

PRINT-WORKS

• B I S T R O •

STARTERS

◊ ARTISAN BACON & CHIVE FLATBREAD	15
<i>garlic Boursin, Emmentaler spring onion crema</i>	
CAVIAR SLIDERS*	22
<i>avocado mousse, chives, hand-cut fries</i>	
TRUFFLE FRIES	11
<i>herbs de Provence, saffron rouille</i>	
◊ BURRATA	16
<i>pea & fava bean relish, sauce verte balsamic glaze, crostini</i>	
◊ BEEF MEATBALLS	16
<i>honey-chili aioli, crostini</i>	
◊ HOT SMOKED SALMON DIP	19
<i>cherry tomatoes, spring onions fines herbes, crackers</i>	
CRISPY BRUSSELS SPROUTS	16
<i>preserved lemon vinaigrette, fried leeks bacon, honey-chili aioli</i>	
CRISPY CALAMARI FRITES	15
<i>sea salt, cocktail sauce</i>	
◊ TUNA CRUDO*	18
<i>pickled strawberry relish charred scallion oil, balsamic glaze sweet potato chips</i>	
ARTISANAL CHEESE & CHARCUTERIE	Mkt
<i>bistro inspired accoutrements</i>	
PRINCE EDWARD ISLAND MUSSELS	16/26
<i>Riesling, fresh herbs, hand-cut fries</i>	
CHEESEBURGER*	16
<i>lettuce, red onion, mayonnaise hand-cut fries; cheddar, Roquefort Emmentaler</i>	

Sides

<i>Crispy Brussels Sprouts</i>	
<i>bacon, leeks</i>	7
<i>Cheddar, Bacon & Chive</i>	
<i>Potato Cakes</i>	6
<i>French Green Beans</i>	6
<i>Hand-Cut Fries</i>	5
<i>Brussels Sprouts</i>	6
<i>Crème Fraîche Mashed Potatoes</i>	5
<i>Swiss Chard</i>	6
<i>Forbidden Black Rice</i>	6

◊ Chef's features

STARTER SALADS & SOUPS

◊ SPRING	11
<i>mixed greens, blueberries cherry tomatoes, chèvre house vinaigrette</i>	
ROASTED BEETS	11
<i>mixed greens, Roquefort, walnuts house vinaigrette</i>	
VEGGIE	8
<i>mixed greens, carrot, cucumber, celery creamy herb dressing</i>	
FRENCH ONION SOUP	8
<i>melted Emmentaler, crostini</i>	
SOUP OF THE DAY	Mkt
<i>(Please ask your server)</i>	

ENTRÉES

◊ PAN SEARED TROUT	29
<i>strawberry-citrus gastrique, forbidden black rice, Swiss chard</i>	
◊ GRILLED SALMON*	32
<i>strawberry-tarragon beurre rouge, crème fraîche mashed potatoes French green beans</i>	
◊ PROVENÇAL SPRING VEGETABLE TIAN	26
<i>zucchini, squash, tomato, roasted red peppers, Emmentaler charred scallion soubise, cucumber & asparagus salad</i>	
◊ ARTISAN SMOKED HAM STEAK	29
<i>Madeira jus, crème fraîche mashed potatoes, French green beans</i>	
◊ CHICKEN SCHNITZEL	27
<i>spring salad, preserved lemon vinaigrette</i>	
◊ PAN SEARED SCALLOPS	38
<i>forbidden black rice, Swiss chard, charred scallion oil</i>	
◊ BRAISED SHORT RIB AU POIVRE	34
<i>brandy-peppercorn emulsion, cheddar bacon & chive potato cake sautéed spinach</i>	
◊ DUCK A L'ORANGE	37
<i>forbidden black rice, crispy Brussels sprouts, bacon, leeks honey-chili aioli</i>	
BEEF BOURGUIGNON	34
<i>slow-braised filet mignon tips, carrot, bacon lardons, pearl onions red wine mushroom ragout, crème fraîche mashed potatoes</i>	
TODAY'S CHEF SELECTION, (please ask your server)	Mkt
◊ GRILLED FILET MIGNON*	38
<i>sauce verte, crème fraîche mashed potatoes French green beans</i>	
STEAK FRITES*	32
<i>sliced hanger steak, herbed Maître d' butter, hand-cut fries</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 -
Chicken Cordon Bleu

- TUESDAY -
Beef Stroganoff

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

- THURSDAY -
Chicken Paillard

- FRIDAY -
Potato Crusted Flounder

- SATURDAY -
Steak au Poivre*

- SUNDAY -
Roasted Turkey Dinner

EMPLOYEE TRUST OWNED!

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