

LE PROVENCAL BISTRO

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 BOURGUIGNON 16
garlic, parsley, shallot (allow 15m)

PROVENÇAL ONION TART 15
bacon, white truffle oil

FRENCH COUNTRY MEATBALLS 16
creamy polenta, parmesan, sauce au jus

PASTA

LOBSTER LINGUINE 39
shitake mushrooms, asparagus, tomato, basil

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

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 BOURGUIGNON 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

SIDES

Pommes Frites 12

Ratatouille 12

Mashed Potatoes 10

Broccoli Rabe, Olive Oil and Garlic 10

Spinach, Olive Oil and Garlic 10

Haricots Verts, Olive Oil and Garlic 10

*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 split item. 20% service charge will be added for parties of six or more.