

PRINT-WORKS

• B I S T R O •

FLATBREADS

◊ **ESCARGOT**
horseradish mascarpone, mushroom,
red pepper, Emmentaler, lemon rouille
11

◊ **RATATOUILLE**
Tomato mascarpone, zucchini,
eggplant, red onion, red pepper,
Tickler, garlic aioli
11

APPETIZERS & SMALL PLATES

◊ **STEAK TARTARE*** 17
beef tenderloin, capers, cornichons,
egg, Dijon, crostini

◊ **HEIRLOOM TOMATOES** 12
Tickler, basil oil

◊ **GREEN GODDESS AVOCADO DIP** 8
crudité

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

CRISPY CALAMARI 11
lemon rouille, cocktail sauce

◊ **TUNA TARTARE*** 15
local corn relish, house pickled red onions,
toasted sesame seeds, chili glaze,
rice crackers

CRISPY BRUSSELS SPROUTS 11
preserved lemon vinaigrette, fried leeks,
bacon, honey-chili aioli

**ARTISANAL CHEESE
& CHARCUTERIE** Mkt
bistro inspired accoutrements

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

CHEESEBURGER* 13
lettuce, red onion, mayonnaise,
hand-cut fries; cheddar, Roquefort,
Emmentaler

Sides

Crispy Brussels Sprouts 6

Sautéed Asparagus 5

Cheddar, Bacon & Chive
Potato Cakes 4

French Green Beans 5

Hand-Cut Fries 4

Brussels Sprouts 5

Crème Fraîche Mashed Potatoes 4

Jasmine Rice Blend 4

◊ Chef's features

STARTER SALADS & SOUPS

◊ **CORN & CARROT** 9
mixed greens, Prima Donna,
honey-tarragon vinaigrette

**ROASTED BEETS
& LITTLE GEM** 9
Roquefort, walnuts,
truffle beet walnut vinaigrette

VEGETABLE SALAD 6
fresh vegetables,
Green Goddess dressing

FRENCH ONION SOUP 7
melted Emmentaler

SOUP OF THE DAY Mkt
(Please ask your server)

ENTRÉES

◊ **SEARED SCALLOP RISOTTO*** 33
local corn, fava beans, cherry tomato, basil oil

◊ **PAN SEARED TROUT** 26
lemon-caper beurre blanc, French green beans, ratatouille

◊ **SUMMER VEGETABLE NAPOLEON** 20
zucchini, eggplant, heirloom tomato, asparagus, puff pastry,
shallot cream, Goat cheese, house pickled red onion corn relish,
arugula-quinoa salad

◊ **GRILLED SALMON*** 27
Rosé tomato cream, spiced tomato jam, crème fraîche mashed potatoes,
French green beans

◊ **CRISPY CHICKEN SCHNITZEL** 20
crème fraîche mashed potatoes, French green beans,
honey-chili aioli

◊ **BEEF BOURGUIGNON** 26
braised tenderloin tips, red wine, carrot, mushroom, lardons,
pearl onion, crème fraîche mashed potatoes

TODAY'S CHEF SELECTION, (please ask your server) Mkt

◊ **GRILLED 5-SPICED LAMB LOIN*** 32
Mint gremolata, crème fraîche mashed potatoes, ratatouille

◊ **FILET MIGNON*** 34
Pinot Noir blackberry glaze, crème fraîche mashed potatoes,
French green beans

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

STEAK FRITES* 25
sliced hanger steak, herbed Maître d' butter, hand-cut fries

Daily Plates

- MONDAY -
Bouillabaisse

- TUESDAY -
Steak au Poivre*

- WEDNESDAY -
Chef's Special

- THURSDAY -
Lemon Chicken Paillard

- FRIDAY -
Fish & Chips
Hook-N-Line Caught

- SATURDAY -
Tri-Tip Steak*

- SUNDAY -
Roasted Turkey
Dinner



HELP! WANTED

Servers, Hosts And Line Cooks

If you know someone who might enjoy playing these roles,
please suggest that they contact us!!

Apply at qwrh.com/careers

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