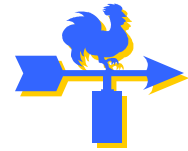


RESERVATIONS  
518 689 7777

# PROVENCE



## Le Menu du Bar

### RAW BAR

*ask for our daily offerings*

MARKET FRESH OYSTERS ON HALF SHELL *market price*  
RHODE ISLAND LITTLENECK CLAMS ON HALF SHELL 6.95

### FRENCH CROSTINI 6.95

*(select any combination of three)*

- ◆ Goat Cheese and Roasted Tomato
- ◆ Duck Confit and Roquefort Cheese
- ◆ Crab, Spinach, and Cheese dip
- ◆ Tomato and White Anchovy
- ◆ Fresh Mozzarella, Tomato, and Basil
- ◆ Roasted Red Pepper Tapenade

### ESCARGOTS 11

*Traditional Burgundy Style Snails*

### ASSIETTE DE CHARCUTERIE 10

*Assortment of Pâté, Saucisson and Prosciutto*

### ASSIETTE DE FROMAGES 12.50

*Assortment of Three Imported Cheese*

### CRABE À LA NOUVELLE ORLEANS 14

**Small Plate 7.95**

*Maryland Jumbo Lump Crab Cake  
with South of the Border Spicy  
Black Bean Salad and Remoulade Sauce\**

### SHRIMP COCKTAIL 10 **Small Plate 7.95**

*Served with Traditional Cocktail Sauce*

### CALAMARI FRITES 12.50

*Fried Calamari tossed with Spicy Arugula and Sweet Chili Aioli\**

### POULET GOUJONNETTES 6.95

*Crispy Chicken Strips with Caper Dijonnaise \**

### ARTICHAUTS FRITS 6.95

*Fried Artichoke Hearts with Lemon/Garlic Aioli\**

### POMMES FRITES 5.5\*

*Served with three Aioli Dipping Sauces:  
Bacon/Horseradish/Roasted Red Pepper  
(add Truffle Salt and Parmesan Cheese 2.50)*

## Bar Specialties

### SOUPES

FRENCH ONION SOUP 9

SEAFOOD CHOWDER 8

SOUPE DU JOUR 7

### OUR FAMOUS KOBE BURGER 13

*charcoal grilled to perfection served with  
lettuce, tomato, onion and garlic aioli and  
your choice of cheese. Served with Frites\**  
(Not Available Between 3 p.m. and 5 p.m.)

### KOBE SLIDERS

Three Charcoal Grilled Sliders 14

*(Not Available Between 3 p.m. and 5 p.m.)*

### SLIDERS

A Bar Favorite! Mix & Match. 12

*(select any combination of three)*

- ◆ Herbed Meatball Slider in a zesty  
Marinara Sauce with Shaved Reggiano Cheese
- ◆ Mini New Orleans style Crab Cake  
with Rémoûlade Sauce
- ◆ Shrimp Club with Bacon, Lettuce, Tomato  
and Horseradish/Lemon Aioli

### BLAZING SALADS

Ask about our array of  
delectable salad offerings  
9.95

Duck Confit

Chevre en Croute

Spinach/Melon/Prosciutto  
Beets and Endive

### CAESAR AVEC TUILE DU PARMESAN

Caesar Salad with Shrimp 14.5 with Chicken 12.5

## Thursday-Saturday Live Music!



Chef de Cuisine  
MICHAEL CUNNINGHAM

Happy Hour Tapas Menu on reverse

\*We use peanut based products in several menu items.

# PROVENCE

## Happy Hour Tapas 3:00 p.m. - 6:00 p.m.

**\$5.00**

### PROVENCE PITA CHIPS AND DIPS

(Choose two of your favorite dips)

- ◆ Olive Tapenade
- ◆ Mozzarella / Tomato / Basil Dip
- ◆ Roasted Red Pepper Dip
- ◆ House Made Hummus

### FRENCH CROSTINI

(select any combination of three)

- ◆ Goat Cheese and Roasted Tomato
- ◆ Duck Confit and Roquefort Cheese
- ◆ Crab, Spinach, and Cheese dip
- ◆ Tomato and White Anchovy
- ◆ Fresh Mozzarella, Tomato, and Basil
- ◆ Roasted Red Pepper Tapenade

### ARTICHAUTS FRITS

Fried Artichoke Hearts  
with Lemon / Garlic Aioli\*

### PETITES CREVETTES FRITES

Ancho Popcorn Shrimp  
with Sweet and Sour Chili Sauce\*

### POULET GOUJONNETTES

Crispy Chicken Strips with Caper Dijonnaise\*

### KOBE MEATBALL BITE

with Onion Jam and Roquefort Cheese

### DUCK CONFIT QUESADILLA

Duck Confit with Figs, Goat Cheese,  
and Balsamic reduction

**\$6.00**

### SPECIALTY MARTINIS

(all drinks can be served up or on the rocks)

### POMEGRANATE MARTINI

Absolut Citron Vodka, Pama Pomegranate Liqueur,  
Cranberry Juice and a splash of Sweet and Sour Mix

### SUMMER BREEZE

Stoli Cranberry Vodka, Lemonade  
and splash of Cranberry Juice

### FRUITY MOJITO

your choice of Peach, Raspberry or Coconut Rum  
muddled with Simple Syrup, Fresh Mint and Lime  
topped with Club Soda. Very refreshing!

### RUBY RED COSMO

Absolut Ruby Red Vodka, Cranberry Juice,  
with a splash of Sweet and Sour Mix

### KEY LIME PIE

Stoli Vanilla, Lime Juice and a splash of Cream

### SPARKLING ACAI BERRY-TINI

Absolut Acai Berry Vodka, Chambord,  
Henri Savard Champagne and  
splash of Sweet and Sour Mix

### PATRON REPOSADO MARGARITA

Patron Reposado Tequila, Cointreau and Lime Juice  
served in Salt Rimmed glass garnished with Lime

### \$4.50 FEATURED WINES BY THE GLASS

Ask about our featured weekly wines!

#### WHITE

Chardonnay  
Pinot Grigio  
Rose

#### RED

Merlot  
Cabernet Sauvignon  
Zinfandel

### \$3 DOMESTIC BEERS

Budweiser  
Coors Light  
Michelob Ultra

**ASK ABOUT OUR DAILY HAPPY HOUR SPECIALS!**

*\*We use peanut based products in several menu items.*