

# LE PROVENÇAL BISTRO

## APPETIZERS

(add grilled chicken, salmon, shrimp(4) 16,20,22)

WILD MUSHROOM SOUP 14  
mixed mushrooms, shallots, cream

LOBSTER BISQUE 15  
fresh basil, lobster

ARUGULA SALAD 19  
burrata, prosciutto, roasted bell pepper, balsamic, olive oil

MESCLUN SALAD 15  
walnuts, cranberries, honey mustard vinaigrette

BELGIUM ENDIVE SALAD 17  
walnuts, pear, gorgonzola, sherry vinaigrette

GRILLED OCTOPUS SALAD 20  
arugula, celery, cucumbers, black olives, avocado, sherry vinaigrette

AVOCADO TOAST 19  
smoked salmon, toasted pistachios, pistachio oil

JUMBO LUMP CRAB CAKE 22  
beurre blanc, corn, french beans, mushroom salad (allow 15m)

FRENCH PICNIC PLATTER 27  
cured meats, cheese, accoutrement

COUNTRY PATÉ 17  
niçoise olives, cornichons, mustard, toasted Bread

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

ESCARGOTS BOURGUIGNONE 17  
garlic, parsley, shallot (allow 15m)

PROVENÇAL ONION TART 17  
bacon, white truffle oil

FRENCH COUNTRY MEATBALLS 17  
creamy polenta, parmesan, sauce au jus

## PASTA

LOBSTER LINGUINE 40  
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 32  
sautéed spinach, tomato, basil, garlic, eggplant caviar

SAUTÉED SHRIMP PROVENÇAL 35  
white beans, broccoli rabe, olive oil, garlic

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

SAUTÉED SALMON 35  
lentils, mushrooms, leeks, beurre blanc

PROVENÇAL PALETTE OF QUINOA 30  
mushrooms, beets, lentils, ratatouille, burrata

KOBE BURGER 26  
(add cold foie gras \$12)  
gruyere cheese, brioche bun, mesclun, pommes frites

BEEF BOURGUIGNONE 35  
orange, carrots, mushrooms, french beans, mashed potatoes (allow 20m)

SLICED STEAK SANDWICH (Hanger Prime) 28  
baguette, onions, garlic, pommes frites, mesclun

DUCK CONFIT 36  
shiitake mushrooms, french beans, port wine sauce, pommes frites

ORGANIC CHICKEN BREAST AU JUS 34  
goat cheese, mashed potato, spinach  
(allow 20m)

COQ AU VIN (Organic Chicken In Red Wine) 32  
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 14

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.