

BISTRO
PROVENCE
SHARING FOOD IS SHARING LIFE

APPETIZERS

Calamari - \$9

Fried or Sautéed Served on a Bed of Provençal Sauce

Portobello Mushroom Ravioli - \$9

Served on a Bed of Rosemary Cream Sauce or Marinara Sauce

Crab and Artichoke Gratiné - \$12

A Combination of Crab Meat, Artichoke, Cream and Gruyere Cheese
Served with a Freshly Baked Sliced Baguette

Mussels and Clams - \$10

Steamed in White Wine with Diced Tomatoes, Fennel, Garlic & Shallots

Chicken Wellington - \$10

Duxelles Encrusted Chicken Breast in Puff Pastry & Complimented with Port Wine Sauce

Escargot - \$13

Served Sizzling with Garlic, Fresh Herbs & White Wine

SOUPS

Baked Onion Soup - \$5 Cup / \$8 Bowl

Caramelized Onions in Beef Broth Complimented with a Touch of Brandy &
Finished with a Crouton of French Bread & Gruyere Cheese

Lobster Bisque - \$7 Cup / \$10 Bowl

Creamed Lobster Soup Complimented with a Touch of Sherry &
Finished with Sour Cream & fresh Maine Lobster

SALADS

Tossed Caesar Salad - \$8 / Half - \$5

Spears of Romaine Lettuce and Creamy Caesar Dressing Accompanied with Fresh Croutons &
Pecorino Romano Cheese

Bistro Salad - \$8 / Half - \$5

Fresh Seasonal Greens, Roma Tomatoes, Carrots, Walnuts, Tossed with Cabernet Balsamic Vinaigrette

Lettuce Wedge - \$8 / Half - \$5 / With Shrimp - \$15

Wedge of Iceberg Lettuce served with Crumbled Bleu Cheese &
Topped with House Made Roquefort Dressing

POULTRY

Coq Au Vin - \$25

Half of Chicken Simmered in Red Wine with Pearl Onions, Mushrooms, and Fresh Herbs
Complimented with Roasted Garlic Mashed Potatoes & Fresh Vegetables

Chicken Cacciatore - \$26

Sautéed Chicken Breast Topped with Mushrooms, Onions, Tomatoes, Fresh Herbs & Wine,
Served on a Bed of Vermicelli

Chicken Roulade - \$26

Sautéed Chicken Breast Stuffed with Spinach, Mushrooms & Bell Peppers, Served with Risotto

***Duck Ala Orange - \$30**

Seared Breast of Duck Served with Orange Sauce and Accompanied with Maple Wild Rice,
Prunes, Pecans, & Green Beans

We Understand That Certain Customers Have Special Dietary Needs and will
Produce Gluten-Free Selections Upon Request

We Gladly Accept Major Credit Cards, and Cash. Sorry, No Checks Accepted

19% Gratuity will be Added on Parties of Six or More

A \$3 Fee will be Charged for all SPLIT Items

BISTRO PROVENCE

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BEEF / VEAL / PORK

***Steak Au Poivre - 6 oz. \$28 / 8 oz. \$32 / 12 oz. \$42**

Aged Filet Mignon Coated with Crushed Black Peppercorns, Mushroom and Shallot Cognac Pan Sauce and Complimented with Roasted Garlic Mashed Potatoes & Fresh Vegetables

***Steak Diane - 6 oz. \$28 / 8 oz. \$32 / 12 oz. \$42**

Aged Filet Mignon Topped with Mushroom, Dijon Mustard, Garlic, Shallots, and Cognac Complimented with Roasted Garlic Mashed Potatoes & Fresh Vegetables

Beef Bourguignon - \$22

Braised Beef Tenderloin Cubes Simmered in a Seasoned Burgundy Wine Sauce with Mushrooms, Carrots & Onions, Served with Roasted Garlic Mashed Potatoes

Adobado Pork Tenderloin - \$27

Pork Tenderloin Complimented with a Light Chipotle Demi-Glace and Served with Oven Roasted Potatoes

Veal Cordon-Bleu - \$28

Tender Veal Cutlet Stuffed with Prosciutto and Gruyere Cheese & Complimented with Demi-Glace, Served with Roasted Garlic Mashed Potatoes & Fresh Vegetables

Braised Lamb Shank - \$28

Bistro Provence Specialty Lamb Shank Served with Roasted Garlic Mashed Potatoes & Fresh Vegetables

Grilled Lamb Chops - \$35

Pistachio Encrusted Rack of Lamb Complimented with Mint, Madeira Wine Sauce & Served with Roasted Garlic Mashed Potatoes & Fresh Vegetables

Cooking Temperatures

Rare ~ Cool red center

Medium Rare ~ Warm red center

Medium ~ Warm pink center

Medium Well ~ Warm moist center, no pink

Well Done ~ Hot moist center, no pink

SEAFOOD AND PASTA

***Pan Seared Salmon - \$28**

Lightly Cured Salmon Fillet Stuffed with Spinach & Topped with Ginger Soy Beurre Blanc, Served on a Rice Cake & Accompanied by Fresh Vegetables

Bouillabaisse De Provence - \$29

Mussels, Clams, Scallops, Prawns and an Array of Fresh Fish Served with Tomato, Fennel, Shallots and Saffron Seafood Broth

Shrimp and Scallops - \$30

Sautéed Jumbo Shrimp and Scallops with Olives, Garlic, Capers on a bed of Linguine Pasta Tossed Provencal sauce

Fruits De Mer Gratinée - \$30

A Combination of Shrimp, Scallops, Crab Meat, Mushrooms, Sautéed with Shallots, Garlic & Finished with Brandy Lobster Cream Sauce

Pacific Dover Sole - \$25

Sautéed Fillet with Provencal Sauce & Served with Saffron Basmati Rice

Pasta al Fresco - \$17

Fresh Linguine and Vegetables tossed in White Wine, Garlic and Olive Oil lightly seasoned with Fresh Herbs and topped with Pecorino Romano

* Bistro Provence is Happy to Cook all Items to Order, but Please Recognize that Consuming Raw or Undercooked Poultry, Meats, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness