

# LE PROVENÇAL BISTRO

## LUNCH SPECIALS

Mon-Fri 12-2:45pm

CHICKEN FRANCESE 25  
sautéed spinach, mashed potatoes,  
capers & lemon butter sauce

LINGUINE PROVENÇAL 20  
ratatouille, basil, olive oil, garlic

FRENCH MEATBALL SANDWICH 22  
gruyère cheese, mushroom, onion, pomme frites

OMELETTE 20  
spinach, gruyere, toast  
(egg white +\$3)

SALMON NICOISE SALAD 25  
tomatoes, egg, green beans, capers, greens

CROQUE MONSIEUR 20  
ham, gruyère, mesclun, pomme frites

GRILLED GARLIC SAUSAGE 25  
garlic au jus, ratatouille

## APPETIZERS

WILD MUSHROOM SOUP 14  
mixed mushrooms, shallots, cream

LOBSTER BISQUE 15  
fresh basil, lobster

ARUGULA SALAD 18  
burrata, prosciutto, roasted bell pepper, balsamic, olive  
oil

MESCLUN SALAD 14  
walnuts, cranberries, honey mustard vinaigrette

BELGIUM ENDIVE SALAD 16  
walnuts, pear, gorgonzola, sherry vinaigrette

GRILLED OCTOPUS SALAD 19  
arugula, celery, cucumbers, black olives, avocado, sherry  
vinaigrette

AVOCADO TOAST 18  
smoked salmon, toasted pistachios, pistachio oil

JUMBO LUMP CRAB CAKE 20  
beurre blanc, corn, french beans, mushroom salad  
(allow 15m)

FRENCH PICNIC PLATTER 26  
cured meats, cheese, accoutrement

COUNTRY PATÉ 16  
niçoise olives, cornichons, mustard, toasted Bread

HOMEMADE FOIE GRAS 24  
brioche toast, caramelized onions  
(paired with sweet wine \$8)

ESCARGOTS BOURGUIGNONE 16  
garlic, parsley, shallot (allow 15m)

PROVENÇAL ONION TART 15  
bacon, white truffle oil

## ENTREES

(Substitutes for any dishes +\$2)

JOHN DORY SAUTÉED 30  
sautéed spinach, tomato, basil, garlic, eggplant caviar

SAUTÉED SHRIMP PROVENÇAL 34  
white beans, broccoli rabe, olive oil, garlic

MOULES "POULETTE" 30  
steamed mussels, provence herbs, pommes frites

SAUTÉED SALMON 34  
lentils, mushrooms, leeks, beurre blanc

PROVENÇAL PALETTE OF QUINOA 28  
mushrooms, beets, lentils, ratatouille, burrata

KOBE BURGER 25  
(add cold foie gras \$12)  
gruyere cheese, brioche bun, mesclun, pommes frites

BEEF BOURGUIGNONE 34  
orange, carrots, mushrooms, french beans, mashed  
potatoes (allow 20m)

SLICED STEAK SANDWICH (Hanger Prime) 27  
baguette, onions, garlic, pommes frites, mesclun

DUCK CONFIT 34  
shiitake mushrooms, french beans, port wine sauce,  
pommes frites

ORGANIC CHICKEN BREAST AU JUS 32  
goat cheese, mashed potato, spinach  
(allow 20m)

COQ AU VIN (Organic Chicken In Red Wine) 30  
mushrooms, bacon, potatoes (allow 20m)

HANGER STEAK (Prime 8oz) 38  
garlic, rosemary and thyme, pommes frites

STEAK AU POIVRE (Prime NY Strip 12oz) 46  
french beans, pommes frites

LOBSTER LINGUINE 39  
shitake mushrooms, asparagus, tomato, basil

SEAFOOD RISOTTO 39  
(ask your server about seafood of the day)

\*If you have a food allergy, please speak to the owner or your server. No substitutions please. A \$2 plating charge will be added for each splited item. 20% service charge will be added for parties of six or more.