PRINT·WORKS BISTRO®

STARTERS

PRINCE EDWARD ISLAND MUSSELS *16 / 26*
Riesling, fresh herbs, hand-cut fries

CRISPY BRUSSELS SPROUTS *16*
preserved lemon vinaigrette, fried leeks bacon, honey-chili aïoli

CRAB FONDUE *18*
apple, crackers, sweet potato chips

SMOKED DUCK SALAD *16*
spinach, hazelnuts, avocado preserved lemon vinaigrette

BISTRO DEVILED EGGS *13*
paprika, chives

BURRATA *16*
honeycrisp apple, golden beets, pecans Espelette pepper honey

TRUFFLE FRIES *11*
herbes de Provence, saffron rouille

DUCK CONFIT FLATBREAD *15*
charred tomato Boursin sweety drop peppers, Prima Donna kale pistou

CRISPY CALAMARI FRITES *15*
sea salt, cocktail sauce

TUNA TARTARE* *19*
pickled daikon radish slaw orange-fennel glaze, sweet potato chips

ARTISANAL CHEESE & CHARCUTERIE *Mkt*
bistro inspired accoutrements

CHEESEBURGER* *16*
lettuce, red onion, mayonnaise hand-cut fries; cheddar, Roquefort Emmentaler

Sides

Crispy Brussels Sprouts bacon, leeks 8

Whipped Brown Butter-Maple Sweet Potatoes..... 6

French Green Beans..... 6

Hand-Cut Fries..... 5

Brussels Sprouts..... 6

Crème Fraîche Mashed Potatoes .. 5

Sautéed Kale 6

French Lentils..... 6

STARTER SALADS & SOUPS

PEAR *11*
mixed greens, pear, fennel pomegranate seeds, chèvre pomegranate vinaigrette

ROASTED BEETS *11*
mixed greens, Roquefort, walnuts house vinaigrette

VEGGIE *8*
mixed greens, carrot, celery creamy herb dressing

FRENCH ONION SOUP *8*
melted Emmentaler, crostini

SOUP OF THE DAY *Mkt*
(Please ask your server)

Daily Plates

- MONDAY -
Bouillabaisse

- TUESDAY -
Chicken Cordon Bleu

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

- THURSDAY -
Chicken Paillard

- FRIDAY -
*Beef Stroganoff**

- SATURDAY -
*Steak au Poivre**

- SUNDAY -
Roasted Turkey Dinner

ENTRÉES

GRILLED SALMON* *32 / 35*
Béarnaise or Oscar, crème fraîche mashed potatoes French green beans

CHICKEN SCHNITZEL *27*
pear salad, preserved lemon vinaigrette

WINTER VEGETABLE BARIGOULE *26*
carrots, leeks, mushrooms, onions, artichokes, sautéed kale French lentils, kale pistou

PAN SEARED TROUT *29*
lemon-caper beurre blanc, French lentils, sautéed kale

BEEF BOURGUIGNON *34*
beef tenderloin tips, red wine-mushroom ragout, carrots pearl onions, crème fraîche mashed potatoes

DUCK CONFIT CASSOULET *35*
hearty braised white bean stew, Toulouse pork sausage

STEAK FRITES* *33*
sliced hanger steak, herbed Maître d'butter, hand-cut fries

PAN-SEARED SCALLOPS RISOTTO *39*
Bacon lardons, peas, asparagus, mint, Prima Donna

CABERNET BEEF SHORT RIBS* *35*
red wine jus, whipped brown butter-maple sweet potatoes sautéed kale

PROVENÇAL MARINATED GRILLED LAMB CHOPS* *36*
mint gastrique, whipped brown butter-maple sweet potatoes French lentils

GRILLED FILET MIGNON* *39*
Espelette pepper butter, crème fraîche mashed potatoes French green beans

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 foodborne illness, especially if you have certain medical conditions*

EMPLOYEE TRUST OWNED!