



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

STARTERS

BISTRO SOUP 8.00
 Fresh local ingredients

CAPRESE SALAD 14.00
 Tomato, fior di latte cheese, red onion, basil oil & balsamic reduction

KALE CAESAR SALAD 12.00
 Bacon, croutons, parmesan cheese & lemon on kale with our house Caesar dressing

GREEK SALAD 12.00
 Tomato, cucumber, green and red peppers, red onion & mixed olives, with feta cheese & house vinaigrette

STEAK SALAD 16.00
 Sous-vide 5-oz flank steak served medium rare, finished on the grill with onion & tomato on a bed of arugula with a tomato vinaigrette, parmesan & avocado

SALAD ADD ONS: herbed chicken 8.00
 salmon 10.00
 shrimp 10.00

TAPAS

STEAK BITES 16.00
 Cajun-seasoned & seared steak on crostini with horseradish aioli, arugula & parmesan cheese

SHISHITO PEPPERS 5.00
 Blistered shishito peppers, lightly salted

TRIO DIP 16.00
 Feature hummus, & two rotating dips. Served with flatbread & chips
 Extra flatbread & chips 1.00

CHORIZO SLIDERS 12.00
 Three house-made chorizo verde sliders with garlic mayo & arugula on a mini bun

CALAMARI 10.00
 Fresh cut calamari rings tossed in semolina flour & deep fried with sweet Thai chili dip

ANTIPASTO BOARD 10.00 small / 18.00 large
 A daily selection of antipasto, cheese, meat, olives, nuts & dried fruit served with crostini

BRIE SKILLET 16.00
 A full wheel of Brie, baked in maple syrup, topped with sautéed apple, onions & cranberry, served with crostini

GARLIC SHRIMP 12.00
 Garlic shrimp sautéed in chili flakes with lemon aioli & crostini

Dipping Sauces (1.00)

Hot Caesar
 Korean BBQ
 Salsa Verde

Apple BBQ
 Ranch
 Devil's Bonnet

Frank's Red Hot
 Blue Cheese
 Peanut Satay

Valentina's Chili Sauce
 Sweet Thai Chili

Aiolis (1.00)

Garlic
 Horseradish

Lemon
 Sundried Tomato

Chipotle

PUB FARE

FRITES 7.00

Fresh cut & seasoned, with garlic aioli & sundried tomato aioli

POUTINE 12.00

Frites, cheese curds & house gravy
Add bacon 4.00

DYNAMITE STIX 16.00

Chorizo verde, grilled chicken, curd & cheddar cheese with a little heat. Wrapped in a sundried tomato tortilla & deep fried. Served on house slaw with chipotle aioli

FOUR CHEESE GNOCCHI 16.00

House-made cheese sauce and bacon bits on gnocchi, topped with panko crumbs & broiled.

POUND of WINGS 16.00

Dusted & fried wings served with frites & carrot sticks. Choice of sauces/rubs; Hot Caesar, BBQ, Korean BBQ, Frank's Red Hot, Caribbean Jerk, Sea Salt + Cracked Black Pepper. Served with ranch or blue cheese dressing

NACHOS 10.00

House fried tortillas, tomatoes, green onion, pickled jalapenos, cheddar & Monterey blend. Served with sour cream & house made pico de gallo

Add grilled chicken breast 8.00
Add ground beef 6.00
Upgrade to tower 24.00

Please allow 30 minutes to prepare

ENTREES

STEAK Market Price

Served with seasonal vegetables & roasted potatoes

Add: Mushrooms 3.00
Crispy onions 3.00

CURRY WITH RICE

House made curry on a bed of jasmine rice. Choice of vegetable, chicken or shrimp, served with flatbread

Vegetable 20.00
Chicken 24.00
Shrimp 26.00

BURGER ROULETTE 28.00

Take a chance and spin the wheel. You tell us your allergies, and we make you a burger. Chef's choice, it may take longer than normal, but you will not be disappointed. Served with frites & house slaw. You may need a takeout container

BISTRO BURGER 16.00

Greens, tomato, onion, cheddar cheese, garlic aioli. Served with frites & house slaw

Add: bacon 3.00
mushroom & Swiss 3.00

KATHIE'S TURKEY BURGER 17.00

Lean ground turkey, spices, panko crumbs, cranberry aioli, greens, tomato, onion & brie cheese. Served with frites & house slaw

GRILLED CHICKEN SANDWICH 16.00

Pesto grilled chicken, sundried tomato aioli, arugula, tomato, brie cheese & onion. Served with frites & house slaw

TACOS 12.00

Three tacos with your choice (one of); pulled chicken, crispy tilapia or crumbled chorizo. Served with salsa verde, pickled onions, cabbage & pico de gallo on a soft flour tortilla with Valentina's chili sauce.

Add additional taco 3.00

MUSSELS 16.00

PEI mussels served with grilled flatbread & your choice of sauce; coconut curry or white wine & garlic butter with tomato

SALMON 26.00

Grilled darne of salmon served with quinoa, lemon Sambuca beurre blanc & green beans, topped with preserved lemons

BACON WRAPPED STUFFED CHICKEN 28.00

Stuffed breast, wrapped in bacon. Pan seared, oven finished, served with seasonal vegetables, roasted potatoes & pan jus monté au beurre (butter sauce). Stuffing varies weekly

DAILY RISOTTO Market Price

Chef's daily creation. Ask your server for details