



PROVENCE marinaside

APPETIZERS

MAMIE SUZANNE'S FISH SOUP \$16
bold fish broth, crostini, gruyère et la rouille

SOUPE DU CHEF \$14
chef's daily creation

HERB CRUSTED GOAT CHEESE \$16
beurre blanc, balsamic reduction,
baby spinach and belgian endive salad, crostini

CRAB AND SHRIMP CAKES \$17
baby romain lettuce, apple, lemon aioli

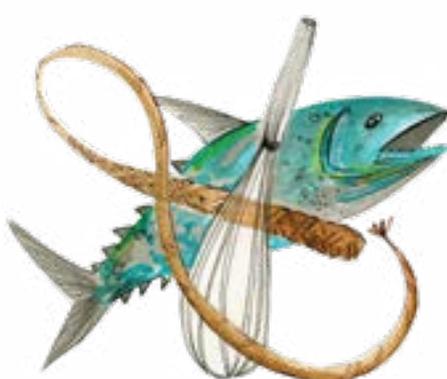
STEAMED MUSSELS \$17
garlic, white wine, onion, cream, fresh herbs, garlic crouton

½ DOZEN FRESH OYSTERS \$20
pear vinegar mignonette, fresh lemon

PRAWN COCKTAIL \$18
steamed prawns, traditional cocktail sauce

SEARED SCALLOPS \$19
grilled gem lettuce, bacon, herb buttermilk dressing

PISTACHIO AND BEET SALAD \$17
baby kale and spinach salad, orange vinaigrette,
crispy brussel sprout leaves



ENTRÉES

SEAFOOD LINGUINI \$35
sautéed clams and mussels, grilled fish, prawns,
roasted garlic, tomato sauce

GRASS FED BEEF TENDERLOIN \$44
sunchoke, portobello and green beans,
confit shallots, red wine peppercorn jus

HALF CHICKEN PROVENÇAL \$33
maple and harissa roasted root vegetables, lemon herb pan jus

ROASTED FRENCHED RACK OF LAMB \$44
crusted with dijon and fresh herbs beet and potato pave,
fresh belgian endive, lamb crackling

BOUILLABAISSE \$37
west coast style, prawns, scallops, mussels, clams, fish,
fingerling potatoes, gruyère et la rouille

SEAFOOD PLATTER PROVENÇAL \$53
½ lobster tail, prawns, scallops, mussels, clams,
fish, sautéed rainbow carrots, seven grain rice

CRAB AND LOBSTER BAMBOO RICE \$39
snap peas, tomato, fresh herbs, white wine butter sauce

SAUTÉED WILD PRAWNS PROVENÇAL \$35
garlic, parsley, marinated tomato, and brandy butter sauce,
seven grain rice, zucchini spaghetti

ROASTED SHALLOT PANISSE \$28
chickpea cakes, tomato mushroom ragout,
wilted winter greens, parsley oil

SEARED SMOKED SABLE FISH \$42
roasted brussel sprouts, pickled mushrooms,
crispy parsnip and yam ribbons, espelette

ADD ONS

add to any meal

½ LOBSTER PROVENÇAL \$29

GRILLED PRAWNS \$12

GRILLED SCALLOPS \$16

GRILLED CHICKEN \$11

TRUFFLE OIL \$2



SMALL BITES

½ BAGUETTE \$3

butter

add jim beam butter \$4

add balsamic vinegar and olive oil \$1

POMME FRITES \$8

add truffle oil \$2

POPCORN \$9

brown butter truffle oil

ESCARGOT PROVENÇAL \$17

garlic, parsley, brandy, butter sauce

SAUCISSON SEC \$12

dry cured pork sausage, cornichons

CRISPY CALAMARI \$13

mixed green salad, aioli

GARLIC PARSLEY MEATBALLS \$14

grana padano, garlic crouton,
onion and tomato sauce, mixed green salad

GRILLED AVOCADO WITH BABY SHRIMP \$16

espelette and lime dressing

BLACK OLIVE TAPENADE \$8

house made crostinis



BIG BITES

PRAWN AND SCALLOP SPAGHETTINI \$29
plum tomato sauce, roasted garlic, white wine, fresh herbs

WILD MUSHROOM RAVIOLI \$27
white wine butter sauce, garlic, fresh tomato, herbs, parmesan crisp

PAN SEARED LOIS LAKE STEELHEAD \$33
cauliflower fritter, cauliflower pomme puree, caper and shallot vinaigrette

BC CHEESE PLATE \$21
two cheeses produced in bc, mixed olives, fresh baguette

Parties of 6 or more people an 18% gratuity will be added to the bill.

Separate bills are not available for groups of 6 or more.

Please be aware that a fee will apply to any substitutions or alterations.

Outside food and beverages are permitted in the restaurant.

As per health regulations, all animals must be kept outside the patio railing with the exception of PADS or BC & Alberta Guide Dog Services certified assistance animals.