

# **STARTERS**

BISTRO SOUP 8.00

Fresh local ingredients. Please ask your server about today's soup

KALE CAESAR SALAD 12.00

Smokey bacon, croutons, parmesan cheese & lemon, on kale with our house Caesar dressing

THE PORT HOUSE SALAD 14.00

Marinated portabella mushrooms, roasted red peppers, red onion, cucumber & goat cheese with our signature Port Bistro house dressing

21 Front St, Trenton, ON, K8V4N3 613 955 1409 www.portbistropub.com

AUTHENTIC GREEK SALAD 14.00

Tomato, cucumber, peppers, red onion, Kalamata olives & feta cheese. Lightly dressed with Mediterranean vinaigrette

SALAD ADD ONS: herbed chicken 8.00

salmon 10.00 shrimp 10.00

## LIL' BITS

STEAK BITES 16.00

Cajun seared steak on crostini with horseradish aioli, arugula & parmesan cheese

**TRIO DIP 16.00** 

Feature hummus, roasted garlic and feta bake & olive tapenade. Served with flatbread & chips

Extra flatbread & chips

1.00

DRY RIBS 10.00

Tender pork ribs, crisped and tossed with salt & pepper. Served with choice of sauce

WOODLAND SNAILS 12.00

Fresh escargot & herbed mushrooms in a savory 10-year-old Port cream. Served with crostini

CALAMARI 10.00

Fresh cut calamari rings tossed in chickpea flour & deep fried with a side of tzatziki

ANTIPASTO BOARD 14.00 small / 28.00 large A daily selection of antipasto, cheese, cured meats, nuts & fruits. Served with crostini

BAKED BRIE 16.00

Breaded brie cheese with roasted garlic. Served with sweet chili sauce & crostini

CHILI PRAWNS 12.00

sautéed in white wine chili butter with red onion, red pepper & roasted garlic. Topped with feta cheese & served with crostini

#### Sauces/Flavours

Sweet Whiskey Smoke BBQ Korean BBQ Frank's Red Hot Garlic Parmesan Tequila Lime Sweet Chili Salt and Pepper

Aiolis (1.00)

Garlic Chipotle Horseradish Sundried Tomato

## **PUB FARE**

FRITES 7.00

Fresh cut & seasoned in house. Served with garlic aioli & roasted red pepper aioli

PORT FRITES 9.00

Frites tossed in cracked black pepper & freshly grated parmesan cheese

**POUTINE 12.00** 

Frites, cheese curds & house gravy
Add bacon 4.00
Add chicken 5.00
Add pulled pork 5.00

DYNAMITE STIX 16.00

Pulled pork, Cajun chicken, jalapenos & curds wrapped in a sundried tomato tortilla. Finished with chipotle aioli

POUND of WINGS 16.00

Dusted & fried jumbo wings, served with frites & slaw. Choice of sauce or dry rub

**NACHOS 10.00** 

House fried tortillas, tomatoes, red & green onions, jalapenos, sweet peppers, cheddar & Monterey blend. Served with sour cream & house salsa

Add blackened chicken8.00Add chili beef6.00Upgrade to "Tower"24.00

Please allow 30 minutes to prepare "Tower"

BISTRO BURGER 16.00

Topped with fresh greens, tomato, red onion & garlic aioli. Served with frites, slaw & pickle Add: bacon 3.00

bacon 3.00 mushroom & Swiss 3.00

TURKEY BURGER 17.00

Lean ground turkey, sage & seasoned panko crumbs. Topped with tomato, red onion, greens, cranberry aioli, & brie cheese. Served with frites & slaw.

GRILLED CHICKEN SANDWICH 16.00 Herbed marinated chicken breast topped with tomato, red onion, fresh greens, brie cheese & roasted red pepper aioli. Served with frites & slaw

THE PORT PULLY PORK SANDWICH 16.00 Pulled pork, slow cooked in Wildcard Devil's Tail Red Ale, apples & onions, served on a bun with Swiss cheese & slaw with house frites

**TACOS 12.00** 

Four soft tacos served with salsa, slaw & Valentina's chili sauce. Choice of: herb marinated chicken, chili beef, garlic shrimp or pulled pork

MUSSELS 16.00

One pound of PEI mussels, served with crostini & your choice of white wine garlic butter or house curry

### **ENTREES**

STEAK Market Price Served with seasonal vegetables & roasted potatoes

Add: Mushrooms 3.00 Crispy onions 3.00

**CURRY WITH RICE** 

House made curry over fragrant Jasmine rice, served with grilled flatbread

 Vegetable
 20.00

 Chicken
 24.00

 Shrimp
 26.00

**COCONUT LIME SALMON 26.00** 

Pan seared & oven finished darn of salmon, with a coconut lime cilantro sauce. Served with seasonal vegetables, potato or rice

BACON WRAPPED STUFFED CHICKEN 28.00 Daily stuffed bacon wrapped breast. Pan seared oven finished with pan jus butter sauce. Served with seasonal vegetables, potato or rice

DAILY RISOTTO OR PASTA Market Price Please ask your server about today's creation