

LE PROVENÇAL

Concept

Le Provencal Restaurant is an informal French Restaurant with an Italian flare featuring Singing Servers in attractive costumes providing singing performances set in a rustic French Country atmosphere indicative of the Provence region in Southeastern France. The menu features Provencal dishes such as Bouillabaisse (shellfish stew) and other well-know European regional dishes as well as a large selection of pastas. In addition, the restaurant also offers authentic freshly baked French breads and an assortment of French-style pastries along with European coffees and a full compliment of wine.

Hours of Operation

7 Days a Week

Lunch-11:30am-4:00pm

Dinner-5:00pm-10:30pm

Located on Le Boulevard adjacent to J J Boulangerie

*Reservations for more than 14 people or special occasions call Food & Beverage
Group Sales Offices at 702-967-4859*

LE PROVENÇAL

Lunch Menu

Choice of Main Course

Grilled Chicken Focaccini

*Grilled Chicken Breast with Cranberry Relish, Grilled Radicchio,
Wilted Spinach & Toasted Pinenuts on an Herbed Focaccia Roll*

Italian Sandwich

*Spicy Cappicolla Ham, Roasted Pepper, Fresh Tomatoes, Marinated Artichokes
& Provolone on a Fresh Baked Roll, Brushed with Basil Pesto*

Caesar Salad

*Crisp Romaine Hearts with Homemade Country Croutons
& Creamy Garlic Dressing with Grilled Chicken*

Dessert

Chocolate Cake

Warm Chocolate Cake with Vanilla Bean Ice Cream

Includes Unlimited Soft Drinks, Coffee or Tea

\$25.00 per person

Lunch Menu available from 11:30am to 4:00pm

*All Food and Beverage is subject to 7.75% Tax & 20% Service Fee
Menu & Pricing are Subject to Change*

LE PROVENÇAL

Menu 1

1st Course

Spinach Salad

*Tossed Spinach Leaves with Candied Walnuts
Roquefort Cheese & our House Balsamic Vinaigrette*

Choice of Main Course

Angel Hair Pomodoro

with Fresh Garlic, Olive Oil & Sweet Basil

Veal Paillard

*Grilled Pounded Veal Tenderloin
served with Arugula & Cherry Tomato*

Penne Pasta

*with Shredded Chicken & Sun-Dried Tomatoes,
Tossed in a Light Pesto Cream Sauce*

Dessert

Crème Brûlée

Vanilla Custard with Caramelized Sugar

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$35.00 per person

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Menu 2

1st Course

Hearty Tuscan Minestrone

With Grilled Artisan Bread

2nd Course

Insalata Misto

*With Baby Pear Tomatoes,
Sliced Cucumber & Tomato Basil Vinaigrette*

Choice of Main Course

Rigatoni with Sweet Italian Sausage

Red Onion, Wild Mushrooms, Tomatoes & a Touch of Cream

Baked Parmesan Crusted Chicken Breast

*With Marinated Artichoke Hearts, Button Mushrooms,
Roasted Red Potatoes & Chardonnay Butter Sauce*

Sautéed Salmon

*Truffled Parsnip Puree, Braised Baby Carrots,
Leeks & Lemon Chive Beurre Blanc*

Dessert

Traditional Tiramisu

With an Almond Tuille

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$42.00 per person

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Menu 3

Choice of 1st Course

Traditional Shrimp Cocktail

Fresh Large Shrimp served with Homemade Cocktail Sauce

Bruschetta

*Grilled Country Bread with Balsamic Vinegar & Basil Marinated Tomatoes,
Herbed Goat Cheese & Mixed Field Greens*

Choice of 2nd Course

Traditional Caesar

*Young Romaine Lettuce with Tangy Caesar Dressing
Fresh Garlic & Herb Croutons*

Cream of Lobster Bisque

Flavored with Aged Cognac, Crème Fraîche

Choice of Main Course

Penne Putanesca

Anchovy, Garlic, Basil, Black Olive & Marinara Sauce

Grilled 14 oz. Rib Eye Steak

*With Herb Butter, Garlic Mashed Potatoes,
Grilled Asparagus & Crisp Fried Onions*

Chicken Piccata

Sautéed Chicken Breast in a Capers White Wine Sauce served with Linguini

Pan Roasted Sea Bass Fillet

*Confit of Fennel, Capers & Tomatoes,
Sautéed Spinach & Mashed Potatoes*

Dessert

Medley of Individual Pastries

Coffee Service

Coffee, Decaffeinated Coffee or Tea Service

\$53.00 per person

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