

PRINT-WORKS

• B I S T R O •

FLATBREADS

◆ **BUTTERNUT SQUASH**
caramelized onions, Emmentaler,
pecans, arugula
12

◆ **BACON**
leeks, spinach, crème fraîche,
fromage blanc
12

APPETIZERS & SMALL PLATES

◆ **SHRIMP CAKES** 15
arugula, chives, roasted garlic crème fraîche

◆ **SHORT RIB POUTINE** 14
cheese curds, short rib gravy, hand-cut fries

◆ **BEET CURED SALMON** 16
horseradish crema, house-pickled red onions,
rye

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

CALAMARI 13
lemon rouille, cocktail sauce

◆ **TUNA TARTARE*** 16
avocado relish, house-pickled red onions,
chili glaze, sesame seeds, crostini,
sweet potato chips

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

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

**PRINCE EDWARD ISLAND
MUSSELS** 13/21
Riesling, fresh herbs, hand-cut fries

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

Sides

Crispy Brussels Sprouts
bacon, leeks 6

Honey-Thyme 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

Salted Caramel Fingerling Potatoes... 5

STARTER SALADS & SOUPS

◆ **ENDIVE SALAD** 10
Granny Smith apple, goat cheese,
pecans, mustard vinaigrette

**ROASTED BEETS
& MIXED GREENS** 10
Roquefort, walnuts,
truffled 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** 28
lemon-caper beurre blanc, French Green beans,
honey-thyme roasted carrots

◆ **ROASTED VEGETABLE RAVIOLI** 23
mushrooms, sage pistou, walnuts, Prima Donna

◆ **GRILLED LAMB CHOPS** 35
raspberry reduction, salted caramel fingerling potatoes,
French green beans

◆ **CHICKEN SCHNITZEL** 23
endive, Granny Smith apple, goat cheese, pecans,
mustard vinaigrette

◆ **GRILLED SALMON*** 29
tomato hollandaise, crème fraîche mashed potato, French green beans

◆ **PAN-SEARED BRONZINO** 34
fennel soubise, honey-thyme roasted carrots,
French green beans

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

BACON WRAPPED BISTRO MEATLOAF 25
caramelized onions & mushroom gravy, French green beans,
cheddar, bacon & chive potato cake

◆ **SEARED SHRIMP & SCALLOP RISOTTO*** 37
wild mushrooms, spinach, truffle oil, mascarpone, Prima Donna

STEAK FRITES* 27
sliced hanger steak, herbed Maître d' butter, hand-cut fries

RED WINE BRAISED BEEF SHORT RIBS* 34
crème fraîche mashed potatoes, spinach

◆ **FILET MIGNON*** 37
braised shallot Bordelaise, crème fraîche mashed potato,
French green beans

Daily Plates

- MONDAY -
Beef Stroganoff

- 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

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

◆ Chef's features

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED