



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

STARTERS

BISTRO SOUP 8.00

Fresh local ingredients

FRENCH ONION SOUP 10.00

Swiss cheese & house croutons

COUSCOUS SALAD 12.00

Vegetable couscous, julienned red peppers & red onions with a cider vinaigrette. Served on a bed of arugula

KALE CAESAR SALAD 10.00

Baby kale, bacon, house croutons, parmesan cheese, house Caesar dressing

WARM MUSHROOM SALAD 14.00

Sautéed mushrooms with thyme, balsamic vinegar, olive oil, garlic & parmesan cheese. Served on a bed of arugula

APPLE WALNUT SALAD 12.00

Sliced apple, dried cranberry, walnuts, goat cheese with a cider vinaigrette. Served on a bed of mixed greens

MIXED GREEN SALAD 10.00

Simple mixed greens, house red wine vinaigrette

SALAD ADD ONS:

chicken breast	8.00
salmon	10.00
shrimp	12.00

SMALL PLATES

FRITES 6.00

Fresh cut & seasoned, with garlic mayo & roasted red pepper mayo

POUTINE 12.00

Frites, Ivanhoe curd & house gravy
Add bacon 4.00

JERKY 10.00

House made beef jerky with a sweet/salty/spicy marinade, served with frites

FRIED GOAT CHEESE 14.00

Herbed, breaded & fried. Served with a raspberry balsamic reduction & toast points

ROASTED GARLIC FETA BAKE 14.00

Feta & cream cheeses blended with roasted garlic & baby kale. Served with toast points

DYNAMITE STIX 15.00

Pulled pork, grilled chicken, curd & cheddar cheese with a little spice. Wrapped in a sundried tomato tortilla, fried & finished in the oven. Served on house slaw finished with chipotle aioli

SLOW POKES 12.00

Sautéed mushrooms, snails, garlic confit in a cream & port reduction. Served with toast points

CRAB CAKES 16.00

Crabmeat, corn, basil parsley, garlic confit, panko crumbs, red onion & egg. Pan-fried & oven finished. Garnished with herb pesto

LOBSTER CORN DOG 17.00

Fresh Atlantic lobster, crabmeat, garlic confit, red onions & red peppers fried in a cornbread batter with citrus caper aioli

MUSHROOM BRUSCHETTA 16.00

Mixed wild mushrooms sautéed in garlic, thyme & white wine. Served on grilled fresh bread with horseradish mayo

MUSSELS 16.00

PEI mussels served with grilled flatbreads & your choice of sauce; white wine & garlic butter, fresh tomatoes & herbs or coconut curry

TROUT GRAVLOX 14.00

House cured fillet of trout. Sliced thin with dill & caper sour cream, red onion & Dijon mustard. Served with toast points

PUB FARE

PULLED PORK SANDWICH 15.00

Wild Card Brewery Devil's Tail Red Ale braised pork shoulder, frites & house slaw

THE PHIL BURGER 28.00

Inspired by a friend. You tell us your allergies, and we make you a burger. Chef's choice, it may take longer than normal. Served with frites & house slaw. When this mountain of burger hits your lips, you won't be disappointed or hungry

MAC & CHEESE 16.00

Add bacon & green onion 4.00
House made five cheese sauce. Panko crusted.
Served with kale Caesar salad

PERSONAL NACHOS 10.00

House fried tortillas, tomatoes, scallions, fresh jalapenos, cheddar & Monterey blend. Served with sour cream & house made salsa fresco

TOWER OF NACHOS 24.00

Add grilled chicken breast 8.00

Please allow 30 minutes to prepare

House fried tortillas, tomatoes, scallions, fresh jalapenos, cheddar & Monterey blend. Served with sour cream & house made salsa fresco

BISTRO BURGER 15.00

Greens, tomato, onion, garlic mayo. Served with frites & house slaw

Add: bacon 3.00
cheese 3.00

KATHIE'S TURKEY BURGER 17.00

Lean ground turkey, spices, panko crumbs, double cream brie, cranberry mayo, greens, tomato & onion. Served with frites & house slaw

CRISPY CHICKEN SANDWICH 15.00

Apples, brie, red onion, greens, red pepper mayo, flattened fried chicken. Served with frites & house slaw

DUMBO WINGS 14.00

10 dusted & fried wings. Choice of sauces; garlic butter & parmesan cheese, Korean BBQ, honey sriracha, sea salt & cracked pepper or chili mango

FISH & CHIPS 18.00

Two pieces of haddock in a Devil's Tale Red Ale batter. Served with frites, house slaw & tartar sauce

ENTREES

STEAK Market Price

Served with vegetables & potato

Add: mushrooms 6.00
compound butter 4.00
fried onions 3.00

CURRY WITH RICE

Vegetable 20.00

Chicken 24.00

Shrimp 26.00

House made curry on a bed of basmati rice. Choice of vegetable, chicken or shrimp

BACON WRAPPED GARLIC FETA STUFFED CHICKEN 27.00

House butchered & stuffed breast, wrapped in bacon. Pan seared, oven finish. Served with daily vegetables, potato & pan jus monte beurre (butter sauce)

RACK OF LAMB 28.00

Four point McColl Farm rack of lamb. Served medium rare with herbed demi-glaze, vegetables & roasted potato

TROUT 26.00

Pan seared & oven finished trout fillet. Served with vegetable couscous, roasted red pepper rouille & citrus fennel slaw

DAILY PASTA Market Price

Chef's daily creation. Ask your server for details