

# PRINT-WORKS

## BISTRO

### Flatbreads

◊ Fried Eggplant, Goat Cheese, Serrano, Honey-Fig Balsamic

◊ Truffled Corn, Mascarpone, Blistered Cherry Tomatoes, Pickled Red Onions

11

### APPETIZERS & SMALL PLATES

◊ LOCAL TOMATO PLATE 13  
marinated olives, basil oil, tetilla cheese

CRISPY FRIED CALAMARI 11  
lemon rouille, cocktail sauce

◊ SHRIMP & RED PEPPER DIP 13  
fresh herbs, feta, poppyseed crisps

TRUFFLE FRIES 8  
herbs de Provence, saffron rouille

◊ AUBERGINE FRITE 11  
fried eggplant, goat cheese, honey, fresh black pepper

CRISPY BRUSSELS SPROUTS 10  
lemon-bacon vinaigrette, fried leeks, honey-chili aioli

TUNA TARTARE\* 14  
salmon roe, avocado relish, shaved cucumber, crostini

ARTISANAL CHEESE & CHARCUTERIE Mkt  
bistro inspired accoutrements

PRINCE EDWARD ISLAND MUSSELS, 12/ 19  
Riesling, fresh herbs, hand-cut fries

CHEESEBURGER\* 11  
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort or Emmentaler

### Sides

◊ Roasted Corn & Shallots.....4

Cheddar & Bacon Potato Cakes.....4

◊ Ratatouille.....4

French Green Beans.....5

Hand-Cut Fries.....4

◊ Coconut-Jasmine Grain Blend.....4

Brussels Sprouts.....5

Crème Fraiche Mashed Potatoes.....4

◊ Chef's features June 5 — July 23

### STARTER SALADS & SOUPS

◊ CARROT & SWEET CORN SALAD 9  
mixed greens, cottage cheese, honey-lemon cumin vinaigrette

ROASTED BEETS & LITTLE GEM 9  
LETTUCE, citrus-chive vinaigrette, Roquefort, sesame Prima Donna crisps

SUMMER SALAD 6  
fresh vegetables, Green Goddess

FRENCH ONION SOUP 7  
melted Emmentaler

◊ SOUP OF THE DAY Mkt  
(Please ask your server)

### Wednesday Night Special

MUSSELS ◊ WINE ◊ MUSIC

More for less with hand-cut fries, six wines at \$10-\$15 a bottle & live music

16

### ENTRÉES

◊ GRILLED SALMON\* 26  
Champagne beurre blanc, roasted tomato pistou, crème fraiche mashed potatoes, French green beans

◊ PAN SEARED SEA SCALLOPS 33  
truffled corn soubise, bacon lardons, shaved leeks, citrus red onions, coconut-jasmine grain blend

BACON WRAPPED BISTRO MEATLOAF 24  
Diane sauce, caramelized onions, French green beans, cheddar, bacon & chive potato cake

FRESH FISH DU JOUR (Please ask your server) Mkt

◊ HEIRLOOM TOMATO TART 19  
on puff pastry; whipped cream cheese, balsamic glaze, basil oil, zucchini chips

STEAK FRITES\* 24  
sliced hanger steak, herbed Maitre d' butter, hand-cut fries

◊ CITRUS CURED DUCK BREAST\* 30  
black pepper-lemon gastrique, coconut-jasmine grain blend, ratatouille

◊ PARSLEY-CHIVE & GARLIC SHRIMP RISOTTO 24  
creamy arborio rice, roasted corn, bacon lardons, goat cheese

◊ MOUNTAIN TROUT 25  
herb breadcrumbs, lemon-caper beurre blanc, ratatouille, roasted corn & shallots

TOMATO BRAISED BEEF SHORT RIBS 31  
crème fraiche mashed potatoes, French green beans

◊ CRISPY CHICKEN SCHNITZEL 20  
preserved lemon vinaigrette and a salad of mixed greens, sweet corn, carrots, cottage cheese

◊ FILET MIGNON\* 33  
walnut-Roquefort fondue, balsamic glaze, crème fraiche mashed potatoes, French green beans

### Daily Plates

- MONDAY -

Bouillabaisse

- TUESDAY -

Chef's Special

- WEDNESDAY -

Our Chef's Mussels

- THURSDAY -

Lemon Chicken Paillard

- FRIDAY -

Fish & Chips  
Hook & Line Caught

- SATURDAY -

Steak au Poivre\*

- SUNDAY -

Roasted Turkey  
Dinner

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

\* Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED

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