

PRINT-WORKS

• B I S T R O •

FLATBREADS

◊ SPINACH

mascarpone, goat cheese,
pine nuts
12

◊ OAKWOOD SMOKED HAM

béchamel, Emmentaler,
onion
12

APPETIZERS & SMALL PLATES

◊ SHRIMP CAKES	15
<i>mixed greens, chives, remoulade</i>	
◊ SHRIMP PROVENÇAL	16
<i>onion, bell pepper, green olives, capers, garlic-tomato broth, fresh herbs, crostini</i>	
◊ CHEESE FONDUE	14
<i>sweet potato chips, apples, crostini</i>	
TRUFFLE FRIES	8
<i>herbs de Provence, saffron rouille</i>	
CALAMARI	13
<i>lemon rouille, cocktail sauce</i>	
TUNA TARTARE*	16
<i>avocado relish, house-pickled red onions, chili glaze, sesame seeds, crostini, sweet potato chips</i>	
CRISPY BRUSSELS SPROUTS	12
<i>preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli</i>	
ARTISANAL CHEESE & CHARCUTERIE	Mkt
<i>bistro inspired accoutrements</i>	
PRINCE EDWARD ISLAND MUSSELS	13/21
<i>Riesling, fresh herbs, hand-cut fries</i>	
CHEESEBURGER*	13
<i>lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler</i>	

Sides

<i>Crispy Brussels Sprouts bacon, leeks</i>	6
<i>Asparagus</i>	5
<i>Cheddar, Bacon & Chive Potato Cakes</i>	4
<i>French Green Beans</i>	5
<i>Hand-Cut Fries</i>	4
<i>Brussels Sprouts</i>	5
<i>Crème Fraîche Mashed Potatoes</i>	4
<i>Potato Gratin</i>	5
<i>Carrot Purée</i>	4

STARTER SALADS & SOUPS

◊ ARUGULA SALAD	10
<i>pear, pomegranate seeds, Prima Donna, walnuts, mustard vinaigrette</i>	
ROASTED BEETS & MIXED GREENS	10
<i>Roquefort, walnuts, truffled beet & walnut vinaigrette</i>	
VEGETABLE SALAD	6
<i>fresh vegetables, Green Goddess dressing</i>	
FRENCH ONION SOUP	7
<i>melted Emmentaler</i>	
SOUP OF THE DAY	Mkt
<i>(Please ask your server)</i>	

ENTRÉES

◊ PAN-SEARED TROUT	28
<i>lemon-caper beurre blanc, French Green beans, carrot purée</i>	
◊ GOAT CHEESE RAVIOLI DAUPHINÉ	23
<i>Emmentaler, garlic cream, spinach, chives</i>	
◊ GRILLED LAMB CHOPS	35
<i>blood orange pinot glaze, potato gratin, asparagus</i>	
◊ CHICKEN SCHNITZEL	23
<i>mixed greens, pear, pomegranate seeds, Prima Donna, walnuts, mustard vinaigrette</i>	
◊ GRILLED SALMON*	29
<i>blood orange beurre blanc, crème fraîche mashed potato, French green beans</i>	
◊ PAN-SEARED BRONZINO	34
<i>citrus-shallot cream, carrot purée, asparagus</i>	
TODAY'S CHEF SELECTION, (please ask your server)	Mkt

BACON WRAPPED BISTRO MEATLOAF	25
<i>caramelized onions & mushroom gravy, French green beans, cheddar, bacon & chive potato cake</i>	
◊ SEARED SHRIMP & SCALLOP RISOTTO*	37
<i>sautéed leeks, fennel, bacon, Prima Donna</i>	
STEAK FRITES*	27
<i>sliced hanger steak, herbed Maître d' butter, hand-cut fries</i>	
◊ RED OAK BRAISED SHORT RIBS*	34
<i>crème fraîche mashed potatoes, spinach</i>	
◊ FILET MIGNON*	37
<i>horseradish demi-glace, crème fraîche mashed potatoes, French Green beans</i>	

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

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*

◊ Chef's features

PRINT WORKS BISTRO IS 100% EMPLOYEE OWNED