \$15.50**
GRILLED SALMON WITH LENTIL SALAD, LEMON, CAPERS AND MESCLUN WITH CHIVE VINAIGRETTE
- CAESAR SALAD \$9.95**
WITH SHRIMP \$14.95 WITH CHICKEN \$12.95
- *CRABE À LA CRÉOLE \$13.95**
JUMBO LUMP CRAB CAKE WITH MIXED GREEN SALAD AND REMOULADE SAUCE

Hot Sandwiches

- *CROQUE-MONSIEUR \$10.95**
GRILLED HAM, GRUYERE CHEESE AND TOMATO ON ALSATIAN WHITE WITH WHOLE GRAIN MUSTARD
- *PORTOBELLO À LA MOZZARELLA \$10.95**
FRESH MOZZARELLA, PESTO, ARUGULA AND PORTOBELLO MUSHROOMS ON MULTI-GRAIN BREAD
- *PROVENCE \$11.75**
GRILLED CHICKEN BREAST ON WHEAT BREAD WITH SPINACH, TOMATO AND RED PEPPER CHEVRE CHEESE SPREAD
- *REUBEN PANINI \$10.95**
CORNED BEEF, HOMEMADE SAUERKRAUT AND SWISS ON RYE BREAD WITH RUSSIAN DRESSING
- *KOBE HAMBURGER \$13.00**
GRILLED KOBE BEEF BURGER SERVED WITH LETTUCE, TOMATO, ONION, GARLIC AIOLI AND CHOICE OF CHEESE

PASTA

- MOULES MARINIÈRES \$11.95**
STEAMED MUSSELS, LIGHT CREAM, HERB PESTO AND WHITE WINE OVER ANGEL HAIR
- FRUITS DE MER À LA PROVENÇALE \$16.95**
SHRIMP, SCALLOPS, LITTLENECK CLAMS AND MUSSELS WITH KALAMATA OLIVES, TOMATOES, SHALLOTS, LEMON AND CAPERS OVER LINGUINI
- POULET RIGATONI \$12.95**
SLICED GRILLED CHICKEN BREAST, LEEKS, MUSHROOMS, SUN DRIED TOMATOES FINISHED WITH BROTH AND WHITE WINE OVER RED PEPPER RIGATONI
- LÉGUMES RÔTI \$11.95**
GRILLED SEASONAL VEGETABLES AND SPINACH SAUTÉED WITH GARLIC AND HERBS OVER RED PEPPER RIGATONI

Beverages

- BOTTLED WATER**
STILL: EVIAN AND FIJI **SPARKLING:** PERRIER, PELLEGRINO AND SARATOGA
- BEER**
AMSTIEL LIGHT, BASS ALE, BLUE MOON, BUCKLER NON-ALCOHOLIC, BUDWEISER, DUVEL, COORS LIGHT, CORONA, HEINEKEN, HEINEKEN LIGHT, MICHELOB ULTRA LIGHT, OMMEGANG, PILSNER URQUELL, SAM ADAMS, ST. PAULI GIRL DARK AND STELLA ARTOIS
- SOFT DRINKS**
PEPSI, DIET PEPSI, SIERRA MIST, GINGER ALE, HOUSE BREWED ICED TEA, SNAPPLE LEMONADE, AND ORANGINA
- Featured Wines by the Glass and Bottle on Reverse*

House Specialties

- STEAK FRITES \$17.50*****
GRILLED HANGER STEAK AND BORDELAISE SAUCE SERVED WITH *POMMES FRITES
- POULET À LA PROVENCE \$13.75**
BONELESS FREE RANGE CHICKEN WITH TOMATOES, MUSHROOMS, OLIVES, PEPPERS AND CANNELLINI BEANS WITH ROSEMARY CHICKEN BROTH
- PETITE BOUILLABAISSE \$16.95*****
TRADITIONAL SEAFOOD STEW WITH SHRIMP, MUSSELS, CLAMS, SCALLOPS AND MONKFISH IN PERNOD, SAFFRON AND FENNEL SAUCE
- EGGS BENEDICT \$11.95**
POACHED EGGS AND BLACK FOREST HAM SERVED OVER BUTTERED BRIOCHE WITH HOLLANDAISE SAUCE
- OMELETTE DU JOUR (PRICED DAILY)**
THREE EGG OMELETTE DAILY SPECIAL
- RISOTTO DU JOUR (PRICED DAILY)*****

*** These items may take a little extra time to prepare.
18% Service Charge added to parties of 8 or more.
Provence is a Smoke-Free Establishment