

# PROVENCE

## Lunch Menu Monday-Saturday 11:30am to 3:00pm

### COCKTAILS

#### Bloody Mary \$8

*Absolut Vodka in Horseradish Tomato Juice*

#### Bourbon Arnold Palmer \$9

*with Jack Daniels Honey Bourbon*

#### Dark & Stormy \$11

*Ginger Beer, Myer's Dark Rum & Fresh Lime*

#### Kir Royale \$10

*Champagne & Cassis*

#### Philipp's Head Screwdriver \$9

*Stoli Vanil & Orangina*

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### N/A DRINKS

#### Arnold Palmer \$4

*Lemonade & Fresh Brewed Iced Tea*

#### Blood Orange-Pineapple Fizz \$5

*Blood Orange Puree, Pineapple Juice & Soda*

#### Pomegranate Punch \$6

*Pomegranate Juice, Muddled Orange  
& Strawberry with Splash of Ginger Ale*

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#### Gosling's Ginger Beer \$4

#### Orangina \$4

#### Saranac Root Beer \$4

### APPETIZERS

French Onion Soup \$8 ~ Seafood Chowder \$7 ~ Soup du Jour \$7

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#### Moules Marinieres a la Crème \$10

*Mussels in White Wine-Cream Broth with Shallots, Tomato & Herbs*

#### Escargots a la Bourguignonne \$12

*Snails Roasted in Garlic-Herb Butter*

#### Lobster Macaroni & Cheese \$11

*Maine Lobster Morsels with Vermont Cheddar, Bacon & Savory Herb Crust*

### Charcuterie \$13

*Pate, Saucisson & Prosciutto served  
with Cornichons & Whole Grain Mustard*

### Cheese Plate \$14

*Assortment of Artisan Cheeses served with  
Baguette & Fresh Grapes*

### Pita Chips\*\* or Crostini \$6

choice of two dips

### Olive Tapenade Hummus

### Mozzarella-Tomato-Basil

### Crab & Spinach

### Duck Confit-Chevre Spread

### RAW BAR

#### \*Classic Shrimp Cocktail \$11

*with Fresh Lemon & Cocktail Sauce*

#### \*Half Dozen Oysters \$16

*Market Selection*

#### \*Chilled Lobster Cocktail \$15

*with Fresh Lemon & Cocktail Sauce*

#### \*Half Dozen Little Neck Clams \$8

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#### \*Raw Bar Sampler \$36

*4 Shrimp, 4 Oysters, 4 Littleneck  
Clams & Lobster Cocktail*

### SALADS

#### \*Nicoise \$15.50

*Grilled Tuna, Tomato, Peppers, Potato, Egg & Romaine with Herb-Dijon Vinaigrette*

#### Caesar au Parmesan \$9.50 ...Chicken \$13 ...Salmon \$14.50 ...Shrimp \$14

*Romaine with White Anchovies, Croutons & Parmesan Crisp*

#### \*Grilled Salmon \$14.50

*Lentils, Capers, Fresh Lemon & Mixed Greens with Chive Vinaigrette*

#### Crab Cake Salad\*\* \$14

*2 Crab Cakes with Mixed Greens & Spicy Remoulade*

#### \*Chopped Salad \$14

*Grilled Chicken, Mixed Greens, Roquefort, Applewood Bacon, Avocado & Herb-Dijon Vinaigrette*

#### \*Grilled Hanger Steak \$15.50

*Caramelized Onions, Roasted Peppers, Roquefort & Avocado with Mixed Greens*

### PANINIS & BURGERS

~All Paninis & Burgers Served with Kettle Chips~

#### Croque Monsieur \$10

*Grilled Country Ham, Gruyere & Tomato with Whole Grain Mustard on Alsatian White Bread*

#### Portobello a la Mozzarella \$9.50

*Fresh Mozzarella, Pesto, Arugula & Portobello Mushrooms on Multi-Grain Bread*

#### Reuben Panini \$10

*Corned Beef, Homemade Sauerkraut & Swiss on Rye Bread with Russian Dressing*

#### Kobe Hamburger \$14

*with Cheese, Lettuce, Tomato, Onion & Garlic Aioli on Brioche Bun*

#### Foie Gras Hamburger \$26.50

*Grilled Kobe Beef with Seared Foie Gras, Caramelized Onions & Garlic Aioli*

#### Kobe Beef Sliders \$12

*2 Mini Kobe Beef Burgers with Cheese, Lettuce, Tomato & Onion*

### ENTREES

#### \*Shrimp Provencal \$12.50

*Sauteed Shrimp with Capers, Olives, Tomatoes & White Beans*

#### \*Steak Frites\*\* \$15.50

*Charcoal Grilled Hanger Steak with Bordelaise, Vegetable du Jour & Fries*

#### Salmon Pistou \$15.50

*Basil Pesto-Crusted Fillet of Salmon over Roma Tomato-Chevre Risotto with Arugula & Tomato Salad*

#### Moules Frites \$12.50

*Mussels in a White Wine Broth with Pesto, Shallots & Tomato, served with Fries*

#### \*Coquille St. Jacques \$14.50

*with Granny Smith Apple-Orange-Fennel Salad over Farro with Seasonal Vegetables*

#### Bouillabaisse de Provence \$16

*Traditional Seafood Stew with Shrimp, Mussels, Clams, Scallops, Monkfish, Potatoes & Saffron*

\*Gluten-free item \*\*Contains peanuts or peanut products

### SIDES

#### Pommes Frites\*\* \$4

*with Garlic Aioli*

#### Truffle Frites\*\* \$6

*with Truffle Oil & Parmesan*

#### \*Mixed Greens \$4

*with House Vinaigrette*

#### \*Green Beans \$5

*Steamed or Sauteed in Butter*

### Chef de Cuisine

*Michael Cunningham*

### Sous Chef

*Kevin Valentine*