

PRINT-WORKS

• B I S T R O •

FLATBREADS

◊ **RED WINE-BRAISED PORK**
*mascarpone, shallot confit,
 Emmentaler, Dijon aioli*
 12

◊ **LOCAL APPLE**
*mascarpone, caramelized onions,
 Prima Donna, arugula, balsamic glaze*
 12

APPETIZERS & SMALL PLATES

◊ **BISTRO SHRIMP COCKTAIL** 15

◊ **GOAT CHEESE-STUFFED
 ARTICHOKEs** 13
pomegranate Dijon emulsion, crostini

BACON SHRIMP DIP 14
spinach, artichokes, crostini, rice crackers

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

CRISPY CALAMARI 13
lemon rouille, cocktail sauce

TUNA TARTARE* 15
*avocado relish, toasted sesame seeds,
 chili glaze, rice crackers*

CRISPY BRUSSELS SPROUTS 12
*preserved lemon vinaigrette, fried leeks,
 bacon, honey-chili aioli*

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

**PRINCE EDWARD ISLAND
 MUSSELS** 13/20
Riesling, fresh herbs, hand-cut fries

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

Sides

Crispy Brussels Sprouts 6

Roasted Carrots 5

*Cheddar, Bacon & Chive
 Potato Cakes* 4

French Green Beans 5

Hand-Cut Fries 4

Brussels Sprouts 5

Crème Fraîche Mashed Potatoes 4

Creamed Spinach 5

◊ *Chef's features*

STARTER SALADS & SOUPS

◊ **KALE & APPLE** 10
*goat cheese, pomegranate seeds,
 pomegranate vinaigrette*

**ROASTED BEETS
 & LITTLE GEM** 10
*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

◊ **PAN-SEARED TROUT AMANDINE** 27
roasted carrots, creamed spinach, citrus beurre blanc

◊ **VEGETABLE TORTE** 21
*eggplant, mushrooms, butternut squash, goat cheese,
 spiced pumpkin seeds, tomato balsamic emulsion, roasted carrots,
 kale & apple salad*

◊ **GRILLED SALMON*** 28
*orange balsamic glaze, crème fraîche mashed potatoes,
 French green beans*

CRISPY CHICKEN SCHNITZEL 21
*crème fraîche mashed potatoes, French green beans,
 honey-chili aioli*

BEEF BOURGUIGNON 28
*braised tenderloin tips, red wine, carrot, mushroom, lardons,
 pearl onion, crème fraîche mashed potatoes*

◊ **SEARED SCALLOP RISOTTO*** 36
butternut squash, leeks, goat cheese, spiced pumpkin seeds

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

◊ **RED WINE-BRAISED PORK SHANK** 33
brandy apple glaze, crème fraîche mashed potatoes, sautéed spinach

◊ **FILET MIGNON*** 36
*pomegranate Dijon emulsion, 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* 26
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