

LA PROVENCE

artisan crafted handhelds

ORCHARD CHICKEN WRAP

Grilled chicken breast, arugula, figs, Swiss cheese avocado, cranberries, classic aioli, whole wheat tortilla, steak fries. 20

STEAK SANDWICH

Grilled tenderloin, cooked to your liking, caramelized onions, tomato jam, arugula, grilled club roll, truffle waffle fries. 23

AVOCADO TOAST

Grilled thick multigrain toast, seasoned avocado sliced, crispy bacon, sunny side up eggs, truffle waffle fries. 21

CRABCAKE BURGER

Pan seared crab cake, jalapeno tartar sauce, avocado, tomato, brioche roll, French fries. 23

ARTISANAL SANDWICH PAIRING

Half of roasted turkey breast, albacore tuna, or Sonoma chicken, our bread selections, fries, served with a regular size yogurt. 23

SONOMA CHICKEN SALAD

Tender breast of chicken, raisins, cashews, mayonnaise, tarragon, on raisin walnut cranberry bread, fries. 20

BURGER

Our own house blend, of brisket and short rib cooked to your liking, with crisp lettuce, tomatoes on a brioche roll, with sautéed onions, mushrooms, bacon, American cheese or cheddar cheese, crisp fries. 21

SHRIMP FLAT BREAD

Crispy flat bread, roasted shrimp, bacon, onions, lemon garlic sauce, mozzarella cheese. 22

THE BISTRO

Hand carved turkey breast, Swiss cheese, herb aioli, tomato, crisp bacon on club roll, French fries. 20

TUNA SALAD

White albacore tuna, celery, carrots and mayonnaise, on pretzel roll, fries. 20

la provence specialties

BRANZINO

Pan seared, grilled zucchini, roasted cremini mushroom, heirloom tomato, brussels sprout, artichoke puree. 24

BONELESS SHORT RIB

Braised boneless short rib, Yukon gold mashed potato, braised kale, red wine jus. 24

SHRIMP AND SCALLOPS

Pan seared shrimp, scallops, diced potatoes, heirloom tomato, mushrooms, and New England clam sauce. 25

ROASTED CHICKEN

Half free-range oven roasted chicken, lemon marinated, herb tabbouleh, petite baby arugula salad. 21

MEDITERRANEAN TUNA

Pan seared Ahi tuna, zesty hummus, Shepperd's salad. 23

BEEF RAGOUT

Veal and ground beef, mire poix, tomatoes and herbs slowly braised folded with pappardelle pasta. 21

FILET MIGNON

Pan seared filet mignon, Yukon mashed potatoes cream of spinach, natural jus. 25

SALMON

Warm steamed salmon, scallions, cremini, spinach ginger miso soy broth, Yukon mashed potato. 23

OMELET

Local free-range omelet with your choice of bacon, apples, spinach, feta cheese, mushrooms, tomatoes, brie cheese, white cheddar, French fries. 20

All Entrees are accompanied by complimentary salad bar.
SHARING IS 20 PER PERSON

salad collections

MANGO CHICKEN

Grilled chicken, mixed greens, fire-roasted candied walnuts, cranberries, fresh mango, goat cheese, mango dressing. 21

LA PROVENCE CHOPPED

Chopped greens, avocado, eggs, tomato, cucumber, bacon, butternut squash, quinoa, grilled shrimp, balsamic vinaigrette. 23

THAI SHRIMP

Grilled shrimp, julienne carrots, cucumbers, mint, basil, mixed greens, cilantro, tomatoes, Thai dressing. 23

VEGETABLE BURGER

Grilled plant-based burger, arugula, corn, tomatoes, avocado, white balsamic dressing. 20

SALAD BAR PAIRINGS 23

Salad bar with our Forty Carrots Frozen Yogurt (reg size with complimentary topping) or a cup of today's soup.

CHICKEN PAILLARD

Pan seared thin chicken breast, arugula, heirloom tomato, cucumber, corn, avocado, white balsamic vinaigrette. 21

SALMON HARVEST

Sesame encrusted salmon, mixed greens, figs, caramelized walnuts, mixed berries, balsamic dressing. 22

GREEK SHRIMP

Hummus, heirloom tomato, cucumber, feta cheese, Kalamata olives, shaved red onions, lemon oregano dressing. 23

SALAD BAR

For your main course, your server will bring you a large plate. 20

planning a party?

For more details about private events at La Provence, please speak with a manager.

kids menu 12

Under 10 years old
Served with a fountain drink
or juice and an additional
frozen yogurt or ice cream.

JUNIOR OMELET
AND FRIES

CHEESEBURGER
WITH FRIES

CHICKEN FINGERS

ANGEL HAIR PASTA
WITH BUTTER

GRILLED CHEESE

forty carrots frozen yogurt

Original plain or
today's non-fat flavor
Regular 6 | Large 8

TOPPINGS 1

Granola, coconut, sprinkles,
honey, melba sauce Oreo
crumbles, carob chips.

TOPPINGS 2

Fruit of the day or walnuts or
mixed fruit

desserts 7

MOLTEN CAKE
WITH ICE CREAM

CARROT CAKE

CRÈME BRÛLÉE

CHEESECAKE

LA PROVENCE

wine selections

whites

Montes Classic SAUVIGNON BLANC Glass 12 | Bottle 30

Bollini PINOT GRIGIO Glass 13 | Bottle 36

St Francis CHARDONNAY Glass 11 | Bottle 30

JJ Bourgogne Blanc Chardonnay 2015 Glass 12 | Bottle 35

reds

Bodegas Chacra Barda Pinot Noir Glass 11 | Bottle 30

Chateaux Roc De Lavraut Bourdeaux 2018 Glass 11 | Bottle 35

El Esteco Don David Cabernet Sauvignon 2017 Glass 11 | Bottle 34

Barbera D Alba Ruvei Barbera 2017 Glass 12 | Bottle 34

St. Francis Cabernet Sauvignon 2017 Glass 11 | Bottle 34

bubbly

Lamberti Prosecco 187ml Veneto, Italy 10

Sparkling Brut Rose 9

beer selections 6

Blue Moon Belgian White Ale

Corona

Fat Tire Pale Ale

Heineken

our cocktails

Bloody Mary 12

House bloody mary mix, Titos
vodka, old bay rim.

Margarita 13

Mango, Patron tequila,
cointreau, lime, salt rim

Pineapple Prosecco 12

A classic equal parts prosecco,
pineapple puree

Retail Therapy 13

Tito's vodka, aperol, lemon,
sparkling rose

non-alcoholic

House Blend Coffee 3.25

Cappuccino or Latte 5

Hot Chocolate Milk 5

Espresso 3.50

Americano 3.50

Mocha 5

Tea 3

Cold Brew 6

Nitro Cold Brew 6

Orange Juice 4

House Made Lemonade 3.5

Shopper's Brew 3.50

Fountain Soft Drinks 3

Iced Tea 3

Bloomingdales Water 3

Sparkling Water 3